

Spring

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 limited time.....

(Please order at least 48 hours in advance– Call 508-754-0505 to inquire about availability)

288 Boston Tpk., Shrewsbury (508)754-0505

113 Highland St., Worcester (508)754-3125

Open 7 Days

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.

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 or as Crème Caramel with our own caramel.

NEW! Orange Sunshine Cake ©

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

FEATURED DESSERT! Bananas Foster Cheesecake with Pecan Crumb Crust ©

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! Fresh Strawberry Cheesecake ©

Traditional New York Cheesecake – moist, dense, creamy and flavorful. All baked on top our graham cracker & cookie crumb crust – perfect to satisfy the cheesecake lover! Generously topped with freshly cut glazed strawberries.

FEATURED DESSERT! Coconut Cream Cake ©



Our coconut cream cake is filled with coconut pastry cream (made from scratch using fresh coconut milk) between layers of moist pure Madagascar vanilla cake. Frosted with coconut Chantilly cream and sweetened shredded coconut.

