Smiling International School
An Extra Smile

CARNIVAL CAKES AND SWEETS

During Carnival time look out for very naughty, but extremely nice, carnival pastries in our local bakeries. Each region has its own name for them so it can get a little confusing, but here is a general guide to help you out:

CHIACCHIERE OR CROSTOLI

(also known as Frappe, Bugie, Cenci or Sfrappole) are sheets or ribbons of fried, crispy dough covered in icing sugar.

RAVIOLI

are semi-circles or triangles of fried dough filled with jam, vanilla cream or chocolate.

TORTELLI

are fried balls of dough sometimes filled with cream or chocolate, typically from Lombardia.

FRITTELLE OR CASTAGNOLE

are pancake balls left plain or filled with rice, ricotta, custard or apple.