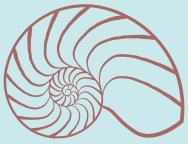
A JOURNEY OF CHOCOLATE



1938
Lavoratti
VARAZZE

Chocolate is perfect.
It invests all of the five senses to create a sixth one –
memory.

Summary

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“Lavoratti chocolate tells the story
of the flavors and aromas of the Mediterranean”

Chapter 1

Lavoratti 1938

Mediterranean Chocolate

THE BRAND'S ROOTS

From 1938 to date

"Ditta Lavoratti" was founded in 1938 in Varazze, on the western Ligurian Riviera. It all began with a wooden box carried over the shoulder, used to transport krapfen pastries to sell to holidaymakers on the beaches. A few years later, Aliberto Lavoratti opened a small shop in the historic centre of the town, marking the beginning of a long journey into the world of chocolate.

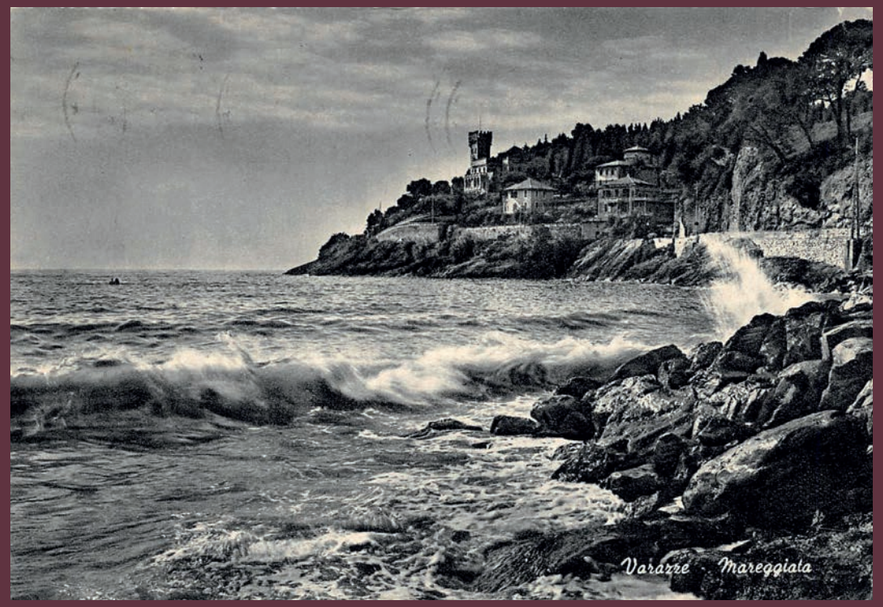
For decades, the Lavoratti name became synonymous with chocolate for generations of children growing up in Varazze. Easter would not have been complete without a Lavoratti chocolate egg, a cherished tradition associated with joyful moments and treasured memories.

In 2020, after more than eighty years of history, Lavoratti 1938 began a new chapter in its story. A journey of renewal that honours its heritage and reinterprets a tradition deeply rooted in its local community, embracing the future with fresh perspectives and renewed ambition.

Chocolate becomes the thread connecting past and present, a universal language capable of awakening emotions, bringing memories to life and evoking the scents of childhood, holidays and moments shared with loved ones.

Chocolate is, after all, an extraordinary time machine: it engages all five senses to create a sixth — memory.

Simply saying the word "chocolate" is enough to bring a smile to someone's face. And therein lies its magic: transforming a simple pleasure into an emotion, preserving the past while inspiring new stories yet to be told.













THE COMEBACK

A new challenge

The challenge is to create the best chocolate possible. It is the goal towards which an entire team has worked and continues to work with dedication every day.
We think of chocolate as a carrier of flavors, a medium capable of telling the story of a territory, its seasons, and its raw materials.
Lavoratti 1938 is the chocolate of the Mediterranean, and to create it, we always start with a clear idea of taste, balance, and identity.
Each recipe is born from a careful dialogue between technique, intuition, and a deep knowledge of the ingredients, selected based on their origin, quality, and sustainability.
Creating also means knowing how to listen: the rhythm of Nature, the needs of the material, the time necessary to transform it without forcing it.
Our work is a continuous exercise of attention, care, and respect for what the earth offers us.
We believe in an essential yet surprising taste, made of subtle harmonies, precise choices, and details that make a difference.
From the selection of raw materials to processing, every step is guided by a philosophy that puts the essence of good things at the center.
Because only from what is authentic can something extraordinary emerge.



