

DOLCI MENU



SETTEBELLO FAVOURITES

CANNOLI - R40 each

Tube-shaped Italian dessert that consists of fried pastry dough filled with a sweet, creamy ricotta filling. Ours have bits of cherries, orange and dark chocolate inside. The ends are dipped in pistachio and dried cranberries.

TIRAMISU

R80 takeaway (portion of 2) - R450 family tray (feeds 4-6)

The classic! A rich layered Italian dessert made with delicate ladyfinger biscuits, espresso and creamy mascarpone.

BIGNES

R25 each (mini, vanilla cream OR chocolate filling)

Beautiful puffs of choux pastry cut and filled with our in-house vanilla cream. Finished off with a generous dusting of icing sugar.

CHIACCHIERE - R80 for 200g

These Italian carnival pastry fritters are made from dough that is cut into thin, rectangular sheets, which are then twisted into ribbons. They are then deep-fried and finished with a sprinkling of powdered sugar.

MANDORLA CANTUCCI - R80 for 250g

Italian almond biscuits that originated in the Tuscan city of Prato. They are twice-baked, oblong-shaped, dry, crunchy, and are usually dipped in a drink, traditionally Vin Santo.

SFOGLIATELLE

R55 each (ricotta and orange OR ricotta and chocolate chip)

Shell-shaped filled Italian pastry originates from Campania. Made of hundreds of flaky golden layers and traditionally filled with sweet ricotta filling.

LUNCHBOX CAKES - R120 each

The perfect sized cake to gift someone for their special day. Take your pick of chocolate or vanilla and decorate it as you please!

ZEPPOLE - R40 each

Deep-fried dough that is topped with diplomat cream drizzled with Amarena cherry sauce and finished off with fresh fruit or edible flowers.

FRAPPE - R80 for 250g

Traditional Carnevale Italian bow tie cookies. The fried, slightly sweetened dough is transformed into giant pastries, finished off with a dusting of powdered sugar!

TARALLI - R80 for 250g

Toroidal Italian savoury snack foods, common in the southern half of Italy. A cracker similar in texture to a breadstick or a pretzel. Ours are flavoured with fennel seeds.

CAKES OF SETTEBELLO

BASICS

VANILLA

18cm 21cm 28cm
R500 R700 R900

Moist layers of vanilla sponge stacked with light and creamy Swiss meringue buttercream.

CHOCOLATE

18cm 21cm 28cm
R500 R700 R900

Moist layers of rich chocolate sponge stacked with chocolate buttercream.

RED VELVET

18cm 21cm 28cm
R650 R900 R1100

Red layers of sponge filled with the best cream cheese icing.

CARROT

18cm 21cm 28cm
R650 R900 R1100

Nutty, carrot filled layers of sponge filled with dreamy cream cheese icing.

SPECIALITY

BAR ONE

18cm 21cm 28cm
R550 R800 R1000

Chocolate sponge cake layered with rich bar one filling. Decorated with caramel drips, chocolate swirls and pieces of bar one.

NUTELLA & ROCHE

18cm 21cm 28cm
R700 R1000 R1350

Chocolate sponge cake layered with chocolate icing, Nutella and crushed Ferrero Roches. Decorated with chocolate drip, chocolate swirls and Ferrero Roches.

PASSION FRUIT

18cm 21cm 28cm
R500 R800 R900

Fragrant vanilla sponge layered with passion fruit pulp and passion fruit Swiss meringue buttercream.

ITALIANO

ITALIAN

ITALIAN SPONGE

18cm 21cm 28cm
R800 R1050 R1350

Light lemon sponges. soaked in Cinzano and orange juice syrup, then layered with vanilla cream and chocolate cream. The whole cake is then iced in a light Swiss meringue icing.

CROQUEMBOUCHE *

18cm 21cm 28cm
R550 R850 R1350

Choux pastry puffs filled with vanilla cream piled into a cone and bound with threads of caramel. The tower is decorated with strawberries and Ferrero Roches.

MILLEFOGLIE *

18cm 21cm 28cm
R550 R850 R1350

Classic dessert composed of three layers of light puff pastry filled with creamy vanilla pastrv cream and topped with piped vanilla cream, Ferrero Roches and fruit.

PAVLOVA *

18cm 21cm 28cm
R550 R900 R1100

Beautifully light and airy pavlova topped with fresh whipped cream and macerated fruit.

DECORATION OPTIONS

Let us know if you have a specific theme or colour palette for your event and we'll do our best to incorporate that into the decoration.

Macarons - R22 each

Chocolate drip - R80

Real flowers - R250

Customisable cake topper - Starting from R150

* OTHER SERVING SIZES

18cm: 10-15 servings

21cm: 20-25 servings

28cm: 30-40 servings

SERVING SIZES

18cm: 8-12 slices

21cm: 15-25 slices

28cm: 25-35 slices