

## Settebello cakes and desserts

### SETTEBELLO FAVOURITES

#### CANNOLI

*Tube-shaped Italian dessert that consists of fried pastry dough filled with a sweet, creamy ricotta filling. Ours have bits of cherries, orange and dark chocolate inside. The ends are dipped in pistachio and dried cranberries.*

**R40 each**

#### TIRAMISU

*The classic! A rich layered Italian dessert made with delicate ladyfinger cookies, our best espresso and creamy mascarpone.*

**R80 takeaway (portion of 2)**

**R450 family tray (feeds 4-6)**

#### BIGNES

*Beautiful puffs of choux pastry cut and filled with our in-house delicious vanilla cream. Finished off with a generous dusting of icing sugar.*

**R25 each (mini, vanilla cream)**

**R25 each (mini, chocolate filling)**

#### CHIACCHIERE

*These Italian carnival pastry fritters are made from dough that is cut into tin, rectangular sheets, which are then twisted into ribbons. They are then deep-fried and usually finished with a sprinkling or powdered sugar.*

**R80 for 200g**

#### MANDORLA CANTUCCI

*Italian almond biscuits that originated in the Tuscan city of Prato. They are twice-baked, oblong-shaped, dry, crunchy, and are usually dipped in a drink, traditionally Vin Santo.*

**R80 for 250g**

#### SFOGLIATELLE

*Newly added to our dessert menu, this shell-shaped filled Italian pastry originates from Campania. Made of hundreds of flaky golden layers and traditionally filled with sweet ricotta filling.*

**R55 each (ricotta and orange)**

**R55 each (ricotta and chocolate chip)**

#### LUNCHBOX CAKES

*The perfect sized cake to gift someone for their special day. Take your pick of chocolate or vanilla and decorate it as you please!*

**R120 each**

#### ZEPPOLE

*Fried dough specialty that is found throughout southern Italy, consisting of deep-fried dough that is topped with diplomat cream drizzled with Amarena cherry sauce and finished off with fresh fruit or edible flowers.*

**R40 each**

#### FRAPPE

*Traditional Carnevale Italian bow tie cookies. The fried, slightly sweetened dough is transformed into giant pastries, which taste heavenly, especially with a dusting of powdered sugar!*

**R80 for 250g**

#### TARALLI

*Toroidal Italian savoury snack foods, common in the southern half of Italy. A cracker similar in texture to a breadstick or a pretzel. Ours are flavoured with fennel seeds.*

**R80 for 250g**

**LE TORTE DI SETTEBELLO**

**CAKES OF SETTEBELLO**

**BASICS**

**VANILLA**

*Moist layers of fragrant vanilla cake stacked with light and creamy Swiss meringue buttercream.*

<b>18cm</b>	<b>21cm</b>	<b>28cm</b>
R500	R700	R900

**CHOCOLATE**

*Moist layers of rich chocolate sponge stacked with dreamy chocolate buttercream.*

R500	R700	R900
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**RED VELVET**

*Brilliantly red layers of sponge filled with the best cream cheese icing.*

R650	R900	R1100
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**CARROT**

*Nutty, carrot filled layers of sponge filled with dreamy cream cheese icing.*

R650	R900	R1100
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**SPECIALTY**

**BAR ONE**

*Chocolate sponge cake layered with rich bar one filling. Decorated with caramel drips, chocolate swirls and pieces of bar one.*

<b>18cm</b>	<b>21cm</b>	<b>28cm</b>
R550	R800	R1000

**NUTELLA & ROCHE**

*Chocolate sponge cake layered with chocolate icing, Nutella and crushed Ferrero Roches. Decorated with chocolate drip, chocolate swirls and Ferrero Roches.*

R700	R1000	R1350
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**PASSION FRUIT**

*Fragrant vanilla sponge layered with passion fruit pulp and passion fruit Swiss meringue buttercream.*

R500	R800	R900
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**ITALIAN**

**ITALIAN SPONGE**

*Light and fluffy lemon sponges. soaked in Cinzano and orange juice syrup, then layered with vanilla cream and chocolate cream. The whole cake is then iced in a light Swiss meringue icing.*

<b>18cm</b>	<b>21cm</b>	<b>28cm</b>
R800	R1050	R1350

**CROQUEMBOUCHE \***

*Choux pastry puffs filled with vanilla cream piled into a cone and bound with threads of caramel. The tower is decorated with strawberries and Ferrero Roches.*

R550	R850	R1350
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**MILLEFOGLIE \***

*Classic dessert composed of three layers of light puff pastry filled with creamy vanilla pastry cream and topped with piped vanilla cream, Ferrero Roches and fruit.*

R550	R900	R1100
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**PAVLOVA \***

*Beautifully light and airy pavlova topped with fresh whipped cream and macerated fruit.*

R500	R800	R900
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**DECORATION OPTIONS**

Macarons	R22 each
Chocolate drip	R80
Real flowers	R250
Customisable cake topper	Starting from R150

**Let us know if you have a specific theme or colour palette for your event and we'll do our best to incorporate that into the decoration.**

**Serving sizes**

18cm: 8-12 slices  
21cm: 15-25 slices  
28cm: 25-35 slices

**\* Other serving sizes**

18cm: 10-15 servings  
21cm: 20-25 servings  
28cm: 30-40 servings