



Family handcrafted since 1964

For those who appreciate quality

Tours | Events | Cakery | Gelato

The Fascia's Chocolate Story

In 1964 John & Helen Fascia began making candy in their Waterbury, CT home to supplement John's work in a local factory. With three young daughters helping out, fine confections became the family's full-time passion.



The continuing generations of the Fascia family still handcraft all of our products with the same time-honored methods and dedication.

Through several Waterbury locations, Fascia's Chocolates remained a destination and tradition for our loyal customers. In 2013, entering our 50th year in business, Fascia's finally settled in our current home. We designed our factory to provide the public with a unique Chocolate Experience and Tour, Birthday Parties and Special Events. A new line of truly authentic gelato and Lynne's Chocolate Cakery provide more sweet reasons to visit.

We selectively partner with other retailers to make our products available outside our own store and continue to make each piece of candy with the same care and pride on which we have built our reputation. We invite you to become part of the Fascia's Chocolate family and create your own traditions.



Conveniently located just 2 min from I-84, Route 8, Exit 36.

44 Chase River Road • Waterbury, CT 06704
203.753.0515 • fasciaschocolates.com

Gourmet Chocolates



Special Packages & Gift Baskets



Seasonal Specialties



Molded Novelties



And More!

Chocolate Experience & Tours



Personalized & Custom Offerings



Birthday Parties



Special Occasion Favors



Our own "Truly Authentic" Gelato



The 'Inside' Story

Our family is very proud when we are complimented on our products. Chocolate confections generally have simple recipes and often the difference is the technique used to make them.

Hand stirring in a copper kettle. Cooling naturally on a marble slab. These time-honored methods may seem quaint but we feel they are important to the finished product. Texture is as important as taste in the world of fine confections. Of course, the chocolate has to be great and Fascia's has used the same Swiss style Milk, Dark and 72% Dark for decades.

Caramels are rich and creamy, plain or with a touch of sea salt. Chewy and airy nougats are honey or chocolate flavored. Creams are fluffy, light and flavorful. Meltaways are soft-centered and literally melt away in your mouth. Our signature Truffle Meltaway is a combination of hazelnut paste with milk & dark chocolate layered together.

The extra rich dark chocolate center of Fascia's hand rolled Gourmet Truffles make them the most alluring chocolate experience.



Caramels



Creams



Truffle Meltaways



Gourmet Truffles

The perfect Butter Crunch has a toffee center with a nice snap and full flavor without being soft, sticky or gritty. Caramel, pecans and Milk or Dark chocolate make a delicious combination known as a Turtle.



Butter Crunch



Pecan Turtles



Cordial Cherries

Our Cordial Cherries start with premium marachino cherries rolled in a dry sugar mixture and then are double-coated in Milk or Dark chocolate. The center breaks down into the rich syrup that is so well loved.

Glacé is French for glazed. Apricots & Oranges are preserved in a sugar syrup and then dipped in our Dark chocolate.



Glacé Fruit

Fascia's offers a wide variety of favorites such as Solid Milk & Dark Chocolate Wafers, Nonpareils and Bars along with traditional Malt Balls, Bridge Mix and covered Raisins, Cranberries and Coffee Beans. Chocolate dipped Pretzels, Potato Chips, Oreos, Grahams and more! We also have a full line of sugar free products available.