



PASTRIES & CAKES

TAKE AWAY MENU



Our Story

Via Dolce is an Italian Pasticceria located in the heart of the Canberra City. We aim to provide you with an authentic Italian experience from the moment the aroma pulls you into the café.

At the cafe you will find traditional Italian products, great coffee, great food, great culture. All of our cakes are handmade by our pastry chef. We have a wide range of cakes from Cheesecakes, mudcakes, continental cakes, tarts, pastries and more.

Size Guide

Size	Servings
Full	12 - 18
Half	6 - 8
Midi	8 - 12
Quarter	3 - 4
Square Slab	48 - 60



MARSBAR CHEESECAKE

Baked smooth cheesecake on a biscuit base with a light chocolate & vanilla glaze and segments of Mars Bar.

Full

\$40

Midi

\$22

Quarter

\$10



CHOCOLATE CONTINENTAL CAKE

A delicately light, liqueur flavoured chocolate sponge with two layers of custard finished, with fresh cream, nut encrusted wafers and toasted almond flakes.

Full

\$40

Midi

\$22

Quarter

\$10



DOUBLE CHOCOLATE MOUSSE CAKE

Layers of dark and white chocolate mousse
on a light chocolate sponge cake base.

Full

\$40

Midi

\$22

Quarter

\$10





ROCKY ROAD CHOCOLATE MOUSSE CAKE

Crunchy nuts and marshmallows within
a chocolate mousse cake.

Full

\$40

Midi

\$22

Quarter

\$10





VANILLA CONTINENTAL CAKE

A delicately light, liqueur flavoured vanilla sponge with two layers of custard, finished with fresh cream, nut encrusted wafers and toasted almond flakes.

Full

\$40

Midi

\$22

Quarter

\$10



CARROT & WALNUT CAKE

Beautifully moist carrot and walnut cake with a cream cheese icing.

Full

\$40

Midi

\$22

Quarter

\$10



WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE

Raspberry flavoured white chocolate mousse
on an almond sponge cake base.

Full

\$40

Midi

\$22

Quarter

\$10



BAKED RICOTTA CHEESECAKE

Fresh ricotta cheese and cinnamon baked in a golden pastry shell.

Full

\$40

Midi

\$22

Quarter

\$10



WHITE CHOCOLATE & GREEN TEA MOUSSE CAKE

Green tea flavoured white chocolate
mousse on an almond sponge cake base.

Full

\$40

Midi

\$22

Quarter

\$10



ST HONORE

Traditional european vanilla sponge cake on a puff pastry base with two layers of custard, topped with vanilla and chocolate cream with custard filled chocolate profiteroles.

Full

\$40

Midi

\$22

Quarter

\$10



WHITE CHOCOLATE MOUSSE CAKE

White chocolate mousse with a touch of strawberry jam on an almond sponge cake base.

Full

\$40

Midi

\$22

Quarter

\$10



SACHER TORTE

A rich chocolate cake with apricot jam covered in a thick chocolate ganache with roasted hazelnuts.

Full

\$40

Midi

\$22

Quarter

\$10



BLACK FORREST

Light chocolate sponge with layers of dark chocolate cream, vanilla cream and boysenberries, covered in fresh whipped cream topped with chocolate shavings.

Full

\$40

Midi

\$22

Quarter

\$10



CHOCOLATE MUD CAKE

Delicious chocolate cake covered in a smooth rich chocolate ganache.

Full

\$40

Midi

\$22

Quarter

\$10



BLUEBERRY CHEESECAKE

Baked cheesecake on a biscuit base with a crème patisserie and blueberry topping.

Full

\$40

Midi

\$22

Quarter

\$10



GLUTEN FREE CHOCOLATE CAKE

Gluten free chocolate cake layered with chocolate ganache and covered with dusted cocoa.

Full

\$40

Midi

\$22

Quarter

\$10



CARAMEL CHEESECAKE

Baked cheesecake on a biscuit base with a luscious caramel topping.

Full

\$40

Midi

\$22

Quarter

\$10





BISCOTTI VARIETIES



Almond cherry biscotti, almond teardrop biscotti, almond heart with a whole almond biscotti, almond, orange, lemon and sultana biscotti, almond flake biscotti, almond rounds with apricot jam biscotti: made with almond meal. Contains egg. Gluten and dairy free.

