



ALLORA

Cafe

GELATO

CAFFE

BAKERY

JUICES

PIZZAS

SALADS

Cake & Semifreddo Cake **BROCHURE**

Please fill the order form at the end of the brochure and send it by email to info@allora.ky. We get back to you with your confirmation order by email.



**ALLORA**
Cafe

ALLORA is a one-stop shop for authentic Italian cuisine. The recipes and processes for our cakes have been developed under the guidance of traditional Italian specialist bakers using only the highest quality ingredients,

Round cakes:

6-8 people ----- 6"
10-18 people ----- 8"
20-30 people ----- 10"

Rectangular cakes:

35- 45 people ----- 12" x 18" (half sheet)

*All of our tiers do not include custom decorations.
*Requests must be made at least 48 hours in advance.





CAKE SELECTION

OPERA:

French cake made with layers of almond sponge, coffee buttercream and chocolate ganache. This is try-worthy cake!

TIRAMISU:

We turn the Italian dessert into a delicious and decadent layer cake made with ladyfinger biscuits, mascarpone cheese and our special Alloras espresso coffee.

PAN DI SPAGNA:

The classic Italian cake made with orange chiffon sponge, chantilly cream and mix of berries.

CHOCOLATE:

Our special mud sponge with chocolate ganache and chocolate crumble.

PISTACHIO FUDGE:

The creamy, nutty fudge with a light green color made with roasted pistachio, white chocolate cream and vanilla chocolate mousse.

BLACK FOREST:

Delicious layers of chocolate sponge with chocolate ganache, white chocolate mousse and amarena cherry.

SEMIFREDDO CAKE SELECTION

A semi-frozen Italian dessert made with Allora's handmade gelato flavors

STRAWBERRY VANILLA:

Sponge cake with whole strawberry, vanilla pod and white chocolate.

WILDBERRY:

Sponge cake with mixed wild berries, cocoa butter, and white chocolate.

PISTACHIO & HAZELNUT:

Sponge cake with an italian pistacchio, hazelnut paste, mixed berries and dark chocolate.

