



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 shavings

\$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

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A soft, fluffy fried dough filled with pastry cream and rolled in sugar

\$ 2.99



DULCE DE LECHE CHEESECAKE

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

\$ 3.99