Single Serve

\$8





BISCOTTI VARIETIES 2

Honey and almond biscotti, butter shortbread fingers and butter shortbread shells biscotti. Contains gluten, egg and dairy.

Single Serve

\$8



TIRAMISÚ PROFITEROLE

Profiteroles filled with tiramisú containing mascarpone cheese, fresh cream, lady finger biscuits soaked in coffee and marsala.

Single Serve

\$8



CHOCOLATE MOUSSE DOME

Smooth chocolate mousse contained in a dark chocolate shell.

Single Serve

\$8



PECAN TART

Golden pastry shell with maple and pecan nuts.

Single Serve

\$8



RASPBERRY TART

Golden pastry shell with brule and raspberries.

Single Serve

\$8



STRAWBERRY CUSTARD TART

Golden pastry shell filled with custard and fresh strawberries.

Single Serve

\$8



PISTACHIO BROWNIE

Milk chocolate brownie with pistachio and cashew nuts.

Single Serve

\$8





CHOCOLATE & PEPPERMINT SLICE

Peppermint cream sandwiched within
dark chocolate.

Single Serve

\$8



VANILLA SLICE

Layers of vanilla custard and puff pastry with white fondant and drizzled chocolate.

Single Serve

\$8



HAZELNUT BUTTERCREAM TORTE

Hazelnut and almond torte topped with
crunchy almonds.

Single Serve

\$8



CANNOLI DI SFOGLIA

Custard filled puff pastry cannolo topped with fondant and toasted almonds.

Single Serve

\$8





CARAMEL ÉCLAIR

Filled with a caramel patisserie crème topped with caramel icing and drizzles of chocolate.

Single Serve

\$8



CANNOLI WITH VANILLA CUSTARD

Thin crisp cannoli shells ready to be filled with custard or ricotta.

Single Serve

\$8



OPERA GATEAX SLICE

Jaconde sponge with almond buttercream and coffee covered in a smooth chocolate.

Single Serve

\$8



SFOGLIA NAPOLETANA

Sugar sprinkled pastry parcel filled with ricotta and cinnamon.

Single Serve

\$8





APPLE STRUDEL

Apple and sultanas in a light pastry.

Single Serve

\$8





CARAMEL & PISTACHIO SWISS ROLL

Vanilla sponge rolled with pistachio and custard cream covered with a delicate caramel and vanilla glaze.

Single Serve

\$8



LEMON TART

Golden pastry shell with a thin slice of vanilla sponge & tangy lemon filling.

Single Serve

\$8



LEMON MERINGUE TART

Golden pastry shell with a thin slice of vanilla sponge and tangy lemon filling topped with italian meringue.

Single Serve

\$8



PEAR & ALMOND TART

Golden pastry shell with frangepane and pear and toasted almond flakes.

Single Serve

\$8





TRIPLE CHOCOLATE PANNACOTTA

White, dark & milk chocolate panna cotta.
Gluten free.

Single Serve

\$8



CHOCOLATE MOUSSE CUP

Gluten free chocolate mousse.

Single Serve

\$8



TIRAMISÚ CUP

Mascarpone cheese, fresh cream, lady finger biscuits soaked in coffee & marsala, sprinkled with cocoa powder.

Single Serve

\$8



WHITE CHOCOLATE MOUSSE CUP

Gluten free white chocolate mousse.

Single Serve

\$8



CARAMEL & CHOCOLATE MOUSSE CUPS

Gluten and egg free chocolate and
caramel mousse.

Single Serve

\$8



VANILLA BEAN & BERRY PANNACOTTA

Gluten free vanilla panna cotta with
raspberry couli.

Single Serve

\$8



DOUBLE CHOCOLATE MOUSSE CUP

Gluten free white and dark chocolate mousse.

Single Serve

\$8



CRÈME BRULÉE

Light and smooth brule with a thin toffee top.

Single Serve

\$8



APPLE & RHUBARB CRUMBLE

Apple and rhubarb compote topped with a light crumble.

Single Serve

\$8





CROSTATA

Shortcrust pastry with apricot or strawberry jam topped with toasted almond flakes.

Single Serve

\$8

