



DESSERTS & PASTRIES

Below is a sampling of the many petit fours that are available at the bakery. I am the third generation to make and to share proudly these scrumptious desserts. My grandfather, John Plescia, perfected these recipes over 54 years at his bakery "Prince Pastry" in Boston's North End. I continue to explore my heritage by adding a few signature pastries of my own. Items added daily, please call for seasonal specialties or stop by to see what we are making today.

Available individually, Pastry Platters start at \$36.00 / 3 Dozen Minimum

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, Chocolate-Raspberry-Mocha*

Breakfast Pastries: *Cinnamon Rolls, Sticky Buns, Cinnamon Twists, Raspberry Echo, Palmier, Walnut Twists*

Lemon Dream Puff: *A Prince Street Bakery 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.*

Neapolitan: *Layers of puff pastry sandwiched with vanilla custard, covered in a sweet*

glaze.

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.

Bismark: similar to a Banana Boat, a Bismark is a choux dough filled with pastry Cream, a layer of macerated fresh strawberries covered in fresh house-made whipped cream and topped with a stripe of strawberry jam.

Bianca-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.

Sfogliatelle: A crispy shell stuffed with a baked ricotta cream with pieces of orange zest inside.

Lemon Meringue Tart: A shortbread pastry filled with lemon curd and covered with a fluffy meringue topping

Suspidi: Italian sponge cake layered with Italian cream and covered with fondant icing, also a signature dessert, for 54 years this was my grandfather's signature petit four.

Fruit Tart: Shortbread pastry tart shell filled with pastry cream and covered in a selection of fresh seasonal fruits.

Apple Strudel: A German Dessert classic; layers of flaky pastry dough filled with apples and drizzled with fondant icing and chopped walnuts.

Apple Turnovers / Apple Sticks: Made either in the classic turnover shape or as a "stick," these apple-filled miniature pies, dusted with course sugar, are a delight to behold.

Lemon, Fig or Raspberry Squares: *Flaky pastry dough filled with Lemon, Raspberry or Fig filling. The original "Fig Newton®."*

Strawberry Shortcake: *The classic made with an Italian twist; layers of sponge cake, fresh whipped cream and fresh macerated strawberries combine in a light but satisfying delight.*

Tiramisu: *The classic Italian Dessert; layers of sweet mascarpone cheese, sandwiched between coffee-soaked lady fingers and covered in fresh, house-made whipped cream.*

COOKIES:

M&M®

Chocolate Chip

Peanut Butter

Almond Macaroon

Almond Horseshoe

Coconut Macaroon

Greek Walnut

Raspberry Cream Cheese

Champagne Cookies

Italian Butter Cookies

Call for information on a variety Cakes and Pies made to order. A changing selection of Cookies, Brownies and other Italian and American treats made on the premises daily using original recipes from the North End. Come see what we made today!!

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