

Goey Peanut Butter Cake

multiple layers of brownie like chocolate cake and peanut butter topped with ganache and roasted peanuts

Hazelnut Mocha Mousse Cake

three thin layers of fudge like cake with mocha mousse between the layers glazed with chocolate ganache and crushed hazelnuts

Pepsi Cola Cake

three layers of cocoa cake made with pepsi cola, topped with peanut butter icing

Sicilian Cannoli Cake

three layers of genoise cake with sweet chocolate chip cannoli cream between the layers, topped with mini cannolis, shaved chocolate and crushed pistachios

Strawberry Shortcake

three layers of moist sponge cake stuffed with fresh strawberries and whipped cream.

Triple Chocolate Cake

three layers of midnight chocolate cake with chocolate icing and chocolate chips.

Zucchini Cake

moist cake with raisins and zucchini, with sweet walnut filling between the layers, opped with cream cheese frosting and sprinkled with coconut.

Zuccatto Cake

a traditional italian dome shaped cake - sponge cake filled with chantilly cream, chocolate chips and almonds, drizzled with grenadine.

Diplimatico

sponge cake layered with chocolate mousse and rum sauce topped with chocolate ganache, chantilly cream and cherries.

Most layer cakes can be personalized with writing. Please inquire when placing your order.

Other Desserts & Pastries

Apple Dumpling (6 ea minimum)

fresh cored apple, filled with cinnamon and brown sugar, wrapped in homemade pastry

Apple Crisp (6 ea minimum)

fresh apple slices cooked in brown sugar and cinnamon, with a crisp crumbled topping. There is a \$20 mould deposit.

Banana Pudding (6 ea minimum)

fresh bananas in a creamy custard layered with Nilla wafers. There is a \$20 mould deposit.

Biscotti

twice baked almond and hazelnut dipping cookie. Your choice of chocolate, plain or mixed.

Brownie Torte

thick rich chocolate brownie with walnuts topped with more brownie pieces, raspberries and chantilly cream.

Cannolis (1/2 dozen minimum)

tubular pastry shells deep fried, with chocolate chip sweet cream filling, finished with shaved chocolate and crushed pistachios on the ends.

Charlotte Russe

bavarian cream bomb encased with lady fingers topped with chantilly cream and raspberry sauce.

Chocolate Macadamia Nut Torte

a flaky pastry crust layered with bittersweet chocolate, macadamia nuts and caramel, topped with chantilly cream and chocolate swirls.

Crème Brûlée (6 ea minimum)

chilled custard that, just before serving is sprinkled with sugar and quickly caramelized. Please specify pick up time. There is a \$20 mould deposit.

Crème Caramel (6 ea minimum)

custard that has been baked in a caramel coated mold, and when turned out, it is automatically glazed and sauced with the caramel in the mould. There is a \$20 mould deposit.

Fresh Fruit Tart

a light pastry shell covered with a thin layer of bittersweet chocolate, filled with french custard and topped with glazed fresh fruit (fruit selection limited to seasonal availability). Available in 10", 12" or 4" individual.

Jumbo Cookies

your choice of chocolate chip, white chocolate chip macadamia nut, Neiman Marcus, oatmeal raisin, Death by Chocolate or "Ugly but Good" (Italian Meringue w/ Nuts)

Louisiana Bread Pudding with Whiskey Sauce

an old-fashioned bread pudding complete with raisins and authentic whiskey sauce (delivered on the side to be heated before serving)

Mama Rossman's Rice Pudding (6 ea minimum)

luscious rice pudding with raisins, topped with ground cinnamon

Mini Pastries (3 dozen minimum)

peanut butter truffle, raspberry mousse, chocolate mousse, fresh fruit tartlets, tiramisu, panna cotte, apple pie, lemon mousse, carrot cake, cheesecake, caramel nut squares, pecan squares, mojo brownies, blondies.



Panna Cotte (6 ea minimum)

a traditional Italian dessert - a cream custard (no egg) served with raspberry sauce. There is a \$20 mould deposit.

Rainbow Bavarian

chocolate, strawberry and vanilla mousse in a loaf form served with a strawberry sauce.

Raspberry Mousse

raspberry mousse surrounded with a lady finger crust and topped with fresh raspberries and chantilly cream.

Sacher Torte

chocolate layers with almonds topped with chocolate ganache and garnished with toasted almonds.

Specialty Bars (1/2 dozen minimum)

your choice of moist rich brownies with walnuts, washington squares, blondies or pecan squares.

Tart Tartin

a pastry shell filled with apples topped with apricot glaze.

Tiramisu

a classic Italian dessert meaning "Pick Me Up". Ladyfingers soaked in espresso and layered with mascarpone "mousse", sprinkled with cocoa. Available in a loaf or individual (Individual size have a 6 ea minimum and have a \$20 mould deposit)

Yule Log

rolled chocolate sponge cake filled with chocolate butter-cream and chocolate fudge icing.

Cheesecakes

Our Original Cheesecake

our famous New York recipe features a graham cracker crust and sour cream topping. Served plain or with fresh marinated strawberries.

Caramel Cheesecake

our famous cheesecake, topped with caramel

Chocolate Cheesecake with Raspberries

chocolate cookie crust filled with our famous chocolate cheesecake topped with fresh raspberry glaze

Chocolate Chip Cheesecake

cheesecake made with chocolate liquor, chocolate chips, and a graham cracker crust.

Chocolate Cheesecake with White Chocolate Mousse

chocolate cookie crust filled with a rich chocolate cheesecake filling and topped with a delicious white chocolate mousse.

Chocolate Raspberry Cheesecake

chocolate cookie crust filled with chocolate cheesecake and topped with raspberry sauce and fresh raspberries

Heath Bar Cheesecake

our original cheesecake filled with chunks of heath bars and a chocolate cookie crust.