THE WORKSHOP

Chocolate and imagination

Since its rebirth Lavoratti 1938 has defined itself as a laboratory, that is, a physical and mental space for experimenting with new ideas, new possibilities for meeting ingredients and, above all, people. It is a place imagined for writing new stories through chocolate because, as we have always said, chocolate has no limits except that of the imagination.

We immediately opened the doors to decidedly prestigious meetings, from Corrado Assenza, to the Parmigiano Reggiano Consortium, to Carlo Cracco, Massimo Bottura, Osteria Gucci and Niko Romito.

Lavoratti was reborn exactly on September 15, 2022, presenting itself to the press, as a guest of Carlo Cracco at his restaurant Il Pitosforo, in Portofino. After only six months, on the occasion of Easter, we announced our collaboration with him for an exceptional egg collection. The recipes developed by four hands with our maître chocolatier resulted in unique and refined flavors.

In December 2024, a new chapter of excellence was added to our journey: the collaboration with three-Michelin-starred chef Niko Romito. The encounter between his gastronomic vision and our chocolate expertise resulted in two unique creations for Christmas: a dark chocolate and fig bar and a pandolce decorated with our chocolate.

After the success of the first collaboration, the creative dialogue with Gucci Osteria by Massimo Bottura continues for Easter 2025. From the meeting between the master chocolatiers of Lavoratti 1938 and the two co-Executive Chefs Karime Lopez and Takahiko Kondo comes a new delicious creation: the Easter egg made with 70% dark chocolate, enriched with raspberries and hibiscus.
The fruity notes of raspberry and the floral notes of hibiscus intertwine in an elegant and persistent balance. The thin chocolate shell encloses a soft heart with the same flavor combination, enhanced by a crunchy note from small biscuit inclusions. After the fragrant blend of Cinque Terre lemon and rosemary in 2024, this new interpretation confirms the shared desire to explore new flavors with creativity, technical precision, and a touch of surprise.

‘This collaboration makes us proud and marks a fundamental step in the growth of Lavoratti 1938, a place that welcomes the talents of the national and international gastronomic scene, giving life to a true creative workshop; thank you therefore to Gucci Osteria, synonymous with Italian excellence all over the world, for having decided to share this wonderful adventure with us,’ says Fabio Fazio.















THE CHOCOLATE

Ecuador Single-origin

Our chocolate comes from Ecuador, one of the world's most vocated lands for growing cocoa, known for its extraordinary quality and rich, complex flavour profile. We use a single origin that enhances the unique characteristics of this noble origin, the result of careful processing that respects the raw material. The cocoa beans are harvested, fermented and dried using traditional techniques handed down through generations, perfected over time and guided by principles of sustainability and environmental responsibility.

Chocolate is the starting point: a precious vector to which we entrust the flavours of the Mediterranean. If our single-origin dark and milk chocolates stand out for their purity and intensity, it is in the fillings that the Lavoratti project finds its deepest expression.
















Favoratti



THE INGREDIENTS

Nature is the primary form of art

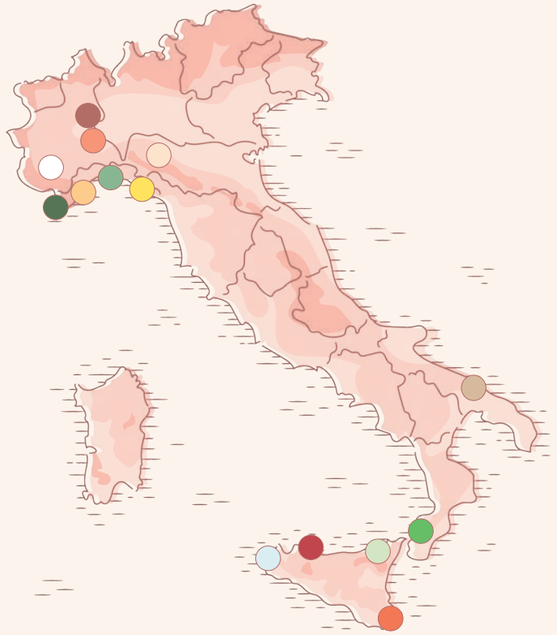
The quality of the ingredients is fundamental to achieving excellence. Lavoratti 1938 selects suppliers and crops that meet the necessary criteria to obtain the best possible product: pistachios, citrus fruits, hazelnuts and even the salt used for bars and chocolates.

