

CHOCOLATE MOUSSE

Dark chocolate mousse in the form of a cake, garnished with fresh whipped cream and chocolate shavings. (serve chilled)
4-5 pcs. \$14 10-12 pcs. \$22 18-20 pcs. \$30

TORTA DI CIOCCOLATA

A smooth dark chocolate torte made with bittersweet chocolate and a hint of almond butter. Rich & sophisticated.

(leave at room temp 1 hour before serving)

4-6 pcs. \$12 10-12 pcs. \$20 18-20 pcs. \$30

Optional Raspberry Sauce 6 oz. \$3 8 oz. \$4 12 oz. \$6

CHOCOLATE HAZELNUT TORTE

Light hazelnut layers filled with chocolate ganache, finished with hazelnut butter cream. (leave at room temperature for 20 min. prior to serving) 10-12 pcs. \$22 18-20 pcs. \$30

ALL-AMERICAN CHOCOLATE LAYER CAKE

Dark chocolate layers filled with rich chocolate ganache, finished with chocolate butter cream. (leave at room temperature 1 hour prior to serving) 10-12 pcs. \$22 18-20 pcs. \$34

MASCARPONE TORTE

Light sponge layers soaked in espresso rum syrup and filled with creamy mascarpone cheese, topped with unsweetened cocoa and chocolate curls. (serve chilled)
4-6 pcs. \$14 10-12 pcs. \$24 16-18 pcs. \$34

FRESH FRUIT TART

An all butter tart shell filled with vanilla custard, topped with fresh fruits of the season. (serve chilled) small, 4-5 pcs. \$15 large, 8-10 pcs. \$30

CARROT CAKE

An extraordinary version of the old favorite. (serve chilled or at room temperature) 8-10 pcs. \$18 14-16 pcs. \$28



CARAMEL PECAN LAYER CAKE

Pecan cake, layered with bittersweet chocolate ganache and caramel cream. (leave at room temperature for 20 min. prior to serving)
10-12 pcs. \$24 16-18 pcs. \$34

BITTERSWEET CHOCOLATE BUNDT CAKE

A moist dark chocolate pound cake covered in a bittersweet chocolate glaze, great with fresh berries and/or vanilla ice cream.

(serve at room temperature)

6-8 pcs. \$12 14-16 pcs. \$24

LEMON VELVET CAKE

A tangy moist all butter pound cake, finished with apricot glaze and candied lemon rind. (serve at room temperature) 6-8 pcs. \$11 14-16 pcs. \$22 weekends only

LEMON MOUSSE CAKE

Alternating layers of chiffon sponge and lemon mousse, finished with a lemon buttercream.

(leave at room temperature 20 minutes prior to serving)

8-10 pcs. \$20 16-18 pcs. \$30

FRESH LIME MOUSSE TART

All butter tart shell filled with a tangy mousse made from freshly squeezed limes, garnished with whipped cream and glazed lime slices. (serve chilled) 4-5 pcs. \$12 10-12 pcs. \$24

MINIATURE PASTRY

Fresh fruit tarts, lemon custard tarts, dark chocolate tarts and mocha caramel profiteroles. (serve chilled) \$13.20 per dozen 2 dozen minimum per type

ASSORTED COOKIES & COOKIE BASKETS

Russian teacakes, bittersweet chocolate chunk,
orange almond crunch, almond biscotti,
rugelach, lemon squares, chocolate walnut truffle cookies,
peanut butter brownies and walnut brownies
Per pound, \$8.50 Baskets - 2 lbs. \$21 3 lbs. \$29 4 lbs. \$37

N. A. - A.C. Bakery · Pastry Menus

PRUCE STREET
EDERAL HILL
DENCE, RI 0290

