

***ALL DESSERTS ARE MADE HERE IN OUR
FILOMENA BAKERY WITH ONLY PURE NATURAL
INGREDIENTS—NEVER ANYTHING ARTIFICIAL***

**Strawberry
Mousse**

**Strawberry Heaven!
It takes baskets and baskets
of only fresh real
Strawberries to make this
mouth watering mousse. If
you can never resist the
taste of a juicy fresh
Strawberry you will love this
Strawberry indulgence with
a bottom of thin chocolate
cake and topped with
delicious fresh strawberry
glaze made right here in our
own bakery. \$12
Strawberry Love ♥♥**



**Pumpkin
Cheesecake**

***Filomena traditional
Fall/Winter favorite!***

**Our succulent creamy
cheesecake with the classic
flavors of pumpkin pie with
pure pumpkin puree
and spices.**

A sure holiday favorite. \$12



Filomena Cannoli

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. \$12



Cookies N' Cream

Our thick and creamy white chocolate Mousse blended with almost TWO 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. \$12



Filomena Eclair

Our Classic Éclair with rich vanilla pastry cream finished with chocolate ganache glaze over a vanilla flavored shell. \$12





Triple Chocolate Mousse

Can't decide? Three luxurious layers of solid mousse-milk chocolate, white chocolate and mocha mousse (with no cake in between!) atop a fudgy base of flourless chocolate cake and piled high with chocolate shavings. \$12

Tres Leches

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! \$12



Choco Caramel Cheesecake

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! \$12



Strawberry Cheesecake

Everyone has their favorite Cheesecake and this is certainly ours. Super rich creamy texture and taste, right down to the graham cracker crust! This wonderful cheesecake is topped with fresh Strawberries and Strawberry Glaze. \$12



Hazelnut Daquoise

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. \$12



Dark Chocolate Mousse

A little like soft chocolate ice cream! Fudgy chocolate flourless cake underneath a thick and creamy dark chocolate mousse. Topped with chocolate . \$12



Chocolate Truffle

**A chocoholic's dream!
Rich and moist chocolate
cake between layers of the
richest of
chocolates-ganache.
Finished with more
chocolate ganache over the
top and sides. Got milk?
\$12**



Mixed Fruit Cheesecake

**There are Cheesecakes, and
then, THERE ARE
CHEESECAKES! We baked and
tasted almost 30 recipe
attempts before we were
rewarded with this
masterpiece. \$12**



Macadamia Nut White Chocolate Mousse

**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. \$12**



Tira Mi Su

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. \$12 (with a touch of liquor)



Spumoni-Cannoli Cake

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 chips of chocolate and red cherries.

\$12

Beautiful, Colorful & Delicious!



Raspberry/Blueberry Tart

Perfect for raspberry and blueberry lovers! Our buttery cookie crust filled with a creamy vanilla custard and loaded with fresh raspberries on top. \$12