Each ingredient is selected with the utmost care, each producer is chosen individually, and only the best products are selected for a truly unique taste experience. Care and rigour are our guidelines.

Fresh fruit arrives at the company filled with the scents of the land of origin. Here, each fruit is selected, washed, carefully peeled and then delicately dried in our workshop. It is a slow and respectful ritual that preserves the natural flavors, aromas and textures intact, transforming each ingredient into a concentrate of authentic intensity, ready to become part of an unforgettable sensory experience.

Through chocolate, we want to make a real journey through places and ancient knowledge, because, as we know, what we eat is first and foremost the result of history, which has brought people together, which has imported food from one part of the world to another, which has turned what came from afar into tradition. The history of mankind is in the products of the earth. Food is an opportunity to meet, it is the synthesis of what we have been, what we are waiting to build and what we will be through an exciting and continuous search whose only limit is the imagination.

- Pistacchio
- “Piedmont Hazelnut”
- “Parmigiano Reggiano DOP”
- Tangerine
- Bergamot
- Taggiasca Olive
- Milk
- Lemon from Cinque Terre
- Peach
- Orange
- Sage
- Apricot
- “Sale Marino di Trapani PGI”
- Almond





Pistachio

-

In the heart of Sicily, among the rocky landscapes of Mount Etna, comes the Pistachio, a culinary jewel with a unique and unmistakable taste.



“Piedmont Hazelnut”

-

From the magnificent landscapes of the Alta Langa comes the Hazelnut. Renowned for its spherical shape, it finds its greatest expression together with chocolate.



“Parmigiano Reggiano DOP”

-

Expert craftsmanship, thousands of years of experience, and a beloved and protected environment give life to an unsurpassed cheese. Since 1934, the Parmigiano Reggiano consortium supports the art and tradition of one of Italy’s most excellent, signature products.



Tangerine

-

In the *Conca d’Oro* area, near Palermo in Italy, there grows a precious variety of tangerines: with few seeds and a fine peel, but most of all, sweet and juicy. They are called “late” because they ripen in March, hence the name *marzeddu* (*March* is *marzo* in Italian).



Bergamot

-

A citrusy, bitter-sour fruit, a delight for the palate, with an unmistakable scent and natural medicine.



Taggiasca Olive

-

The Taggiasca olive, small and fleshy, is famous for its delicate and harmonious taste, with sweet and slightly bitter notes. It captures the scents of the sea and the land and is cultivated in the hills of Liguria.



Milk

-

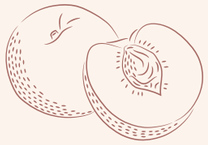
100% from Piedmont, it is processed within hours of milking and obtained from certified, sustainable farms.



Lemon from Cinque Terre

-

Between Levanto and Monterosso grows a fragrant and intense lemon, with a lively and persistent taste, cultivated on terraces overlooking the sea.



Peach

-

In Volpedo, in the province of Alessandria in northwest Italy, there grows a very colourful, deliciously-scented and sugary peach. This variety announces the arrival of summer and retains the flavour of “how peaches used to taste”.



Orange

-

Kissed by the sun and nourished by the lava soil of Etna, this fruit releases a sweet, velvety and aromatic flavour with fresh floral notes.



Sage

-

With its velvety, silvery green leaves and intense fragrance, it has always been a symbol of wisdom and purification. Its enveloping aroma carries the warmth of the earth and the ancient wisdom of Mediterranean traditions.



Apricot

-

On the western Ligurian coast, between Loano and Varazze, farmers grow the *Valleggia* (or *valleggine*) apricots. Small in size, their peel is thin and speckled and their flavour is intense and unique.



“Sale Marino di Trapani PGI”

-

A group of entrepreneurs from Trapani is focussed on optimising the farming and harvesting of salt without interfering with the natural ecosystem. The result? *Trapani Sea Salt PGI*.



Almond

-

Crunchy and delicate, almonds have a sweet, slightly buttery taste with soft undertones that enhance their natural elegance, typical of the fruits of the sun and the rich soils of the Mediterranean.



