



**1 Italian Bread and Butter Pudding**  
Layers of soft fruit panettone soaked in a sweet egg custard, then baked in the oven until a rich golden brown.

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

**3 Diplomatica (not pictured)**  
Pan di spagne sponge with rum liqueur sandwiched together between two layers of puff pastry and crème patisserie, dusted with icing sugar.

**4 Dark Chocolate Caprese**  
A classical Italian rich, moist cake made from fresh dark chocolate and ground Almonds, perfect with Italian espresso coffee.

**5 St Honore**  
Three layers of puff pastry filled with Chantilly cream and amarena cherries, topped with whipped cream and chocolate flavoured cream. Decorated with crushed toasted almonds and finished with profiteroles dipped in caramel glaze.

**6 Napoleona**  
Three layers of puff pastry filled with Chantilly cream, topped with crème patisserie and a choux ring filled with Chantilly, garnished with fresh fruits and chopped nuts around the edge.

**7 Torta Al Limone**  
A fresh cream lemon flavoured fruit mousse on a Limoncello soaked sponge base, covered with a delicate lemon glaze and a slice of lemon.

**8 Lemon Tart**  
A sweet pastry case filled with a tangy lemon cream, baked and dusted with icing sugar.

**9 Chocolate and Red Cherry Rum Torte**  
Chocolate sponge base soaked in rum syrup and topped with a red cherry filling and a dark chocolate ganache with chocolate triangles around the edge.

**10 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.

**11 Profiterole Tower**  
Choux pastry tower filled with sweetened fresh cream or Chantilly cream and coated in a chocolate flavoured cream patisserie

**12 Raspberry Shortcake**  
A vanilla sponge filled with raspberry mousse and raspberries. Decorated with shortbread fingers and finished with fresh raspberries.

**13 Rum & Amarena Cherrie Pie**  
A sweet pastry pie filled with pan di spagne soaked in rum syrup, topped with Morella cherries and crème patisserie.

**14 Summer fruit pudding**  
An Italian twist on this traditional dessert, compiling Italian Panettone and juicy ripe summer fruits.

**15 Crostate di frutta Mista**  
A sweet pastry case with an apricot jam, topped with a smooth crème patisserie, finished with fresh fruits glazed.

**16 White Chocolate Profiterole tower (not pictured)**  
Choux pastry puffs filled with whipped cream and covered with white melted chocolate.

**17 Rum BaBa**  
A light, airy sponge soaked in a rum enhanced syrup and garnished with a fresh crème patiserie and fresh strawberries.

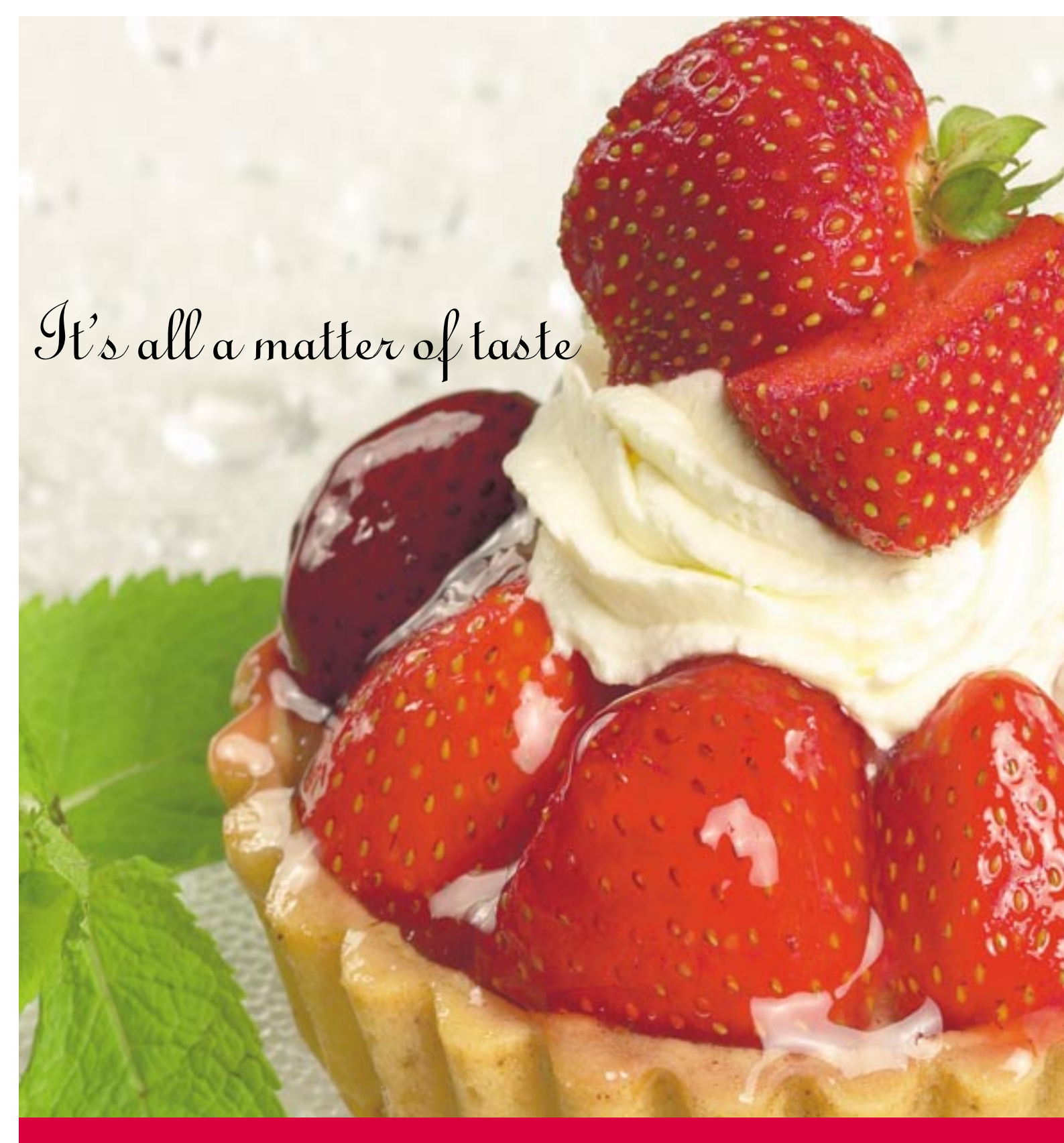


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Unit 9 Bustlingthorpe Green Trading Estate  
Off Meanwood Road  
LEEDS West Yorkshire LS7 2HG  
Telephone: 0870 444 5158 Fax: 0870 444 5159  
email: info@ladolceitalia.co.uk

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