

TIRAMISU CUP

Coffee and Zabaione cream on a layer of sponge cake soaked in espresso, dusted with cocoa powder.

\$ 4.75



SICILIAN CANNOLI

crisp, sweet crunchy tubes which are filled with a cream

\$ 4.99



FRUTTI DI BOSCO

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of blackberries, raspberries, red currants and strawberries.

\$ 4.99



TORTA DI MELE (apple tart)

Short pastry base filled with sliced apples and glaze, decorated with a lattice of short pastry strips

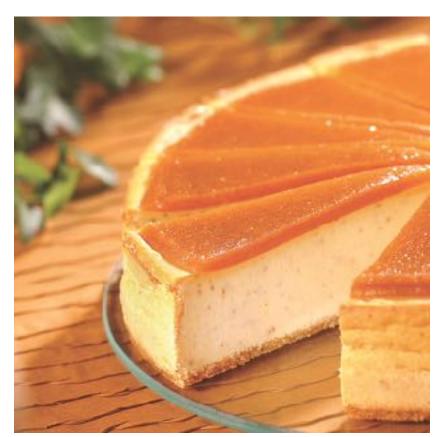
\$4,49



EXPRESSO CREME BRULEE

Creamy custard flavored with espresso, topped with caramelized sugar

\$ 5.99



PUMPKIN CHEESECAKE

*SEASONAL

A cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter

\$3.99



CHOCOLATE CAKE

Traditional rich, moist devil's food style chocolate cake with dark chocolate frosting and decorated with dark chocolate akes

\$4.49



TIRAMISÙ BIG

Layers of sponge cake soaked in espresso and mascarpone cream, dusted with cocoa powder

\$4.75



NEW YORK CHEESECAKE

New York cheesecake avored with a hint of vanilla, on a sponge cake base

\$ 3.99



CHOCOLATE CROISSANT

CHOCOLATE CROISSANT ALL BUTTER

\$ 2.49



PLAIN CROSSANT

PLAIN CROISSANT ALL BUTTER

\$ 2.49



BOMBOLONI CREAM

BOMBOLONI CREAM
A soft, u y fried dough lled with pastry
cream and rolled in sugar

\$ 2.99



DULCE DE LECHE CHEESECAKE

DULCE DE LECHE CHEESECAKE A cookie crumb base holds a velvety dulce de leche cheesecake, topped with dulce de leche mousse and chocolate shavings

\$ 3.99