



La Dolce Italia's selected Gateaux, Home made Cheesecakes, Roulade and Desserts are created using only the freshest of ingredients. Gateaux are created using three layers of pan di spagne sponge soaked in flavoured liquors, then filled and covered in fresh butter-cream.

Lovingly topped with authentic Italian flavourings. Our unique Cheesecakes are created using only the finest of fresh ingredients on a large biscuit base.

Our Continental decorated desserts are both whole and individual size and can only be tasted to be believed. The finest of Neapolitan Patisseries are also produced and delivered on a daily basis, such as Brioche.

Plain croissants, Chocolate croissants. Classical cornetto filled with creme patisserie and amarena cherries.

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It's not just about the very highest quality of product, the best in reliability and service... but the knowledge that all La Dolce Italia stands for, is the best and only the best. That is why you can be assured of first class service and a speedy response at all times.



- 30 Hazelnut Gateaux**
Three layers of pan di spagne sponge sandwiched together with a creamy hazelnut butter-cream, chopped toasted hazelnuts around the outside and decorated with cream swirls.
- 31 Amaretto Gateaux**
Three layers of pan di spagne sponge sandwiched together with an Amaretto flavoured butter cream, coated in crushed Amaretti biscuits and garnished with drizzled chocolate.
- 32 Cappuccino Gateaux**
Three layers of pan di spagne sponge soaked in a coffee liqueur and sandwiched together with flavoured cream and finished with chocolate run out and coffee beans.
- 34 Chocolate Fudge Cake**
Layers of dark chocolate sponge and chocolate ganache coated in flakes of chocolate.
- 34/A Mini Chocolate Fudge Cake (not pictured)**
Layers of dark chocolate sponge and chocolate ganache coated in Flakes of chocolate (4 portions).
- 40 Double Chocolate Cheesecake**
White and dark chocolate cheesecake, with a sweet biscuit base topped with chocolate shavings.
- 40/A Individual Double Chocolate Cheesecake**
White and dark chocolate cheesecake, with a sweet biscuit base.
- 43 Amarena Cherry Cheesecake**
Amarena cherry cheesecake, topped with Amarena cherry and sweet coulis.
- 43/A Individual Amarena Cherry Cheesecake**
Amarena cheesecake, with a sweet biscuit base.
- 44 Fresh Strawberry Cheesecake**
Strawberry cheesecake, our favourite cheesecake, topped with fresh strawberry on a sweet biscuit base.
- 44/A Individual Strawberry Cheesecake**
Strawberry cheesecake, with a sweet biscuit base.
- 51 Almond & Amarena**
Almond flavoured pan di spagne sponge rolled with a flavoured cream sprinkled with amarena cherries, then coated with toasted flaked almonds, garnished with fresh cream.
- 52 Chocolate Praline Roulade**
Chocolate pan di spagne sponge rolled with a rich chocolate ganache sprinkled with hazelnut praline coated with a garnished with chocolate.
- 53 White Chocolate & Raspberry Roulade**
Plain pan di spagne sponge white chocolate ganache coated with a fresh cream chocolate shards and fresh raspberries.
- 61 Fresh Fruit Tart**
A sweet pastry case with a touch of apricot jam, filled with creme patisserie and topped with fresh fruit and glazed.
- 62 Fresh Strawberry Tarts**
A sweet pastry case filled with creme patisserie, fresh strawberries, glazed over and topped with fresh cream.
- 63 Individual Banoffee Tart**
A sweet pastry case filled with fresh banana and a rich toffee caramel with fresh cream and chocolate shavings.
- 73 Individual Almond Biscuits**
Our homemade traditional Italian biscuits made with pure almond and apricot kernel baked in the oven to a lovely golden brown, dusted with icing sugar.
- 80 Mini Amaretti Biscuits**
Our homemade traditional Italian biscuits made with pure almond and apricot kernel baked in the oven to a lovely golden brown, dusted with icing sugar.
- 96 Baked Alaska**
Chocolate sponge soaked with rum and brandy. Layered with chocolate cream and topped with coffee beans and chocolate.
- 99 Individual Lemon Tart**
A sweet pastry case filled with a tangy lemon cream, baked and dusted with icing sugar.
- 100 Baked Cheesecake**
Smooth and delicious New York style cheesecake, made with ricotta cheese over 20 flavours.
- 104 Apple Charlotte**
Traditional apple charlotte with crusty top and sultana.
- 106 Baked Alaska**
Hot meringue with ice cream filling.
- 109 Individual Mango Cheesecake**
Mango cheesecake, with a sweet biscuit base.
- 114 Pannacotta**
Creamy, flavoured with vanilla. Perfect with fruity coulis.
- A Gluten free Ice-cream**
Vanilla flavour
Dark Chocolate flavour
Pistachio flavour
Liquorice flavour
- A Ice-cream**
Home made Italian style ice creams. Over 20 flavours.
Amaretto
Black cherry
Banana
Blueberry
Chocolate
Coconut
Coffee
Chocolate/Mint
Hazelnut
Peach
Pistachio
Pistachio Superior
Raspberry
Red orange
Stracciatella
Strawberry
Tiramisu
Vanilla
Zabaglione
Cinnamon
Mango
Green Mint
- B Bread & Ciabatte**
Home-made Italian style bread, made fresh daily.
Ciabatta bread, choose from plain, sundried tomato, mushroom and squid ink. All made fresh daily.
- C Croissants**
Plain Croissant
Plain Italian butter Croissant
Chocolate Croissant filled with chocolate
Apricot Croissant filled with apricot jam
Classic Croissant filled with cream patisserie



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