

CAKE MENU

Mercato on Main

Nonna's homemade tiramisu

Chocolate St Honore

3 layers of mille feuille
2 layers of chocolate cream and custard
1 layer chocolate ganache
Covered in chocolate cream with chocolate or vanilla filled bignes covered in chocolate around top and bottom perimeter

Coffee St Honore

3 layers of mille feuille
2 layers of coffee cream and custard
Covered in a fresh coffee dairy whipping cream with chocolate
Or vanilla filled bignes covered in chocolate around top and bottom perimeter

Vanilla St Honore

3 layers of mille feuille
2 layers of French Chantilly cream and custard
Covered in a fresh dairy whipping cream with chocolate or vanilla filled bignes
Covered in chocolate around top and bottom perimeter

- Cream alternatives
- Vanilla & Chocolate Cream
- Vanilla & Coffee Cream

***This cake can also be offered as diabetic*



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Mixed Fruit St Honore

3 layers of mille feuille

2 layers of French Chantilly cream and custard

1 layer of assorted fruit

Covered in a fresh dairy whipping cream with chocolate or vanilla filled bignes

Covered in chocolate around top and bottom perimeter

**This cake can also be offered as diabetic

Strawberry St Honore

3 layers of mille feuille

2 layers of French Chantilly cream and custard

1 layer of fresh strawberries

Covered with fresh dairy whipping cream with chocolate or vanilla fille bignes

Covered in chocolate around top and bottom perimeter

**This cake can also be offered as diabetic



Hazelnut St Honore

3 layers of mille feuille

2 layers of hazelnut cream

Covered in a fresh hazelnut dairy whipping cream with chocolate or vanilla filled

Bignes covered in chocolate around top and bottom perimeter

-Cream alternatives

- hazelnut sfoglia chocolate & hazelnut cream

- hazelnut sfoglia vanilla & hazelnut cream



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Nutella St Honore

3 layers of mille feuille
2 layers of Nutella cream
1 layer of Nutella
Covered in a fresh hazelnut dairy whipping cream with chocolate or vanilla filled
Bignes covered in chocolate around top and bottom perimeter



Frutta di Bosco St Honore

3 layers of mille feuille
2 layers of French Chantilly cream
1 layer of frutta di bosco cream
1 layer of mixed berries (strawberries, raspberries, blackberries, blueberries)
Covered in a fresh dairy whipping cream, mixed berries with chocolate or vanilla
Bignes covered in chocolate around top and bottom perimeter

Chocolate Truffle

3 layers of chocolate sponge soaked in brandy
2 layers of chocolate truffle cream covered in chocolate ganache



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Banana Chocolate

Alternating layers of rich and moist chocolate and banana cake with whipped Chocolate frosting

Black Forest

3 layers of chocolate sponge
1 layer of chocolate mousse
Covered with fresh dairy whipping cream and amarena cherries

Cappuccino Meringue

Crunchy hazelnut meringue layered with rich coffee buttercream, coffee whipped cream and bittersweet chocolate glaze. Drizzled with white chocolate

****Gluten Free****



Caramel Crunch

Alternating layers of delicate hazelnut meringue and pure whipped cream, caramel buttercream and caramel sauce

****Gluten Free****

Raspberry Chocolate Truffle

4 layers of chocolate sponge filled with raspberry buttercream and chocolate truffle cream covered in chocolate ganache



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Carrot Cake

Carrot sponge with pineapple, coconut and walnuts. Iced with cream cheese and honey icing

Chocolate Sponge Cake

3 layers of chocolate sponge

2 layers of chocolate cream

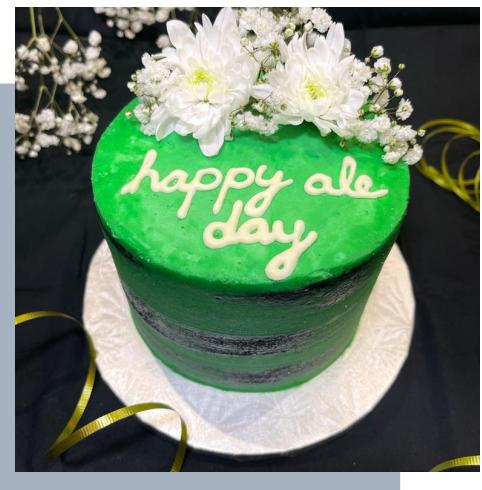
Covered in chocolate cream

- Can be masked in vanilla cream
- Can be filled with Vanilla cream
- Vanilla and chocolate cream
- Chocolate and hazelnut cream

Chocolate Cheesecake

A mixture of chocolate and cream cheesecake marbled throughout the cake.