Lindy's Cheesecake

a slightly denser cheesecake, topped with whole large strawberries and fruit glaze.

Marble Cheesecake

a delicious blend of our original and chocolate cheesecake.

Mascarpone Cheesecake

an Italian cream cheesecake with a hazelnut crust topped with sour cream.

Oreo Cheesecake

our original cheesecake with chunks of oreo cookie throughout and an oreo cookie crust.

White Chocolate Cheesecake with Raspberries

graham cracker crust with a layer of fresh raspberries and white chocolate cheesecake filling.

Pies

9 Pound Apple Pie

a wondrous creation stuffed with 9 pounds of fresh apples, totally encased in our delicious crust.

Apple Walnut Pie

crisp apples with a sour cream filling in a flaky pastry shell, and topped with sugared walnuts.

Banana Cream Pie

a flaky pastry filled with fresh bananas and creamy custard, topped with chantilly cream and white chocolate swirls.

Blueberry Pie

a pastry pie shell filled with fresh blueberries and blueberry sauce, topped with pastry crust.

Boston Cream Pie

sponge cake layered with vanilla cream and topped with a layer of chocolate ganache.

Cherry Pie

a pastry pie shell filled with cherries and topped with pastry crust.

Chocolate Cream Pie

a pastry shell filled with chocolate filling and topped with chantilly cream and chocolate curls.

Chocolate Mousse Pie

chocolate cookie crust filled with chocolate mousse filling and topped with chantilly cream.

Coconut Cream Pie

a pastry shell filled with coconut custard and topped with chantilly cream and toasted coconut.

Deep Dish Pecan Pie

maple brown sugar filling with pecans in deep dish pastry pie shell.

Deep Dish Chocolate Pecan Pie

our deep dish pecan pie, loaded with chocolate chips

Deep Dish Sweet Potato Pecan Pie

our deep dish pecan pie, with fresh sweet potatoes.

Irish Cream Pie

sponge cake soaked in Bailey's Irish Cream and layered with chocolate cream filling. Topped with chocolate ganache and danish icing. Lady fingers finish the sides with chocolate icing.

Key Lime Pie

graham cracker crumb crust filled with key lime filling and topped with chantilly cream and fresh lime slices.

Lemon Ice Box Pie

lemon mousse with fresh raspberries topped with meringue in a graham cracker crumb crust lined with caramel.

Lemon Mousse Tart

a light pastry shell filled with light lemon mousse topped with toasted meringue

Fuzzy Navel Peach Pie

fresh peaches and peach schnapps baked in a delicious pie pastry and topped with brown sugar and cinnamon.

Peanut Butter Truffle Pie

an almond and vanilla wafer cookie crust coated with a thin layer of bittersweet chocolate and filled with peanut butter mousse, topped with chantilly cream and peanuts.

Flo's Pumpkin Pie (seasonal)

fresh pumpkin filling in our homemade pastry shell topped with whipped cream.

Strawberry Cream Pie

a deep dish pastry shell covered with a thin layer of bitter-sweet chocolate, filled with french custard and topped with glazed whole strawberries.

Orders can be placed between 8am and 5pm Monday through Friday. After hour orders may be placed with any of our restaurants with 48 hour notice.

Desserts can be picked up as early as 11am (12noon on Sundays) at Hi-Way Pizza on Westerly Parkway. Arrangements can be made to pick up your desserts at any of our locations after 2pm. Personalization of desserts is possible on some items. Please inquire when placing your order. If you would like your cake scored or cut, please request upon placement of your order.

Proper transport and storage and any last minute presentation instructions will be included with each order.

Some desserts require a \$20 pan or mould deposit.

Delivery of Desserts can be arranged for you through a 3rd party service.

Your next gathering will become legendary with spectacular Deli Desserts To Go!

Call

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to place your order

24 hour advance request is appreciated.

We have a full catering menu available on our web site!

www.dantesinc.com



*Award-Winning
homemade desserts
baked fresh for you!*

In today's world of fast food, microwaves and supermarket desserts, aren't you glad there's Deli Desserts?

Every award-winning dessert is made from scratch with fresh ingredients, no preservatives and NO artificial anything!

Cakes

Apple Cake with Caramel Sauce

apple bunt cake loaded with fresh apples and cinnamon, and topped with a caramel sauce (delivered on the side. Sauce best if heated before serving)

Banana Chip Cake

three layers of moist banana bread with chocolate chips, with chantilly cream between the layers, topped with chocolate ganache.

Black Forrest Cherry Cake

triple layer of midnight chocolate cake with chocolate chantilly cream and cherry filling, covered with vanilla chantilly cream, chocolate swirls, and cherries.

Buttercream Sponge Cake

our "Traditional Birthday Cake" -- buttercream filling between layers of sponge cake with buttercream frosting. Can be personalized with writing.

Cappuccino Cake

triple layers of dark chocolate cake filled with layers of mocha cream icing.

Carrot Cake

moist triple layer cake with raisins and carrots, layered with a sweet walnut nougat filling and topped with a cream cheese frosting and sprinkled with coconut.

Chocolate Intemperance

moist fudge brownie crust with a rich chocolate mousse complimented by a mocha cream icing and chocolate ganache.

Chocolate Mousse Cake

intermittent layers of rich chocolate cake and chocolate mousse covered with a chocolate ganache icing.

Chocolate Souffle Cake

single layer of light cocoa chocolate cake, served with raspberry sauce on the side. cake best heated before serving.

Italian Rum Cake

three layers of sponge cake soaked in dark rum, layered with vanilla and chocolate custard, covered with mocha buttercream frosting with almonds.

German's Chocolate Cake

moist chocolate genoise cake, layered and iced with coconut nougat.