



*Locantro*

Fine Foods

*Locantro Fine Foods is an established family business with over 15 years serving the area of Leichhardt. We have designed a range of high quality cakes and pastries to suit cafes, restaurant and caterers. Locantro Fine Foods have consecutively won Silver and Bronze Medals for their cakes and pastries at the Sydney Royal Fine Food Show. We also can customise to suit your requirements.*



# Large Cakes

*Serves 12-16*



## *Chocolate Mud Cake*

Silver Medal Winner S.R.F.F.S

Three layers of moist chocolate mud cake sandwiched and smothered in a decadent chocolate ganache makes this Chocolate Mud Cake our Silver Medalist !



## *Baked Ricotta Cheesecake*

Silver Medal Winner S.R.F.F.S

Our exquisite Silver Medal Baked Ricotta Cheesecake is baked in a shortbread base and topped with decorative lattice pastry.



## *Carrot Cake*

Moist Carrot Cake made from fresh shredded carrots, layered and finished with smooth cream cheese icing, walnuts and roasted coconut.



### *Banana Cake*

Made from whole bananas this moist and tasty Banana Cake is layered and finished with our delicious cream cheese icing and roasted coconut.



### *Lemon Lime Tart*

Slowly baked, this Lemon Lime Tart is smooth and delicate. Baked in a short pastry base with a real lemon and lime twist.



### *Tiramisu*

Our Traditional Italian Tiramisu has four layers of coffee soaked sponge filled with Mascarpone cream. Dusted with Cocoa completes this truly delicious cake.



### *Sticky Date Pudding*

Traditional Sticky Date Pudding made with lots of dates for that real date taste. Served with a warm Butterscotch Sauce.

# *Individual Cakes*



## *Tiramisu Cups*

Two layers of sponge soaked with coffee. Filled with mascarpone cream and dusted with cocoa.



## *Cannoli*

Traditional Sicilian Cannoli filled with chocolate Italian custard or ricotta.



## *Friands*

These deliciously little almond cakes are available in Almond, Blueberry, Raspberry and Lemon.



## *Eclairs*

Dipped in chocolate and filled with fresh cream.

Coffee Éclairs, filled with coffee flavoured custard dipped in coffee icing.



### *Fruit Tart*

Shortbread pastry filled with Italian custard and finished in seasonal fruit.



### *Raspberry and Almond Tart*

Fresh style almond cream in a shortbread pastry tart baked with raspberries on top.



### *Vanilla Slice*

3 slices of puff pastry filled with Italian custard and dusted with icing sugar.



### *Panzarotti*

Doughnut pastry filled with Ricotta cheese and rolled in cinnamon sugar.



### *Cartocci*

Spiral Doughnuts filled with Italian custard cream and rolled in cinnamon sugar.

# Pastry



## *Apple Turnover*

Butter Puff pastry filled with home-style apples.



## *Danishes*

All butter pastry – Blueberry, Apricot or Pear.



## *Apple Strudel*

Butter puff pastry filled with home-style sliced apples and sultanas. 40cm.

# *Biscotti*



## *Chocolate Hearts*

### Silver Medal Winner S.R.F.F.S

Shortbread pastry sandwiched together with raspberry jam and half dipped in chocolate.



## *Chocolate Horseshoe*

Viennese butter shortbread biscuits sandwiched with raspberry jam and half dipped with chocolate.



## *Napoli Biscuits*

Shortbread pastry with a mixed dried fruit centre and almond flakes on top.



## *Gingerbread*

Soft and chewy honey flavoured gingerbread with almond flakes.

# Gluten Free



## *Almond Horseshoe*

GLUTEN FREE

Bronze Medal Winner S.R.F.F.S

Sugar, almonds and egg whites made to a paste and rolled in almond flakes.



## *Pistachio Fingers*

GLUTEN FREE

Silver Medal Winner S.R.F.F.S

Sugar, Pistachios, Almonds and egg whites made to a paste and rolled in crushed pistachio nuts.



## *Flourless Orange Almond Cake*

GLUTEN FREE

This moist little cake is made with fresh whole oranges, almonds and eggs.

# Savoury



## *Quiches*

Available in Lorraine, Spinach, Vegetarian  
(caramelized onion, tomato and capsicum).