AN EDITORIAL LINE

A factory of ideas

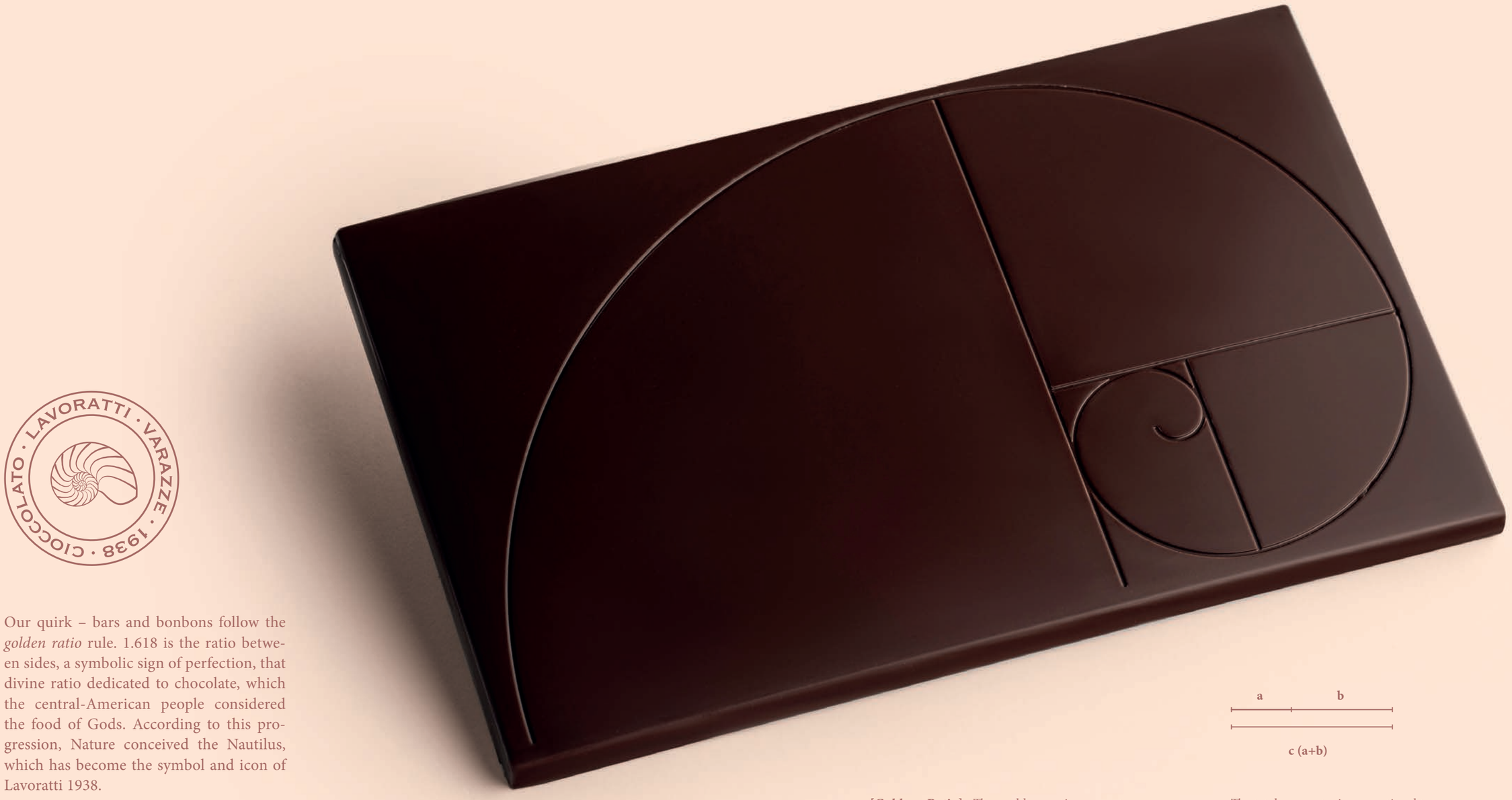
The entire Lavoratti production is conceived as a true editorial line, in which each product represents a story and every collection follows a precise and recognizable identity.

Our chocolate bars draw inspiration from the essential elegance of the historic French Gallimard editions, reinterpreting their graphic and typographic rigor in a contemporary way. The choice of colors also stems from a clear reference to the publishing world: the shades recall the iconic palettes of Adelphi collections, creating refined, harmonious, and instantly recognizable packaging.

From this idea also come the *Lavoratti Books*, thematic collections in which different flavors are paired like chapters of the same story, following a common thread. In the same way, the *Lavoratti Pencils* line transforms twelve filled chocolate bars into a true palette of flavors, inspired by the world of drawing and creativity.
The laboratory is therefore not only a production space, but also a place where technical expertise, aesthetic sensitivity, and continuous research coexist every day to create products capable of combining quality, identity, and attention to detail.

