



PASTRIES & GELATI MENU

PASTICCERIA TRADIZIONALE

Cannoli	Crispy Shell with Sweet Ricotta Cream
Chocolate Cannoli	Dark Chocolate Dipped Shell (<i>Available with Chocolate Chips or Pistachio Dipping</i>)
Tiramisu	Savoiardi in Espresso & Mascarpone
Cheese Cake	With Strawberry or Chocolate toppings
Sfogliatella	Flaky Pastry filled with Baked Custard
Napoletane	Layers of Pastry, Cream and Royal Icing
Eclair	Baked shell, Bavarian Cream with Chocolate
Rhum Cake	Rum Soaked Chocolate & Vanilla Crème Cake
Chocolate Ganache	Layered Chocolate with Ganache & Jimmies
Yellow Cream Savoi	Vanilla Cake Bavarian Cream & Almonds
Chocolate Mousse Cake	Chocolate Cake, Rich & Creamy Mousse
Ricotta Pie	Creamy Ricotta with Buttery Crust
Flan	Caramel Custard with Caramel Sauce
Fruit Tart	Filled with Yellow Cream & Glazed Frui
Biscotti	Almond, Anisette or Chocolate Covered

GELATI

Banana

Chocolate Almond

Cinnamon

Cookie Dough

Hazelnut

Pistachio

Vanilla

Blackberry

Chocolate Chip

Coffee

Cotton Candy

Maple Walnut

Peppermint Stick

Butter Pecan

Chocolate

Coconut

Cookies & Crème

Mint Chip

Strawberry

Spumoni - Wedge of Italian Colored Gelati with a cherry on top

Tortoni - Vanilla Gelati with Almonds & a cherry on top

SORBETTO

Mango | Lemon | Raspberry

Granota Di Limone

Crushed Italian Lemon Ice (Summer Ony)

Granata Di Caffè

Crushed Italian Coffe Ice (Summer Only)