

SETTEBELLO FAVOURITES

CANNOLI

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.

R45 each

TIRAMISU

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

R80 takeaway (portion of 2)

R450 family tray (feeds 4-6)

BIGNES

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

R30 each for Large

R18 each for Mini

CHIACCHIERE

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

R80 for 200g

MANDORLA CANTUCCI

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.

R80 for 250g

SFOGLIATELLE

Newly added to our desert menu, this shell-shaped filled Italian pastry originates from Campania. Made of hundreds of flaky golden layers and traditionally filled with sweet ricotta filling.

R60 each (ricotta and orange)

R60 each (ricotta and chocolate chip)

LUNCHBOX CAKES

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

R180 each

ZEPPOLE

Fried dough specialty that is found throughout southern Italy, consisting of deep-fried dough that is topped with diplomat cream drizzled with amarena cherry sauce and finished off with fresh fruit or edible flowers.

R40 each

FRAPPE

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

R80 for 250g

TARALLI

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.

R75 for 250g

LE TORTE DI SETTEBELLO

CAKES OF SETTEBELLO

BASICS

VANILLA

Moist layers of fragrant vanilla cake stacked with light and creamy Swiss meringue buttercream

18cm	21cm	28cm
R450	R550	R750

CHOCOLATE

Moist layers of rich chocolate sponge stacked with dreamy chocolate buttercream.

R450	R650	R750
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RED VELVET

Brilliantly red layers of sponge filled with the best cream cheese icing.

R600	R850	R950
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CARROT

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

R600	R850	R950
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SPECIALTY

BAR ONE

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

R500	R650	R850
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NUTELLA & ROCHE

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

R650	R850	R1200
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PASSION FRUIT

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

R450	R650	R750
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ITALIAN

ITALIAN SPONGE

Light and fluffy 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.

18cm	21cm	28cm
R650	R900	R1200

CROQUEMBOUCHE *

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.

R500	R700	R1200
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MILLEFOGLIE *

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

R500	R750	R950
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PAVLOVA *

Beautifully light and airy pavlova topped with fresh whipped cream, mascerated fruits and passion fruit.

R450	R650	R750
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DECORATION OPTIONS

Macarons	
Chocolate drip	R20 each
Real flowers	R80
Customisable cake topper	Starting from R450

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.

Serving sizes

18cm: 8-12 slices
21cm: 15-18 slices
28cm: 20-35 slices

*** Other serving sizes**

18cm: 10-15 servings
21cm: 20-25 servings