Our laboratory is not merely a physical place, but above all a state of mind. One that, day after day, drives us towards continuous research in pursuit of the best possible result. Our products are born from countless trials aimed at achieving the perfect balance of flavor through the careful calibration of ingredients and the meticulous control of production processes. Not only the balance of ingredients, but also the rigorous control of every stage of production is fundamental. Technique, knowledge, and above all dedication, passion, and enthusiasm guide every phase of our work.

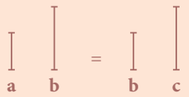

Piccola Biblioteca
Friedrich Nietzsche
GENEALOGIA DELLA MORALE
UNO SCRITTO POLEMICO
ADELPHI
Alfred Jarry
UBU
Ubu Re • Ubu Cornuto
Ubu incatenato • Ubu sulla Collina
ADELPHI
Cioccolato fondente
ECUADOR MONORIGINE
Hacienda San José
Cioccolato fondente
LIMONE
delle Cinque Terre
Lavoratti
1938
VARAZZE
Cioccolato fondente
MANDARINO
Tardivo di Ciaculli
Lavoratti
1938
VARAZZE
Lavoratti
1938
VARAZZE
Piccola Biblioteca 565
ALBERTO ARBASINO
L'Ingegnere in blu
ADELPHI
Piccola Biblioteca 150
Richard P. Feynman
SEI PEZZI FACILI
ADELPHI



Our quirk – bars and bonbons follow the *golden ratio* rule. 1.618 is the ratio between sides, a symbolic sign of perfection, that divine ratio dedicated to chocolate, which the central-American people considered the food of Gods. According to this progression, Nature conceived the Nautilus, which has become the symbol and icon of Lavoratti 1938.

[Golden Ratio] The golden ratio or extreme and mean ratio or divine proportion, in art and mathematics, represents the irrational number obtained from the ratio between two different lengths. In the Renaissance, the golden ratio was considered as a symbol of aesthetic perfection to be used in architecture and art.

The total segment c is proportional to the longer segment b as the latter is to the shorter segment a.
a : b = b : c = phi φ



Shaping chocolate stories together





Chapter 2

Collaborations

Our journey with Partners



COLLABORATIONS

Creating Value Together



At Lavoratti 1938, we believe that true excellence thrives when craftsmanship meets shared values. Our collaborations with esteemed partners such as Gucci Osteria, Mandarin Oriental, Max Mara and Pomellato are the natural expression of this philosophy.

Each project reflects a mutual pursuit of authenticity, refinement and creativity — a dialogue between chocolate artistry and the world of artisanal gastronomy, luxury hospitality, fashion and fine jewelry.


1938
Lavoratti
CIOCCOLATO
GUCCI
OSTERIA
da Massimo Bottura


1938
Lavoratti
CIOCCOLATO
for
Pomellato
MILANO 1937


LIMONE
MaxMara
JACKET CIRCLE
Lavoratti


1938
Lavoratti
CIOCCOLATO
MANDARIN ORIENTAL
LAGO DI COMO
12 MATTIT DI CIOCCOLATO


1938
Lavoratti
CIOCCOLATO
for
Pomellato


AQUAZZURA


Laveratti
CIOCCOLATO
Montblanc
MATITE ASSORTITE
Assorted dark chocolate covered pencils
12 PEZZI, 12 GUSTI
12 pieces, 12 flavours
340g - 8.4oz

Absence is the road to Essence.



Chapter 3

Our products

A reduction job



OUR PRODUCTS

The power of creativity



Our labels are short. Few ingredients mean wholesomeness and authenticity. It is what makes us proudest. We work by reduction to reach the essence of flavour, and we don't use food colourings. Packages are fully recyclable and without plastics.

BARS

80 grams

Bars, conceived with the golden ratio, are the core of Lavoratti 1938's editorial offer. Their packaging brings to mind a book cover, because every single filled bar aspires to be a Chapter in the story of our journey to discover the flavours of the Mediterranean.





