

PRINCE STREET

SWEET Café & Bakery SAVORY

Breakfast Menu

Bagels: with butter or cream cheese
Plain, Cinnamon Raisin, Sesame, Everything

Freshly Baked Muffins: daily selections include,
Blueberry, Corn, Banana Nut, Chocolate Chip, Lemon-
Poppyseed, Cranberry-Orange

Danish & Breakfast Pastry: Lemon, Raspberry, Cream
Cheese Danish, Cinnamon Rolls, Sticky Buns, Cinnamon
Twists, Raspberry Echo, Palmeir, Walnut Twists

Sfogliatelle: Baked flaky Italian pastry filled with an
orange-flavored ricotta cheese filling. 24 hours notice
required.

Eggs:
Any Style
1, 2 or 3 Eggs, served with your choice of toast
w/ Ham, Bacon or Sausage

Omelets:
Create your own with a selection of meats, cheeses and
vegetables

Egg Sandwiches:
Available on Bagels, Toast or Wraps
1 egg w/ Ham or Bacon or Sausage & Cheese
2 Eggs w/ Ham or Bacon or Sausage & Cheese

Prince Street Breakfast Sandwich:
2 Fried Eggs, Grilled Ham, Cheddar Cheese and Tomato
Slices on Freshly baked Focaccia

Sides:
Bacon, Ham or Sausage

Prince St Bakery & Pastry Menu

Biscotti - Anise flavored "twice-baked" Italian cookies

Quaresmale - unleavened almond bar

Whoopie Pies: Chocolate cake sandwich filled with frosting

Danish: Lemon, Raspberry, Cream Cheese Danish

Muffins: , Blueberry, Corn, Banana Nut, Chocolate Chip, Lemon
Poppyseed, Cranberry-Orange

Cupcakes: Chocolate, Vanilla, Red Velvet, Lemon

Breakfast Pastries: Cinnamon Rolls, Sticky Buns, Cinnamon Twists, Raspberry Echo, Palm Aire, Walnut Twists

Lemon Dream Puff: A signature dessert, a choux filled with Italian cream, covered in lemon fondant, and drizzled with chocolate ganache.

Cannoli: Pastry tubes stuffed with a creamy filling of Ricotta cheese finished with pistachio nuts, or chocolate chips and a dusting of confectioner's sugar.

Pasticiotti: Italian pastry made in a fluted pastry tin, it's a tender pastry crust filled with vanilla pastry cream.

Neapolitans: Layers of sponge cake and puff pastry sandwiched with vanilla custard.

Paragini: Similar to a Neapolitan, except this Italian pastry has the bonus of a rum-soaked sponge cake between the Italian Cream and puff pastry.

Cream puff / choux à la crème: Is a choux pastry filled with la Panna montata "whipped cream" or pastry cream, finished with ganache or confectioners sugar.

Éclair: Is a pastry made with choux dough, filled with Italian custard and dipped in Chocolate Ganache.

Ricotta Pie: A sweet Italian cheeses cake made with ricotta filling inside pastry crust.

Banana Boat: Choux pastry, filled with Italian pastry cream, a slice of bananas, topped with freshly made whipped cream and raspberry jam.

Suspidi: Italian sponge cake layered with Italian cream and covered with fondant icing, also a signature dessert.

Bianco-Nero: Cream puff, filled with whipped cream, rolled in a special pastry cream and built into a tower, covered with whipped cream and chocolate shavings or sliced almonds either way a treat your guest will never forget. A signature dessert.

A changing selection of Cookies, Brownies and other Italian and American treats made on the premises using original recipes from the North End. Come see what we made today!!

Check out our daily selections in the bakery, including a wide variety of Italian Specialties, cookies, brownies, our famous Whoopie Pies and Cannollis filled to order!!

All made in our kitchen!!

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