

Pane

Semolina	\$2.50 ea.
White Loaf.....	\$2.50 ea.
Dinner Rolls.....	\$5.40 doz.
Torpedo/Twist Rolls	\$7.80 doz./ .65 ea.
Large Bread (White or Semolina)	\$4.50 ea.
1 pound roll	\$3.50 ea.

Biscotti

Butter cookies	\$10.00 lb
Vanilla cookies.....	\$7.00 lb
Italian Almond Cookies	\$22.00 lb
Coconut Macaroon	\$12.00 lb
Quaresimali.....	\$13.00 lb
Chocolate Hazelnut.....	\$13.00 lb
“S” Cookies (Sesame or Plain)	\$7.00 lb
Taralle Al Cedro	\$7.00 lb
Sfoglino.....	\$7.00 lb
Anisette.....	\$7.00 lb
Fig Cookies	\$10.00 lb
Three Color Cookies	\$18.00 lb
Savoardi	\$7.00 lb
Torroncini.....	\$22.00 lb
Sugar Free Cookies.....	\$10.00 lb
Sultanini.....	\$7.00 lb

Cheese Cakes

American.....	\$7.00 lb
Italian.....	\$7.50 lb

Pasticceria

Large Pastries.....	\$3.00 ea.
Miniature Pastries.....	\$.95 ea.
Babba.....	\$3.50 ea.
Sfogliatelle.....	\$2.75 ea.
Mini Cheese Cakes.....	\$4.00 ea.
Large Cannolies.....	\$3.00 ea.
Napoleone.....	\$3.00 ea.
Diplomatico.....	\$3.00 ea.
Cassatelle.....	\$2.50 ea.
Danishes	\$2.00 ea.
Large Eclairs.....	\$2.50 ea.
Pasticciotti.....	\$2.50 ea.

Al Bar

Cappuccino.....M..	\$2.50.....L ...	\$3.00
Double CappuccinoM..	\$3.50.....L ...	\$4.50
Frozen CappuccinoM..	\$3.00.....L ...	\$4.00
Espresso	\$1.75	
Cafe Latte.....M..	\$2.50.....L ...	\$3.00
Double Espresso.....	\$3.50	
Coffee	M..\$1.50.....L ...	\$1.75
Iced Coffee.....M..	\$1.75.....L ...	\$1.95
TAZO Tea.....	\$1.35	

All orders are gladly taken with at least 48 HOUR notice. We will customize any cake and will do our best to accommodate any special requests.

HOURS:

Tuesday to Friday: 7 am to 7 pm

Saturday: 8 am to 7 pm

Sunday: 8 am to 3 pm

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Fantasia di Torte

St. Honore

Traditional dessert, a puff pastry base topped with a layer of pastry cream covered with sponge cake soaked with benevenuto liquor. The cake is then concluded by placing cream on top, filled puff pastries and both vanilla and chocolate whipped cream.

Profiterols

Delicious cream filled puff pastries covered with your choice of coffee, chocolate, or strawberry Chantilly cream.

Torta Ungherese

Two layers of sponge cake soaked with Maraschino liqueur filled with apricot cream and garnished with rows of almonds on top.

Cassata Siciliana

Traditional Sicilian desert; a composition of sponge cake and ricotta cream dipped in a sugar glaze and decorated with assorted candied fruits.

Millefogli

Three layers of crisp puff pastry filled with both vanilla and chocolate pastry creams.

Cassata Al Forno

Fragrant short pastry puff crust filled with two layers of rum-soaked sponge cake and cannoli filling decorated with strips of short pastry dough.

Strudel

Classic Austrian apple strudel; a roll of puff pastry enveloping a delicious mix of apples, raisins and spices, decorated with sliced apples and brushed with apricot glaze.

Torta Tirolese

Chocolate sponge cake brushed with liqueur than filled with an assortment of creams all topped with chocolate.

Crostata di Mele

Crisp short pastry base filled with pastry cream topped with slices of fresh apple and baked with a brushing of apricot glaze.

Torta Mariage

Traditional Italian Wedding Cake: Two layers of sponge cake brushed with Benevenuto liqueur filled with Italian orange pastry cream and decorated with milk chocolate curls.

Torta Viennese

Soft chocolate cream and curacao flavored pastry cream on a short pastry base. Decorated with strips of dark and light crust and milk chocolate curls.

Torta Cappuccino

Three layers of rich espresso soaked sponge cake separated by layers of rich coffee cream than dusted with cocoa powder.

Zucotto Italiano

Delicate sponge cake covering a classic chocolate Chantilly cream with fruits and chocolate drops.

Crostata di Limone

A fragrant short pastry dough crust filled with lemon pastry cream and topped with lightly browned Italian meringue.

Crostata di frutta

Crisp short pastry base filled with custard cream topped with assorted fruits.

Torta Amaretto

Confectionary cake composed of three layers of sponge cake brushed with Amaretto and filled with cream. Decorated on the sides with crushed macaroons and topped with Chantilly cream and Amaretto cookies.

Torta Rustica

Confectionary cake composed of three layers of sponge cake brushed with coffee liqueur and zabbaglione flavored cream then dusted with cocoa powder.

Pastiera di Grano

Traditional desert from Napoli; oven baked cake composed of a short pastry crust filled with milk curd; wheat, eggs and cubes of candied orange decorated with strips of short pastry dough.

Crostata di Bosco

Fragrant short pastry crust filled with Chantilly cream and topped with assorted forest fruits and dusted with powdered sugar.

Crostata di Cocco

Fragrant short pastry crust filled with a layer of cherry and decorated with rosettes of coconut paste brushed with apricot glaze.

Torta Alla Nocciola

Traditional Italian Cake; Two layers of chocolate sponge cake brushed with Maraschino liqueur filled with rich hazelnut cream topped with hazelnut Chantilly cream and decorated on the sides with crushed toasted hazelnuts.

Tiramisu'

Tiramisu means "pick me up" in Italian. It is usually made up of a layer of sponge fingers biscuits, which are soaked in coffee and Cognac liqueur. A layer of rich creamy Mascarpone cheese mixture is then laid over and finished with a dusting of cocoa powder.

Sette Veli

Chocolate Lovers! Seven Layers of chocolate sponge cake, chocolate mousse, chocolate hazelnut cream and chocolate ganache.