Dark Chocolate
99% Ecuador Single-Origin
80g each

Carton code:
2920
Pieces per
Box: 10



Dark Chocolate
80% Ecuador Single-Origin
80g each

Carton code:
1053
Pieces per
Box: 10



Dark Chocolate
"Sale Marino di Trapani PGI"
80g each

Carton code:
0544
Pieces per
Box: 10



Dark Chocolate
"Piedmont Hazelnut"
80g each

Carton code:
0575
Pieces per
Box: 10



Milk Chocolate
"Piedmont Hazelnut"
80g each

Carton code:
0568
Pieces per
Box: 10



Milk Chocolate
Pistachio
80g each

Carton code:
0537
Pieces per
Box: 10



Dark Chocolate
Bergamot
80g each

Carton code:
0612
Pieces per
Box: 10



Dark Chocolate
Tangerine
80g each

Carton code:
0605
Pieces per
Box: 10



Dark Chocolate
Lemon
80g each

Carton code:
0551
Pieces per
Box: 10



Dark Chocolate
Peach
80g each

Carton code:
1091
Pieces per
Box: 10

BOX

80 gram selection

The Lavoratti Box holds 8 bars that will become our classics. Together, they complete each other and will enable you to appreciate our full selection. Targeted to chocolate lovers, the Box is an ideal present that can be reused to collect new “volumes” being issued.

Box of 80g bars (8 pc)

Dark Chocolate
Ecuador Single-Origin 80%

Dark Chocolate
“Piedmont Hazelnut”

Dark Chocolate
Bergamot

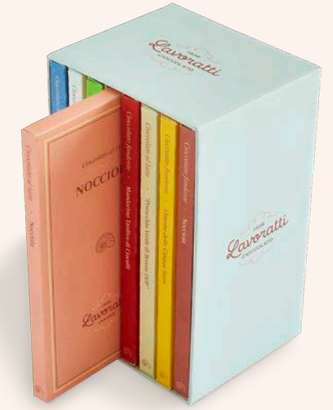
Dark Chocolate
Lemon

Dark Chocolate
“Sale Marino di Trapani PGI”

Dark Chocolate
Tangerine

Milk Chocolate
Pistacchio

Milk Chocolate
“Piedmont Hazelnut”



Box weight: 640g
Carton code: 0872
Pieces per Box: 1



BONBONS

Assorted flavours

Since we don't use food colourings, our bonbons are numbered, and a dedicated key inside the box will tell you the flavour. The proportions of the bonbon's sides also respect the golden ratio, and a Nautilus – the company's symbol – is stamped on their surface.

Assorted Bonbons in a box of 20, 30 or 40



Box of 20, 4 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs

200g Box
Carton code: 0704
Pieces per Box: 1



Box of 30, 6 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs
- Peach
- Sea salt & Extra-Virgin Olive Oil

300g Box
Carton code: 0711
Pieces per Box: 1



Box of 40, 8 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs
- Peach
- Sea salt & Extra-Virgin Olive Oil
- Tangerine
- Lemon

400g Box
Carton code: 0728
Pieces per Box: 1

Assorted bonbons on a tray



Single-flavour tray
Pieces per box: 100



Assorted flavours tray
Pieces per box: 200



BONBONS

Assorted flavours

Lavoratti bonbons are made with meticulous craftsmanship. Each one represents the essence of taste, in perfect proportion between the parts.

Minipack of bonbons in box of 8 pcs.



Box of 8, 8 flavours

- Hazelnut
- Orange
- Pistachio
- Cocoa Nibs
- Peach
- Sea Salt & Extra-Virgin Olive Oil
- Tangerine
- Lemon

80g Box
Carton code: 1060
Pieces per Box: 5



L'ORIGINALE LAVORATTI

Parmigiano Reggiano bonbons

A surprising bonbon in which chocolate – both in the white or dark version – coats differently-aged Parmigiano Reggiano to perfection. Think pre-dessert, or a snack during aperitivo. There are four different ages of Parmigiano Reggiano enrobed with different ratios of cocoa mass in our chocolate. A unique recipe that will offer a singular, surprising intensity. 20 Bonbons, white or dark, single-source San José chocolate, filled with assorted Parmigiano Reggiano with different aging.

Special bonbons in a box of 20



20 bonbons, 4 different aging

White Chocolate and Parmigiano Reggiano
13 Months' aging

White Chocolate and Parmigiano Reggiano
18 Months' aging

Dark Chocolate (60%) and Parmigiano Reggiano
24 Months' aging

Dark Chocolate (80%) and Parmigiano Reggiano
36 Months' aging

PARMIGIANO REGGIANO

200g Box
Carton code: 0902
Pieces per Box: 1

Minipack of special bonbons in box of 8 pcs.