Covered in chocolate ganache and decorated with strawberries



Hazelnut Cake

3 layers of vanilla sponge

2 layers of 100% pure hazelnut cream

Covered in hazelnut cream

Can be filled with

- Chocolate cream
- Vanilla cream
- Hazelnut and vanilla cream
- Hazelnut and chocolate cream



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Nutella Cake

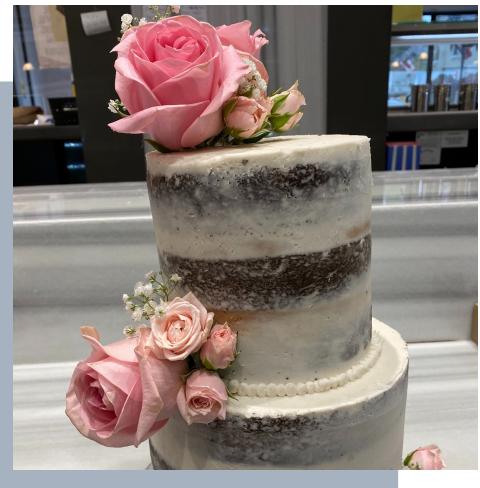
3 layers of vanilla sponge
2 layers of Nutella cream
1 layer of Nutella
Covered with hazelnut cream

Classic Italian (Rum Cake)

3 layers of vanilla sponge soaked with Galliano liqueur
1 layer of custard cream
1 layer of chocolate cream
Covered in a fresh dairy cream
****can be requested without alcohol*

Fruit Torte

3 layers of vanilla sponge
2 layers of Chantilly cream and custard cream
1 layer covered in a mixed assortment of fruit
Covered with a fresh dairy whipping cream and
mixed fruit



Frutta di Bosco

3 layers of vanilla sponge
Frutta di Bosco cream which contains an
assortment of poored berries
Covered with fresh dairy whipping cream



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Grand Marnier

3 layers of vanilla sponge soaked with Grand Marnier

Grand Marnier chocolate cream

Covered in chocolate ganache

Lemon Chiffon

3 layers of vanilla sponge filled and masked with a lemon chiffon cream and coconut shavings around the perimeter

Lemon Yogurt

2 layers of pudding sponge baked with yogurt and filled with a lemon curd cream and masked in a white chocolate ganache. With meringue around the top perimeter

Chocolate Mocha

2 layers of chocolate sponge

1 layer of vanilla sponge

Filled with mocha cream and covered in a chocolate ganache

Cheesecake

Strawberry Cheesecake, Chocolate Cheesecake, Blueberry Cheesecake, Cherry Cheesecake, Lemon Cheesecake, Raspberry Cheesecake, Mixed Fruit Cheesecake



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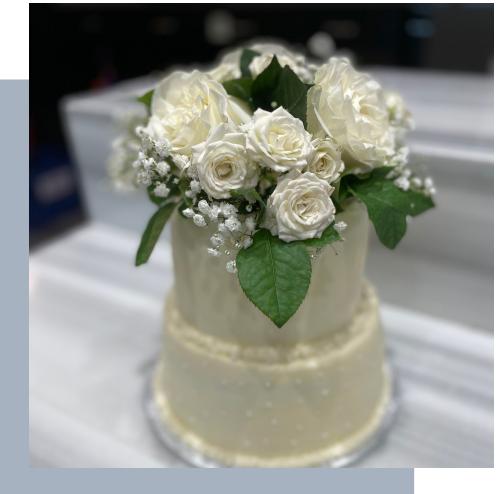
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Strawberry Shortcake

3 layers of vanilla sponge
2 layers of Chantilly cream and custard
1 layer of fresh strawberries
Covered with fresh dairy whipping cream and fresh strawberries

Tiramisu

3 layers of vanilla sponge soaked in Kahlua
2 layers of mascarpone cream
Covered in mascarpone cream with cocoa powder
Surrounded with chocolate dipped lady fingers



Vanilla Sponge Cake

3 layers of vanilla sponge filled with 2 layers of vanilla cream
Covered in vanilla cream
- Can be filled with
- Vanilla and chocolate cream
- Chocolate cream
- Vanilla and coffee cream

Strawberry Sfoglia

3 layers of mille feuille
2 layers of French Chantilly cream and custard
1 layer of fresh strawberries
Covered with fresh dairy whipping cream
This cake is also offered as diabetic



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Chocolate Sfoglia

3 layers of mille feuille
2 layers of chocolate cream and custard
1 layer of chocolate ganache
Covered in chocolate cream

Mixed Fruit Sfoglia

3 layers of mille feuille
2 layers of French Chantilly cream and custard
1 layer of assorted fruit
Covered in a fresh dairy whipping cream
- *This cake is also offered as diabetic*

Hazelnut Sfoglia

3 layers of mille feuille
2 layers of hazelnut cream
Covered in a fresh hazelnut dairy whipping cream
- Cream alternatives o Hazelnut sfoglia chocolate & hazelnut cream
- Hazelnut sfoglia vanilla & hazelnut cream

Nutella Sfoglia

3 layers of mille feuille
2 layers of Nutella cream
1 layer of Nutella
Covered in a fresh hazelnut dairy whipping cream



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Vanilla Sfoglia

3 layers of mille feuille
2 layers of French Chantilly cream and custard
Covered in a fresh dairy whipping cream
- Cream alternatives o Vanilla sfoglia vanilla & chocolate cream
- Vanilla sfoglia vanilla & coffee cream
- *This cake can also be offered as diabetic*

Frutta di Bosco Sfoglia

3 layers of mille feuille
2 layers of French Chantilly cream
1 layer of frutta di bosco cream
1 layer of mixed berries (strawberries, raspberries, blackberries, blueberries)
Covered in a fresh dairy whipping cream and mixed berries

Coffee Sfoglia

3 layers of mille feuille
2 layers of coffee cream and custard
Covered in a fresh coffee dairy whipping cream



@mercatoonmain



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*All Prices Exclude Taxes

