Di Paolo's
RESTAURANT BAR & CATERING

DESSERT MENU

FROZEN DESSERTS

SNICKERS
DELICATE PEANUT SEMIFREDDO ON A BISCUIT DOUGH BASE, WITH A HEART OF TOFFEE & PEANUTS COVERED WITH LAVEZZI PIEMONTE COCOA HAZELNUT SPREAD

PISTACHIO & WILD BERRY SWEET KISS
PISTACHIO CREAM FILLED WITH ITALIAN WILD RED BERRY PUREE ON A CRUMBLE BASE

PASSION FRUIT SWEET KISS
CARAMEL KEFIR, FILLED WITH PASSION FRUIT PUREE ON A CHOCOLATE CRUMBLE BASE

BACIO LAVEZZI
RICH KISS ICE CREAM WITH CHOPPED HAZELNUT FILLING IN GIANDUIA FLAVOURS

DOLCE

OLD FASHIONED CHOCOLATE FUDGE CAKE
SMOOTH CHOCOLATE ICING & CHOCOLATE SHAVINGS

CHOCOLATE TEMPTATION CHOCOLATE CAKE
FILLED WITH CHOCOLATE & HAZELNUT CREAMS, HAZELNUT CRUNCH & CHOCOLATE GLAZE

RED VELVET CAKE
ICED WITH CREAM CHEESE ICING & DRIZZLED WITH WHITE CHOCOLATE

TRES LECHE CAKE
WITH A WHITE SATIN CREAMED TOPPING

HOMEMADE TIRAMISU
ESPRESSO SOAKED LADY FINGERS, MARSCAPONE & COCOA POWDER

LIMONCELLO MARSCAPONE CAKE
WITH EUROPEAN WHITE CHOCOLATE CURLS

NY CHEESECAKE
TOPPED WITH WILD STRAWBERRIES & STRAWBERRY SAUCE

CREME BRULEE
TOPPED WITH FRESH STRAWBERRIES & BLUEBERRIES

TWICE BAKED SICILIAN CANNOLI
CHOCOLATE CHIP RICOTTA FILLING