8 bonbons, 4 different aging

White Chocolate and Parmigiano Reggiano
13 Months' aging

White Chocolate and Parmigiano Reggiano
18 Months' aging

Dark Chocolate (60%) and Parmigiano Reggiano
24 Months' aging

Dark Chocolate (80%) and Parmigiano Reggiano
36 Months' aging

PARMIGIANO REGGIANO

200g box
Carton code: 1077
Pieces per Box: 5

LAVORATTI BOOKS

Bonbon selection

Lavoratti Books are special, monographic bonbon packages that over time will contribute to a proper “series”. The first volume was the “Christmas Lunch”.
Its flavours are complementary, and ideally narrate what the title promises. Like for our other bonbons, there is no use of food colourings. A menu inside the box lists the ingredients selected for this publication.





PENCILS

Assorted flavours

In a box that brings to mind colouring pencils, Lavoratti offers 12 or 24 filled pencils. No food colourings here, either. What colours our pencils is the freshness of our fillings, with a surprising range of flavours.

Pencils (12 flavours) in a Box of 24 or 12

- Pistachio
- Tangerine
- Lemon
- Bergamot
- Sea Salt
- Extra-Virgin Olive Oil
- Peach
- Orange
- Sage
- Apricot
- Hazelnut
- Milk



Box of 24
480g Box
Carton code: 0698
Pieces per Box: 1



Box of 12
240g Box
Carton code: 0681
Pieces per Box: 1



PENCILS

Special selection

Lavoratti pencils are also available in special boxes of 3, in 4 different single flavour combinations offering a choice at any time of day.

Minipack of single flavour dark chocolate pencils in box of 3 pcs.



Hazelnut

Box of 3
60g Box
Carton code: 2142
Pieces per Box: 5



Pistachio

Box of 3
60g Box
Carton code: 2159
Pieces per Box: 5



Peach

Box of 3
60g Box
Carton code: 2128
Pieces per Box: 5



Lemon

Box of 3
60g Box
Carton code: 2135
Pieces per Box: 5



DRAGÉES

150 grams

Dragées first appeared in France in the 13th century. They were introduced to Italy by Caterina de' Medici, who offered them to her guests for the first time in 1533.

Lavoratti's range of dragees is enriched with new flavors and fruits from the many small producers of excellence in our territory.

Coffee Bean covered in dark chocolate



150g Box
Carton Code: 1305
Pieces per Box: 12

Figs covered in dark chocolate



150g Box
Carton Code: 2210
Pieces per Box: 12

Pistachio covered with white chocolate



150g Box
Carton Code: 1350
Pieces per Box: 12

Almond covered in dark chocolate and sea salt



150g Box
Carton Code: 1336
Pieces per Box: 12

Hazelnut covered with dark chocolate and sea salt



150g Box
Carton Code: 1343
Pieces per Box: 12



PEELS

Dark-chocolate coating

With their dark chocolate coating, Lavoratti peels in boxes of 150g or 60g offer the best of the raw materials. When the coated peels reach our workshop, they are carefully processed to preserve their freshness and natural flavour. We caress them with our chocolate to make them a unique product with an unmistakable flavour.

Bergamot



60g Box
Carton code: 0759
Pieces per Box: 5



150g Bag
Carton code: 0780
Pieces per Box: 4

Lemon



60g Box
Carton code: 0742
Pieces per Box: 5



150g Bag
Carton code: 0773
Pieces per Box: 4

Orange



60g Box
Carton code: 0735
Pieces per Box: 5



150g Bag
Carton code: 0766
Pieces per Box: 4

TRUFFLES

Coated - 90 grams

Truffles are the outcome of a long research and they strongly represent Lavoratti 1938's offering. Available in multiple combinations, dusted or coated, they will be a great surprise for the public.

Minipack of single flavour Dark Chocolate-covered Truffles, 12 pcs.



Hazelnut

Box of 12
90g Box
Carton code: 2098
Pieces per Box: 5



Pistachio

Box of 12
90g Box
Carton code: 2104
Pieces per Box: 5



Orange

Box of 12
90g Box
Carton code: 2111
Pieces per Box: 5



Figs and Cinnamon

Box of 12
90g Box
Carton code: 2081
Pieces per Box: 5



TRUFFLES

Dusted - 200 grams

Cocoa and powder sugar are the protagonists of our dusted truffles. Five irresistible choices: *hazelnut and orange* dusted with cocoa, or *figs and cinnamon* or *pistachio and tangerine* dusted with powder sugar.

