

DESSERTS

FILOMENA CANNOLI-\$12

This “Past meets present” version of a Italian Classic features the same old world recipe cream just like mamma used to make (and all the mammas before her) but with a delicious “shell”. It will only take one bite to fall in love. It’s our staff’s favorite.

COOKIES n’ CREAM-\$12

Our thick and creamy white chocolate Mousse blended with almost 2 full pounds of chopped Oreo cookies. Fudgy flourless chocolate cake on top and bottom make it look like a huge cookie! Decorated with whole Oreos.

TRIPLE CHOCOLATE MOUSSE-\$12

Can’t decide? 3 luxurious layers of solid mousse-milk chocolate, white chocolate and mocha mousse (with no cake in between!) atop a fudgy base of flourless chocolate and piled high with chocolate shavings.

TRES LECHES-\$12

Two layers of light yellow cake soaked with three types of milk nestled between layers of sweetened vanilla whipped cream. Drizzled over top this creamy and luscious cake is a rich caramel. Guaranteed to satisfy your sweet tooth!

TURTLE CHEESECAKE-\$12

Filomena’s twist on the “turtle candy”. Flourless chocolate cake crust covered with a rich caramel and loaded with toasted pecans. Then piled high with our creamy cheesecake and finished with more caramel, a rich dark chocolate glaze, caramel custard puffs, and toasted pecan halves. Fabulous

TIRAMISU-\$12

A rich, velvety cream flavored in the Italian tradition with mascarpone and espresso. This heavenly cream is generously spread between layers of espresso soaked lady fingers. (with a touch of liquor)

FILOMENA ECLAIR-\$12

Our Classic Éclair with rich vanilla pastry cream finished with chocolate ganache glaze over a vanilla flavored shell.

STRAWBERRY CHEESECAKE-\$12

Everyone has their favorite Cheesecake and this is certainly ours. Super rich creamy texture and taste, right down to the gram cracker crust. This wonderful cheesecake is topped with fresh Strawberries and Strawberry Glaze.

HAZELNUT DAQUOISE-\$12

Hazelnut cake made with a combination of toasted hazelnuts and a soft meringue. This luscious cake is then filled with a decadent hazelnut mousse and dark chocolate mousse. An extraordinary cake loaded with hazelnut flavor.

DARK CHOCOLATE MOUSSE-\$12

A little like soft chocolate ice cream! Fudgy chocolate flourless cake underneath a thick and creamy dark chocolate mousse. Topped with chocolate.

CHOCOLATE TRUFFLE-\$12

Rich and moist chocolate cake between layers of the richest of chocolate-ganache. Finished with more chocolate ganache over the top and sides. Got milk?

MACADAMIA NUT WHITE CHOCOLATE MOUSSE-\$12

Lots of exotic macadamia nuts toasted and swirled through two thick layers of our luxurious white chocolate mousse with just a thin layer of yellow cake between.

MIXED FRUIT CHEESECAKE-\$12

There are cheesecakes, and then, THERE ARE CHEESECAKES! We baked and tasted almost 30 recipe attempts before we were rewarded with this masterpiece.

RASBERRY-BLUEBERRY TART-\$12

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**FILOMENA EASTER
SPUMONI-CANNOLI CAKE**

**FOR A LIMITED TIME!
FILOMENA'S VERSION OF THE
ITALIAN FAVORITE AGE OLD
SPUMONI ICE CREAM.
FIRST GREEN PISTACHIO
MOUSSE (LADEN WITH
PISTACHIO NUTS) FOLLOWED
BY A LAYER OF FRESH
STRAWBERRY MOUSSE, THEN
THE CENTER OF CANNOLI
CREAM WITH CHOCOLATE
CHIPS AND RED CHERRIES!**

**EASTER SPECIAL: \$9.95
(WHILE THEY LAST)**

