

ARDMORE 2616 E. County Line Rd. • 610.649.4046
WEST CHESTER 128 West Market St. * 610.696.3788



Carlino's Dessert Menu

~ Pastry Items ~

Signature Tiramisu

Our secret recipe! A ladyfinger-lined shell filled with true mascarpone custard, layered with cocoa, chocolate flakes, & espresso soaked ladyfingers.

Award Winning Tiramisu

Chambord mascarpone custard layered with fresh raspberries, blackberries, blueberries, and strawberries and ladyfingers soaked with raspberry syrup.

Cheesecakes

Including traditional ricotta, New York style, sugar-free, and seasonal flavor varieties including, lime with candied pecan crust, chocolate chip with chocolate chip cookie crust.

Fruit Crostata

A sweet buttery tartshell filled with our New York cheesecake and covered with apricot glazed fruit.

Homemade Pies

All of our pies are handmade and use 100% whole fruit. A sampling of flavors include: apple, caramel apple, blueberry, coconut custard, chocolate pecan, key lime, lemon meringue, Boston cream, banana cream.

Berry Frangipan Slice

Sweet buttery crust kissed with raspberry preserves, layered with chocolate cake then baked with fresh berries, frangipan, and streusel crumbs.

Honey Infused Ganache & Roasted Peanut Tart

Ganache infused with warm honey, then layered with roasted peanuts.

Cream Puffs & Éclairs

Shells baked fresh daily exploding with our famous Italian pastry cream.

Amaretto Mousse Slice

The first layer is an unexpected crunchy white chocolate and hazelnut crust, then a layer of white chocolate amaretto mousse, topped off with a thin layer of chocolate mousse, garnished with ganache and a flaky, rolled wafer.

Lemon Bar

Sweet, buttery crust is baked until golden, and then filled with lemon curd made from fresh squeezed lemons.

Signature Cupcakes

A variety of delicious flavors and decorations perfectly sized to share with your sweetheart or try one of our babycakes, baked just for one.

Honey-Rum Napoleon

Hand made honey wafers layered with a tangy rum cream.

~ Specialty Cakes ~

~ Carlino's Signature Tiramisu Cake ~

Our secret recipe! A ladyfinger-lined shell filled with true mascarpone custard, layered with cocoa, chocolate flakes, & espresso soaked ladyfingers.

<u>Sizes</u>	<u>Servings</u>	<u>Price</u>
6" Round	4-6	\$18.95
8" Round	8-10	\$34.95
10" Round	14-16	\$43.95
12" Round	20-24	\$79.95

*Inscription not available. *Not available in 1/2 sheet & full sheet sizes.

~ Mama Carlino's Orange Mascarpone Cake ~

Mama Carlino's own special recipe! A toasted almond sponge cake brushed with honey cinnamon syrup, frosted with fresh orange mascarpone cream.

<u>Sizes</u>	<u>Servings</u>	<u>Price</u>
8-10	8" Round	\$34.95
14-16	10" Round	\$43.95
20-24	12" Round	\$79.95
40-50	1/2 Sheet	\$109.95
60-80	Full Sheet	\$169.95

*Prices include inscription

Chocolate Decadence

Dark chocolate “decadent” cake with a rich chocolate ganache filling and topped with chocolate curls.

Italian Rum Cream Cake

Rum-soaked, yellow cake layered with chocolate and vanilla custard. Frosted with buttercream and garnished with toasted almonds.

Kahlua Cake

Kahlua-soaked, dark chocolate cake layered with chocolate cream and elegantly enrobed in Kahlua ganache.

Raspberry Ganache Chiffon Cake

Yellow sponge cake filled with layers of raspberry jam and ganache. All beautifully covered with white chocolate curls and fresh raspberries.

Nocciola

Vanilla cake brushed with Frangelico and filled with hazelnut custard. Topped off with hazelnut buttercream icing.

Cannoli Cake

Rum-soaked, yellow cake filled with ricotta cream and iced with buttercream frosting. This Carlino’s favorite is garnished with chocolate flakes & mini cannoli.

Strawberries & Cream Shortcake

Two generous layers of cake brushed with Carlino’s secret syrup, then layered with pastry cream and strawberries. Our shortcake is iced with fresh whipped cream.

Very Vanilla

Vanilla cake filled with vanilla custard, frosted with a vanilla cream and covered with white chocolate curls.

Traditional Black Forest

Rich chocolaty cake, filled with whipped cream and dark sweet cherries, frosted with whipped cream. All garnished with large chocolate curls.

Sizes	Servings	Specialty Price
4-6	6” Round	\$16.95
8-10	8” Round	\$28.95
14-16	10” Round	\$38.95
20-24	12” Round	\$49.95
40-50	1/2 Sheet	\$67.00
60-80	Full Sheet	\$130.00

~ Create your own Classic Cake ~

Yellow

A classic vanilla flavor

Dark Chocolate

Ultra moist and chocolaty

Carrot

Moist and perfectly spiced

Pound Cake

Rich and buttery

~ Buttercream Fillings ~

Vanilla

Strawberry

Raspberry

Coconut

Chocolate

Mocha

Hazelnut

Lemon

Orange

Almond

~ Specialty Fillings ~

Chocolate Ganache

Vanilla Custard

Chocolate Custard

Fudge

Cream Cheese

Lemon Curd

Whipped Cream

Chocolate Mousse

Fresh, seasonal fruit

~ Buttercream Frostings ~

Vanilla
Strawberry
Raspberry
Coconut
Chocolate
Mocha
Hazelnut
Lemon
Orange
Almond

~ Specialty Frostings ~

Fudge
Chocolate Ganache
Whipped Cream
Cream Cheese
Choose a frosting color.

Sizes	Servings	Price	Specialty Price
4-6	6" Round	\$14.95	\$16.95
8-10	8" Round	\$24.95	\$28.95
4-16	10" Round	\$33.95	\$38.95
20-24	12" Round	\$43.95	\$49.95
40-50	1/2 Sheet	\$60.00	\$67.00
60-80	Full Sheet	\$120.00	\$130.00

*Prices include inscription

We will gladly create a cake for any special event!

Birthday ~ Anniversary ~ Graduation ~ Christening ~ Communion ~ Confirmation
~ Bar / Bat Mitzvah ~ Retirement ~ Bridal Shower
Baby Shower ~ Sports Event ~ Holiday ~ or any special celebration!