



Dessert Menu 15

Mixed Berry Tart

Pastry base filled with Chantilly Cream topped with a layer of Sponge Cake and assortment of Berries

Key Lime Cheesecake

Graham Cracker base with Key Lime infused cheesecake topped with Key Lime Glaze

Hazelnut Passion

Chocolate Pastry filled with Hazelnut Cream and decorated with Praline Hazelnuts

Old Fashioned Chocolate Fudge

Alternating layers of Fudge Cake and Chocolate Butter Cream topped with Chocolate Shavings

Traditional New York Cheesecake

Creamy, rich New York Cheesecake on a Graham Cracker base

Chocolate Lava Cake

Moist Dark Chocolate Cake Filled with Rich Creamy Chocolate

Tiramisu Lady Finger

Layers of Espresso drenched Lady Fingers separated by Mascarpone Cream and topped with Chocolate Powder

Apple Tart

Short Pastry base filled with sliced Apples, decorated with a Lattice of Pastry Strips and finished with Glaze

Bomba

Classic Vanilla and Chocolate Gelato separated by Cherry and sliced Cinnamon covered Almonds and finished with Chocolate Coating

Gelato & Sorbetto

Gelato: French Vanilla and Chocolate
Sorbetto: Lemon/Coconut/Raspberry

 = gluten free