Cocoa-Dusted truffles

Hazelnut
200g each

Carton code: 0797
Pieces per Box: 4

Orange
200g each

Carton code: 0803
Pieces per Box: 4

Sugar-Dusted Truffles

Pistachio
200g each

Carton code: 0810
Pieces per Box: 4

Figs and Cinnamon
200g each

Carton code: 0834
Pieces per Box: 4

SPREAD

200 grams pots

Lavoratti spreads are presented to the Public with two great classics: *Hazelnut* and *Pistachio Premium*. A long research in our factory enabled us to define a specific personality for each, making them utterly unique.

Hazelnut Spread

200-gram pot with "Piedmont Hazelnut" paste for an extraordinary flavour.

200g Pot
Carton code: 0841
Pieces per Box: 2

PREMIUM SPREAD

200 grams pots

Absolutely unique in terms of the amount of Pistachio – over 60% – Lavoratti's Premium Spread comes in a limited and numbered edition. A dream for pistachio lovers and experts.



Pistachio Spread

200g Pot
Carton code: 0858
Pieces per Box: 4

SPECIAL EDITIONS

Tradition and terroir

For festivities, Lavoratti 1938 offers special editions of its products. Celebrating an important local tradition, Lavoratti relied on Tullio Mazzotti – great grandchild of Tullio di Albisola, inventor of Futurist ceramics and seminal 20th century artist – for the production of a limited edition of ceramic containers for our products. Clay is the oldest material humans have been shaping. It holds something magic and even religious. According to the Old Testament, Adam and Eve drew life from clay.
Clay requires manual work for shaping. It is fragile and requires extreme care for its realisation.

Each piece is the outcome of ingenuity, ability and talent, and pottery from Albisola, steps away from Varazze, has always meant quality and originality.
The collaboration between Lavoratti and Tullio Mazzotti is aimed at enhancing artisanal work and at the same time giving a signature character to our product offering.





SPECIAL EDITIONS

The Futurist Sphere

The futurist sphere is a real surprise imagined by Lavoratti 1938 in collaboration with Tullio Mazzotti of the Albisola ceramic factory of the same name. Inspired by the futurist pottery invented by Tullio d'Albisola in the third decade of the twentieth century, the sphere is based on Torido Mazzotti's planet vase and motor vases and is a precious limited edition art object signed by Tullio Mazzotti. It contains our chocolate spheres, and which from this year will be part of the Lavoratti classics. The sphere, made of dark Ecuador Single-orgin chocolate, blends together with Oranges from the Valley of the Temples in Agrigento, which are born and grow in a historic citrus grove, an extraordinary place that encompasses the flavors and scents of Sicily.

Dark Chocolate and Orange
from Agrigento's Valley of the Temples

800g cad.
Box code: 1626
Pieces per Box: 1



A WORD OF HOPE

Rediscovering time and choice

If today's password is consumption, our hope is that of replacing it with choice. We aspire to be chosen and to share the pleasure of our chocolate and our work with whoever comes across us.
The time factor is crucial to us, but not how everyone would think. If anything, the opposite – not being pressed for time, but taking the time needed to choose.
The shops that will choose to hold Lavoratti 1938 must offer the possibility of giving patrons time. Since our products aspire to be a narrative, it is important for clients to take part in it and to be able to know the story behind it.

We do not target consumers, but people with whom there can be dialogue and a long-lasting relationship.
Small shops or prestigious boutiques – it makes no difference. We would like to think that the places where you can find our products have an authentic, recognisable soul, and share our level of care in everything we do and who we are.


Cioccolato al latte · Pistacchio
Cioccolato al latte · Pistacchio
Cioccolato fondente · "Sale Marino di Trapani IGP"
Cioccolato fondente · "Sale Marino di Trapani IGP"
Cioccolato al latte · Nocciola
Cioccolato al latte · Nocciola
Cioccolato fondente · Nocciola
Cioccolato fondente · Nocciola


Lavoratti
PRALINE ASSORTITE
Assorted dark chocolate covered hazelnuts
40 PEZZI, 8 GUSTI
40 pieces, 8 flavours
400g – 14,1 oz



We would like to remember a quote by Tommaso Landolfi,
an ingenious and refined writer of the 20th century
who spoke thus of chocolate:

“I have learned to recognise the only two remedies against pain,
sadness and similar woes and wounds of the human heart:
chocolate and time”.

Quite a responsibility…

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1938

Lavoratti

VARAZZE