

INDULGE IN



- LITTLE ITALY -

1430 UNION STREET
SAN DIEGO CALIFORNIA 92101
TEL 619.294.7001 FAX 619.234.7001

- BALBOA PARK -

2929 FIFTH AVENUE
SAN DIEGO CALIFORNIA 92103
TEL 619.294.2132 FAX 619.294.7032

CARTE

WHITE CHOCOLATE LINZER TORTE

Our very first creation! Hazelnut almond cake is layered with white chocolate buttercream, raspberries, and a nut meringue. This delicious torte is finished with a lattice design of roasted nuts and homemade raspberry preserves. Intense in flavor and texture.

6"- 35. | 8"- 40. | 10"- 45.

WHITE CHOCOLATE CHEESECAKE

A very light cheesecake made of white chocolate, layered on a bed of fresh raspberries and a thin dark chocolate genoise. This creamy cheesecake is finished with whipped cream, shaved chocolate edges, and a sprinkle of fresh fruits and colorful flower petals on top.

6"- 35. | 8"- 40. | 10"- 45.

VIENNESE

Our White Chocolate Cheesecake hidden between two walnut cakes and moistened with Tabitian vanilla. This classic Austrian torte is topped with seasonal berries and edged with roasted nuts. Delicious when served with whipped cream.

6"- 36. | 8"- 40. | 10"- 46.

IVOIRE IMPÉRIAL

An exquisite torte made of fine layers of vanilla bean soaked pound cakes and creamy white chocolate mousse. Bursting with fresh raspberries and cranberries, this delicate mousse torte is hidden by white chocolate shavings dusted with powdered sugar.

6"- 36. | 8"- 40. | 10"- 46.

BLOOD ORANGE RICOTTA TORTE

Sweet and tangy. This ricotta torte is soaked with fresh blood orange juice and layered with blood orange whipped cream, juicy raspberries and cranberries. Very refreshing!

6"- 36. | 8"- 40. | 10"- 46.

FRAISIER TRIPLE BERRY TORTE

A Parisian favorite! Luscious kirsch-moistened sponge cakes are layered with raspberry-boysenberry buttercream, whipped cream, sliced strawberries and raspberries.

6"- 35. | 8"- 40. | 10"- 45.

PASSION FRUIT RICOTTA TORTE

Tropical and light, this torte is made of ricotta cake layers, soaked with passion fruit juice and layered with passion fruit whipped cream, kiwis, strawberries and bananas. A tropical explosion!

6"- 36. | 8"- 40. | 10"- 46.

ROASTED COCONUT CREAM TORTE

A paradise of coconut! Vanilla geniose is soaked with coconut milk and is layered with coconut cream and whipped cream. This heavenly torte is finished with toasted coconut and a cornucopia of fresh fruits.

6"- 35. | 8"- 40. | 10"- 45.

Whole cake prices are shown as 6", 8" and 10" servings which yield 6 to 8, 10 to 12, 14 to 16 portions, respectively.

CARTE

LEMON RICOTTA TORTE

Fresh and heavenly! This delightfully creamy torte is made of ricotta cake layers, lemon juice, lemon whipped cream, fresh blueberries and boysenberries.

6"- 35. | 8"- 40. | 10"- 45.

LEMON PRALINE

Tart and crunchy! Surrounded by crushed pralines, this layered cake is made of lemon soaked genoise, French meringue, lemon curd, and lemon buttercream. A lemon lovers fix!

6"- 35. | 8"- 40. | 10"- 45.

EXTRAORDINARY CARROT CAKE

Carrots, of course! Golden raisins, orange zest, chunks of pineapple, walnuts, and coconut are enveloped with a light cream cheese mousse. Light, nutty, and intensely full of flavor.

6"- 35. | 8"- 40. | 10"- 45.

TORTA MISU

Our unique version of Tiramisu consists of espresso soaked ricotta cake layers and Italian mascarpone rum cream. This house favorite is finished with whipped cream and dusted with cocoa.

6"- 36. | 8"- 40. | 10"- 46.

TOASTED MACADAMIA CARAMEL CHEESECAKE

Unlike anything you've ever tasted! A rich and creamy cheesecake with a macadamia shortbread cookie crust is covered with homemade caramel and topped with a thick layer of whipped cream.

10" ONLY - 50.

CHOCOLATE MACADAMIA TORTE

Light and full of flavor! Chocolate sponge cakes are painted with dark chocolate ganache, whipped cream, Myers's Rum flavored pastry cream, and roasted macadamia nuts.

6"- 36. | 8"- 42. | 10"- 48.

AU CHOCOLAT

Our celebrated chocolate mousse torte! Rich and creamy Valrhona dark chocolate mousse tops a thick layer of chocolate cake soaked in cocoa and covered in dark chocolate ganache.

6"- 35. | 8"- 40. | 10"- 45.

TRIPLE CHOCOLATE MOUSSE TORTE

Our most recent decadent addition! Layers of dark chocolate cake are married with white, milk, and dark chocolate mousses, caramelized hazelnuts, and a splash of Frangelico. An exquisite and complex torte.

6"- 38. | 8"- 44. | 10"- 48.

Personalized decoration, European ribbons, fresh flowers and candles - \$6⁹⁵ and up.

