



Alice's Featured Dessert Special

Owner/Pastry Chef Alice Lombardi's
own original dessert creations. 10 inch size, serving 14 to 24

Available only for a short time at this special price.

(Please order at least 48 hours in advance)

288 Boston Tpk., Shrewsbury (508)754-0505 113 Highland St., Worcester (508)754-3125 Open 7 Days

NEW! Crème Brûlée Cheesecake©

Our own creation, made with our creamy cheesecake and crème brûlée filling! Baked on a pure Madagascar vanilla cookie crumb crust. Available torched with sugar on top (sugar will become soft & syrupy in refrigerator) or ready for you to torch for each order. Can also be Crème Brûlée Cheesecake, without sugar, with your own caramel sauce or other garnish.

NEW! Orange Sunshine Cake©

Orange scented cake layers are filled with an orange curd-mousse, frosted with smooth orange buttercream and white chocolate shavings. Mad with fresh 100% Florida orange juice.

FEATURED DESSERT! White Chocolate Irish Cream Cheesecake©



Our version of the Irish Cream Cheesecake is flavored with white chocolate to produce a flavorful Irish theme dessert. All baked on top a golden graham cracker crumb crust. Decoration includes Pure Madagascar vanilla Chantilly cream and white chocolate curls.

FEATURED DESSERT! Classic Grasshopper Pie (a.k.a. "Leprechaun Pie")©

This is the perfect "after-dinner mint" dessert, created after the classic Grasshopper cocktail. This version starts with a high quality Oreo cookie crumb crust, filled with a pretty colored mint-green mousse filling which includes a total three-quarter cup of crème de menthe and crème de cocoa. The finish includes piped whipped Chantilly cream rosettes topped with a chocolate-mint wafer candy (Andes). Also the perfect green dessert for your St. Patrick's Day celebrations.



FEATURED DESSERT! Bananas Foster Cheesecake with Pecan Crumb Crust©

This is a wonderful new banana dessert, starting with sweet, firm-ripe bananas, which are sautéed with rum, brown sugar, and butter. The bananas are then combined with a cream cheese-sour cream filling and baked on top of a pecan crumb crust. Finished with pure Madagascar Vanilla Chantilly cream rosettes and banana chips.

FEATURED DESSERT! Lemon & Fresh Raspberry Cake © *Pure Madagascar vanilla cake filled with our own lemon curd buttercream and fresh whole raspberries, frosted with lemon buttercream, decorated with lemon curd drizzle and fresh raspberry! **Comes with extra lemon curd to drizzle each slice. We make our own lemon curd from scratch.***