

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"- 36. | 8"- 42. | 10"- 46.

## 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"- 36. | 8"- 42. | 10"- 46.

## 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"- 42. | 10"- 48.

## IVOIRE ROYALE

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

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

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

## 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"- 42. | 10"- 48.

## ROASTED COCONUT CREAM TORTE

*A paradise of coconut! Vanilla genoise 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"- 36. | 8"- 40. | 10"- 46.

## 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"- 36. | 8"- 42. | 10"- 46.

## 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"- 42. | 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"- 50.

*Personalized decoration, European ribbons, fresh flowers and candles - \$7<sup>95</sup> 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"- 50.

## 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"- 50.

## 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"- 50.

## 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"- 50.

## MOROCCAN

*Velvety smooth chocolate mousse surrounds a delicate layer of honey 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 / White Chocolate Granola /  
Mocha Macadamia / Dark Chocolate Tea*

## TARTS

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

## SHORTBREADS

*Lavender Shortbread / Pecan Triangle /  
Macadamia Triangle / Earl Grey Shortbread  
Coconut Cocada  
Chocolate Chunk Shortbread*

## SCONES

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

*\*Please call for prices*

# ICE CREAM / SORBET

## ICE CREAM

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

*Dulce de Leche  
Extraordinary Brownie  
Gianduaia 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 Individuals / 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 /  
Woman Chefs and Restaurateurs / Slow Food USA / Lifetime Member Surfrider Foundation*

JAMES BEARD FOUNDATION

*Participating James Beard House Chef 2002 in New York City*

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92103

MONDAY TO THURSDAY  
8:30AM TO 11PM

FRIDAY  
8:30AM TO MIDNIGHT

SATURDAY  
10AM TO MIDNIGHT

SUNDAY  
10AM TO 11PM

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