



New York Cheesecake

Traditional New York cheesecake
flavored with a hint of vanilla,
on a sponge cake base
\$8.99



Tiramisù Big

Layers of sponge cake soaked
in espresso and mascarpone cream,
dusted with cocoa powder
\$8.99



Bomba

Classic vanilla and chocolate gelato separated
by a cherry and sliced almonds covered in
cinnamon, finished with a chocolate coating
(GLUTEN FREE)
\$9.50



Tres Leches

Sponge cake soaked in three types of
milk, decorated with a
whipped cream topping
\$7.50



Kid's Bear

Chocolate gelato decorated
with chocolate ears and face
(GLUTEN FREE)
\$7.50



Gelato Flavors

three scoops
\$6.50



Napoleon

Crisp layers of puff pastry filled with pastry
cream and decorated with powdered sugar
\$8.99



Chocolate Temptation

Layers of chocolate cake made with cocoa
from Ecuador, filled with chocolate and
hazelnut creams and a hazelnut
crunch, covered with a chocolate glaze
\$8.99



Raspberry Passionfruit Cake

Passion fruit mousse and raspberry sauce, decorated with white chocolate and raspberry glaze.

\$8.99



Torta Nocciola

Alternating layers of hazelnut cake, hazelnut cream made with hazelnuts from Piedmont and chocolate cream, finished with praline hazelnuts

\$8.99



Grandmother Cake

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar

\$8.99



Ricotta & Pistachio Cake

Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachio pieces and dusted with powdered sugar

\$8.99



Hazelnut Passion

Chocolate shortcrust pastry filled with hazelnut cream made with hazelnuts from Piedmont, decorated with praline hazelnuts

\$8.99



Coppa Catalana

Creamy custard topped with caramelized sugar

\$8.99