CARTE

GIANDUIA

A best seller since we opened our doors! Myers's Rum laced chocolate cake layers are married with hazelnut buttercream, chocolate mousse, and boysenberry preserves. Crushed pralines cover this most popular dessert.

6"- 38. | 8"- 44. | 10"- 48.

LA BÊTE NOIRE

An irresistible addition! Traditional vanilla crème brûlée, chocolate mousse, and chocolate truffle cream are layered in between dark chocolate cakes and moistened with Madagascar vanilla bean.

6"- 38. | 8"- 44. | 10"- 48.

TRUFFE FRAMBOISE

Raspberry and kirsch soaked chocolate cake layers are surrounded by bittersweet Valrhona chocolate mousse, with fresh raspberries bursting inside and out. The quintessential marriage of chocolate and raspberries!

6"- 36. | 8"- 42. | 10"- 48.

CARIBE

A sensuous combination of chocolate mousses infused with mangos, bananas, and passion fruit. Layered between dark chocolate lilikoi soaked chocolate cakes, this refreshing torte is finished with dark chocolate and topped with a rainbow of fresh tropical fruits.

6"- 36. | 8"- 42. | 10"- 48.

DULCE DE LECHE

A crunchy milk chocolate confection is hidden between layers of chocolate cake and creamy chocolate mousse. Homemade dulce de leche finishes this over the top chocolate torte.

6"- 38. | 8"- 44. | 10"- 48.

VIKING

Chocolate crème brûlée and milk chocolate whipped cream are hidden between chocolate cake layers and smothered with fresh caramel. Crushed chocolate almond pralines surround this dark and dense torte. An absolute necessity for chocolate lovers!

6"- 38. | 8"- 44. | 10"- 48.

MOROCCAN

Velvety smooth chocolate mousse surrounds a delicate layer of boney pistachio almond nougat. This exotic torte is finished with dark chocolate, crushed pistachios, and a light pistachio cream. Seductive!

6"- 36. | 8"- 42. | 10"- 48.

Advance notice is requested for whole cake orders.

FRESHLY BAKED

COOKIES

*Cherry Chocolate Chip / Vegan Carob
Peanut Butter / Valrhona Triple Chocolate /
Fruited Oatmeal*

2. EACH | 22. DOZ

*White Chocolate Granola /
Mocha Macadamia / Dark Chocolate Tea*

2.5 EACH | 28. DOZ

TARTS

*Lemon Meringue / Berry Devonshire /
Roasted Coconut / Caramelized Milk Chocolate
Hazelnut / Banana Cream / Passion Fruit*

7.5 EACH | 85. DOZ

SHORTBREADS

*Lavender Shortbread / Pecan Triangle /
Macadamia Triangle / Earl Grey Shortbread*

2.5 EACH | 28. DOZ

Coconut Cocada

3. EACH | 34. DOZ

Chocolate Chunk Shortbread

3.5 EACH | 40. DOZ

SCONES

*Apple Brie / Strawberry-Raspberry /
Fruited Vegan (gluten free) / Blackberry-Blueberry /
Oatmeal Date / Valrhona Chocolate Pecan / Fresh Lemon*

3. EACH | 34. DOZ

ICE CREAM / SORBET

ICE CREAM

*Bailey's
Bananas Foster
Blackberry Cheesecake
Brown Sugar Vanilla
Chocolate Chip
Cinnamon*

*Dulce de Leche
Extraordinary Brownie
Giandua Hazelnut
Kona Gold*
Lemon Praline
Macadamia Brittle*

*Mascarpone
New York Cheesecake
Nougatine
Piña Colada
Pineapple-Mango*
Pistachio*

*Roasted Coconut
Salted Caramel*
Sour Cream
Strawberry
Very Vanilla Bean*
White Chocolate**

SORBET

*Apricot
Blackberry
Coconut
Guava*

*Kiwi
Lilikoi
Mango
Mocha*

*Morello Cherry
Pineapple
Raspberry*
Red Currant*

*Red Peach
Strawberry (Whole)
Strawberry Mint
Valrhona Chocolate**

SINGLE 4.

DOUBLE 6.

TRIPLE 8.

**Also available in 32oz. containers, 3-day advanced order required.
(Flavors change daily.)*

CULINARY BIOGRAPHY

KAREN KRASNE

A San Diego native, Karen graduated from the University of Hawaii in Nutritional Sciences. Her experience includes:

LE CORDON BLEU, PARIS

Certificat de Patisserie

ECOLE LENOTRE

Desserts Restaurant / Pièces Montées / Petits Gâteaux / Viennoiserie-Pâtes / Petits Four / Glaces / Sandwichique

BELLOUET CONSEIL ECOLE PERFECTIONEMENT

Grand Show Desserts / Festival Chocolat / Cours Pratique Chocolat / Cours Pratique Sucre Tiré /

Cours Pratique Gâteaux Individuels / Desserts Assiette / Petits Four et Gâteaux / Cours Pratique Bouchées au Chocolat /

Grand Show Desserts avec Christophe Felder

MEMBERSHIP

The Bread Bakers Guild of America / The American Cheese Society / Community Alliance Family Farmers / Slow Food USA

JAMES BEARD FOUNDATION

Participating James Beard House Chef 2002 in New York City

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SATURDAY
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SUNDAY
10AM TO 11PM

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