



Emporio Rulli

Classic Cream Cakes & Tarts

Most cakes & torte are available in larger sizes ~ Pre-orders necessary

CREAM CAKES

- AMALFI...**A pistachio base with limoncello cremosa and a lemon Bavarian cream with a thin layer of vanilla sponge cake soaked in limoncello liqueur *x 6-8 only*
- AMORE...**A mouth-watering, velvety dark Valrhona chocolate cremosa filled with fresh raspberries, a thin layer of chocolate sponge cake soaked with kirsch liqueur and decorated with a dark chocolate glaze & raspberries *x 6-8, x 10-12 only*
- ANGELO...**A crunchy hazelnut base (feuilletine) with a creamy Valrhona dark chocolate cremosa and hazelnut bavarese filling *x 6-8 only*
- BRASILIANA...**Chocolate sponge cake brushed with espresso liqueur; filled with chantilly cream sprinkled with chunks of milk chocolate and covered with milk chocolate shavings
- CASSATTA SICILIANA...**Creamy ricotta mousse mixed with Imported Italian candied fruit, pistachios and pieces of bittersweet chocolate on vanilla and pistachio sponge cake soaked with rum *x 6-8, x 10-12 only*
- CHARLOTTE...**Raspberry Bavarian cream between two layers of vanilla sponge cake brushed with raspberry & kirsch liqueurs and wrapped with lady fingers topped with fresh raspberries *x 6-8, x 10-12 only*
- FEDORA...**Vanilla sponge cake brushed with rum, filled with a layer of chocolate cream and another layer of Chantilly cream with almond nougat; covered with sheeted dark chocolate (white chocolate available upon request)
- LA GINETTA...**Vanilla sponge cake brushed with imported orange liqueur with a light chantilly cream and fresh raspberry filling; decorated with fresh fruit and whipped cream, surrounded by a thin marzipan edging
- LIMONCELLO...**Three layers of vanilla sponge cake brushed with limoncello liqueur, filled with a light, lemon chantilly cream; decorated with lemon chantilly cream and sheeted white chocolate edging
- MILLE SFOGLIE...**Three layers of all-butter puff pastry separated by one layer of chocolate and one layer of vanilla pastry cream; decorated with caramelized sugar, puff pastry crumble edging & glazed strawberries
- OPERA...**3 layers of almond sponge soaked with coffee syrup, coffee butter cream and chocolate cream
- PRIMAVERA...**A moist, chewy pistachio/almond base, layered with pistachio mascarpone cream and topped with fresh raspberries or strawberries *x6-8 only*
- SACRIPANTINA...**Vanilla sponge cake brushed with marsala wine; layered with a coffee chantilly cream and covered in crushed almond macarons
- SAN FRANCESCO...**Baked meringue base filled with fresh raspberries and pastry cream; topped with whipped cream and crumbled, baked meringue
- ST. HONORE...**All-butter puff pastry crust with Italian pastry cream filling; layered with sponge cake brushed with rum; decorated with chocolate and fresh whipped cream and pastry cream-filled cream puffs
- TARTUFO...**Three layers of moist chocolate cake with chocolate pastry cream filling; decorated with chocolate ganache and dusted with cocoa powder
- TARTUFO WITH RASPBERRIES...**Three layers of moist chocolate cake with chocolate pastry cream filling and fresh raspberries, decorated with chocolate ganache and dusted with cocoa powder
- TIRAMI SÙ...**Housemade ladyfingers brushed with rum and espresso liqueur, layered with zabaglione and mascarpone cream cheese; sprinkled with chunks of chocolate and topped with chantilly cream and cocoa powder **pre-orders only**
- TORTA DI GIANCARLO...**Chocolate sponge cake brushed with maraschino liqueur, layered with fresh raspberries, blackberries & blueberries (seasonal), and whipped chantilly cream; decorated with chocolate shavings
- ZUPPA DI FRAGOLE...**Vanilla sponge cake brushed with orange liqueur, filled with Italian pastry cream and fresh strawberries; decorated with whipped cream and strawberry slices

TORTE

APRICOT ALMOND or CHOCOLATE APRICOT ALMOND TORTA...All-butter short dough crust with an almond (or chocolate/almond) cream filling and apricots

CROSTATA DI FRUTTA (*Fresh Fruit Tart*)...All-butter short dough crust with Italian pastry cream filling and covered with seasonal fresh fruit

CROSTATA DI LIMONE (*Lemon Tart*)...All-butter short dough crust with a fresh lemon cream filling

CROSTATA DI MELE (*Apple Tart*)...All-butter short dough crust with Italian pastry cream filling; topped with fresh apple slices and sprinkled with cinnamon and sugar

MIXED BERRY TORTE... All-butter short dough crust with rum-infused mascarpone filling and a thin layer of mixed berry cremosa; covered with seasonal berries

PEAR ALMOND or CHOCOLATE PEAR ALMOND TORTA...All-butter short dough crust with an almond (or chocolate/almond) cream filling and pears

TORTA DELLA NONNA (*Grandmother's Tart*)...All-butter short dough, dome-shaped torta filled with Italian pastry cream and a thin layer of chocolate hazelnut cream and sponge cake

TORTA DELLA NONNA - LIMONCELLO (*Grandmother's Lemon Tart*)...All-butter short dough, dome-shaped torta filled with Limoncello-flavored pastry cream and sponge cake; decorated with almonds

TORTA DI NOCI (*Hazelnut- walnut tart*)...All-butter short dough crust with a walnut-hazelnut cream filling flavored with a hint of Amaretto

TORTA DI RICOTTA...A traditional Tuscan cheesecake flavored with Galliano liqueur, golden raisins and pinenuts in a short dough crust

Coffee Blends

At Torrefazione* Rulli, we practice the art of roasting and blending premium coffees in the Italian tradition. Some of the finest Arabica beans are roasted on the premises so that we can offer our special and valued clientele some of the finest coffee available in the Bay Area.

The following blends are currently available:

FANTASIA (fanta-ZEE-ah) ~ A Vienna roast of Indian, African and Central American coffees with the addition of French roast gives this blend a wonderful, exotic taste with a hint of smokiness

L'ISOLE..(lee-zol-eh) ~ A marriage of the finest Indonesian coffees creates this smooth yet complex blend, which is given a full city roast to bring out the maximum flavor in each individual bean. Heavy-bodied and perfect with cream

VIENNA ~ A medium roast of Central American and Indonesian coffees gives this blend a rich, complex flavor with light acidity and full body

ITALIAN ROAST ESPRESSO ~ Not to be confused with other blends of the same name, we blend 7 types of beans from around the world to create an authentic Italian espresso - roasted to a deep chocolate brown for maximum flavor while still retaining its characteristic sweet, nutty flavor. Full-bodied without the bitterness - espresso as it should be!

PRINCIPE (prin-chee-peh) ~ A smooth, velvety blend of Ethiopian Sidamo and Estate Java with floral highlights - makes a wonderful breakfast coffee

FRENCH ROAST ~ Our darkest roasted blend of Central American and African coffees are roasted to peak temperature, caramelizing the beans to bring out a rich, smoky and complex flavor. For dark roast lovers only!

DECAF FRENCH ROAST ~ The beans are processed in Hamburg, Germany, Europe's renowned decaffeinator. Our special blend is then French-roasted to achieve maximum flavor. You won't believe it's decaf

DECAF ESPRESSO ~ This blend is similar to our French roast but roasted lighter in the Italian style to achieve a full-bodied, yet sweet, decaf espresso. If you can't have the caffeine but still want to enjoy an excellent espresso or cappuccino, this is the blend for you