



Dessert Menu

Desserts are priced per individual

Homemade Assortment of Cookies	\$2.00
<i>Chocolate, Double Chocolate, White Chocolate Macadamia, Oatmeal Raisin</i>	
Homemade Biscotti	\$2.00
<i>Chocolate Hazelnut or White Chocolate Pistachio</i>	
Assortment of Dessert Squares	\$2.50
<i>Nanaimo Bar, Fudge Brownie, Carrot Cake, Butter Tarts</i>	
Italian Cream Filled Pastries	\$2.95
Zeppole	\$3.50
<i>Ricotta Doughnuts rolled in Cinnamon Sugar</i>	
Yogurt Parfait with Berries	\$3.75
<i>Sweetened Greek Yogurt with Berries and Fruit Coulis</i>	
Lemon Meringue Tarts	\$4.50
<i>Tart Lemon Curd and Toasted Italian Meringue</i>	
Authentic Sicilian Cannoli	\$4.50
<i>With Icing Sugar and Fresh Ground Pistachio</i>	
Panna Cotta	\$5.00
<i>Vanilla, Chocolate, or Espresso Flavour</i>	
Hazelnut Feuilletine Tartlette	\$5.00
<i>Hazelnut Cream, Chocolate Ganache, Toasted Hazelnuts</i>	
Bunet	\$6.00
<i>Italian Specialty, Chocolate Crème Caramel</i>	
Molten Chocolate Cake	\$6.00
Authentic Tiramisu	\$6.00
Crème Brulee	\$7.00
Bacio Bianco Gelato	\$7.50
<i>White Chocolate Gelato with a Raspberry Filling</i>	
Gelato Bar	\$600 total
<i>6 Flavours of Gelato with 1 ICCS Staff on Duty</i>	
Cake Cutting Fee on a Decorated Plate	\$1.75/person
Espresso Service	\$1.00/person
Platters of Fresh Fruit	\$5.00/person
<i>Add Berries for \$1.00 more</i>	