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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.



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. Girella's in mixed fruit, Chocolate and Hazelnut, Cinnamon and Fresh Almond.



PRIORITY ORDERLINE 0870 444 5158
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- 18 Tangy Caramelised Orange Tart**
A sweet pastry case filled with a tangy orange cream baked and glazed. Garnished with Caramelised slices of Fresh Orange.
- 19 Italian Carrot Cake**
A moist, rich spiced carrot and walnut cake topped with a sweet cream cheese frosting and garnished with walnuts.
- 20 Key Lime Pie (not pictured)**
An Italian twist on this American Classic using only the finest Limes hand picked from the south of Italy.
- 21 Bakewell tart**
A sweet Pastry tart with a layer of strawberry jam topped with frangipane baked and dusted with icing sugar.
- 22 Toffee Addiction**
Puff Pastry and Toffee mouse topped with a sweet biscuit crumb, drizzled with a pure caramel.
- 23 Fruits of the Forest Torte**
A light fruits of the forest mouse enhanced with between soft vanilla sponge topped with lightly whipped cream and a sprinkling of crushed amaretti biscuits.
- 24 Chocolate Bounty Cake**
Chocolate sponge soaked in Malibu, topped with creamy white and dark chocolate mousse.
- 25 Italian Plum Cake (not pictured)**
A rich, moist cake with candied fruits, chocolate chips and ribbed almonds folded through and glazed.
- 26 Sticky Toffee Cake (not pictured)**
Layers of sponge and fresh apple baked and covered in a veil of caramel
- 27 Lemon Meringue**
Tangy lemon filling in a pastry case topped with fresh meringue.
- 28 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.
- 29 Strawberry and Kiwi Torte**
A puff pastry base with a creamy strawberry mouse, with a layer of pan di spagne soaked sponge running through the middle. Topped off with fresh glazed strawberries and Kiwis.
- 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 Amaretti 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 & coffee beans.
- 33 Macedonia Gateaux**
Chocolate Macedonia gateaux
- 34 Chocolate Fudge Cake**
Layers of dark chocolate sponge & chocolate ganache coated in Flakes of chocolate.
- 35 Chocolate & walnut Tart (not pictured)**
A golden sweet pastry case filled with, rich dark chocolate, walnuts, syrup and baked, cream and decorated with a variety of toppings.
- La Dolce Italia Home Made Cheesecakes**
A selection of our own Homemade cheesecakes, created using the Finest Fresh Ingredients on a large biscuit base
- 40 Double Chocolate Cheesecake**
- 41 Toffee and Pecan Cheesecake**
- 42 Rum and Raisin Cheesecake**
- 43 Amarena Cherry Cheesecake**
- 44 Fresh Strawberry Cheesecake**
- 45 Fresh Raspberry Cheesecake**
- 46 Glazed Fresh Fruit Fantasy Cheesecake**
- 47 Italian baked cheese cake**
A sweet biscuit base topped with a creamy ricotta filling and baked. Served with a tangy fruits of the forest syrup and dusted with icing sugar.
- 50 Chocolate Orange Roulade**
Chocolate Pan di spagne filled with a tangy orange flavoured chocolate cream, coated in a chocolate glaze and garnished with whipped cream and mandarins.
- 51 Almond and Amarena Cherry Roulade**
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 chocolate glaze and garnished with chocolate shards and praline.
- 53 White Chocolate and Raspberry Roulade**
A sweet biscuit base topped with a rich white chocolate ganache sprinkled with Raspberries coated with a fresh cream and garnished with chocolate shards and fresh Raspberries.
- 60 Individual Rum & cherry Pie**
A sweet pastry pie filled with pan di spagne soaked in rum syrup, topped with Morella cherries and crème patisserie.
- 61 Fresh Fruit Tart**
A sweet pastry case with a touch of apricot jam, filled with crème patisserie and topped with fresh fruit and glazed
- 62 Fresh Strawberry Tarts**
A sweet pastry case filled with crème patisserie, fresh strawberries, glazed over and topped with fresh cream.
- 63 Bannoffie Tarts**
A sweet pastry case filled with fresh banana slices and a rich toffee caramel. Topped with fresh cream and chocolate shavings.
- 64 Pastiera Napoletana**
A sweet pastry tart with a ricotta and candied fruit baked filling with a tang of orange, latticed and dusted with icing sugar.
- 65 Individual Rum Baba**
Baba's are tiny traditional sponge cakes that are then soaked in rum enhanced syrup – garnished with fresh fruit and crème patisserie.
- 66 Cannolo Siciliano**
A light chocolate coated crispy tube biscuit with a sweet creamy ricotta cream and chocolate chips piped through the middle. Dusted off with icing sugar and garnished with candied orange.
- 67 Italian Classical Pavlova (not pictured)**
A light meringue nest filled with mascarpone cream and decorated with a variety of toppings.
- 68 Choux Fungo**
A mushroom shaped choux pastry bun dipped in the finest chocolate and filled with chantilly cream and dusted in cocoa.
- 69 Deliziosa**
Two sweet biscuits encasing a light butter-cream, rolled in chopped hazelnuts and dusted with icing sugar.
- 70 Chocolate Deliziosa**
A twist on the original, with chocolate cream in the centre and then dipped in fresh chocolate.
- 71 Teste-di-mora (not pictured)**
Two small pan di spagne sponges sandwiched together with a hazelnut flavoured butter-cream, soaked in rum syrup and rolled in chopped nut.
- 72 Strawberry Shortcakes**
Short bread biscuits encasing crème patisserie whipped cream and fresh strawberries.
- 73 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.
- 74 Choux Bigne (not pictured)**
A choux pastry éclair with a coffee or chocolate flavoured centre and dipped in chocolate.
- 75 Choux Tartufo**
Classical Italian choux pastry shaped like a truffle, filled with cocoa flavored Chantilly And rolled in chocolate
- 76 Zuppa Inglese**
An individual puff pastry case filled with choux pastry and crème chantilly piped through the middle, dusted with icing sugar.
- 77 Mille Foglie (not pictured)**
Puff pastry discs encasing fresh cream, crème patisserie and topped with fresh strawberries.
- 78 Krapfen (not pictured)**
An Italian twist to the traditional doughnut, filled with crème patisserie, strawberry jam or chocolate nuttella, then coated in icing sugar.
- 79 Brulee**
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.
- Girella's**
85 Mixed Fruit
86 Chocolate and Hazelnut
87 Cinnamon
88 Fresh Almond Crowns
89 Raspberry and Vanilla
90 Apricot Apple

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