

# AMARETTO GATEAUX



Three layers of pan di spagne sponge sandwiched together with an Amaretti flavoured butter cream, coated in crushed Amaretti biscuits and garnished with drizzled chocolate.

# 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.

# CHOCOLATE FUDGE CAKE



Layers of dark chocolate sponge & chocolate ganache coated in flakes of chocolate.

# WHITE CHOCOLATE CORTINA



Two layers of pan di spagne sponge soaked in Macedonia syrup and filled with fresh whipped cream and strawberries, covered in chocolate shavings.



# DOUBLE CHOCOLATE CHEESECAKE



White and dark chocolate cheesecake, with a sweet biscuit base topped with chocolate shavings.

# FRESH STRAWBERRY CHEESECAKE



Strawberry cheesecake, our favourite cheesecake, topped with fresh strawberry on a sweet biscuit base.

# CARROT WALNUT CAKE



A moist, rich spiced carrot and walnut cake.

# SUMMER FRUIT PUDDING



An Italian twist on this traditional dessert, compiling Italian Panettone and juicy summer fruits.



# TIRAMISU



Alternate layers of coffee and liqueur soaked sponge and sweet mascarpone cream, delicately topped with sprinkles of cocoa.

# 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.