

Cafe Lalo

Café Lalo has become known as the place to go before and after the movies, the theater or dinner to enjoy a great dessert and an expertly made cappuccino.

With our unique European design and open air atmosphere created by floor to ceiling French windows, Cafe Lalo is the place to see and to be seen.

Come sip an espresso with the writers, artists and celebrities who join the locals to enjoy soothing jazz and classical music in a relaxing atmosphere.

Brunch

We are also pleased to serve brunch daily from 8am-4pm (weekdays) and 9am-4pm (weekends).

We welcome you to sit, relax, read the morning paper and enjoy our bountiful selection of fresh baked breads, croissants, and pastries. We also serve the freshest tropical and seasonal fruits and berries, organic cereals, natural yogurt, smoked fish, our special steamed organic eggs has no butter and no oil added, Belgian waffle, sandwiches and salads.

We will, of course, be serving the finest Super Premium and Fair Trade Coffee, cappuccinos and espressos, both regular & decaffeinated.

Now for the Night life

Our full bar stocks only top shelf brands of liquor in addition to our wide selection of fine wines, aperitifs, after dinner drinks and cognacs.

We serve world wide connoisseur cheese platter. You can enjoy fantastic food with a side of local entertainment with live music from Sundays to Wednesday Evenings at 7:30pm.

Of Course Cafe Lalo Means Desserts!

We have over 100 whole cakes, pies and tarts available for any special occasion including birthdays, anniversaries, etc.

The only difficulty you may encounter is which dessert to choose!

Kosher items are marked with a k notation. (Certification available upon request)

Major Credit Cards accepted

Please \$10.00 minimum

Maximum of 2 evenly split Credit Cards per bill

The Cafe Europeans would love to have in Europe!

Hours:

Monday - Thursday: 8am-2am

Friday: 8am-4am Saturday: 9am - 4am

Sunday : 9am - 2am

Holidays: 9am - 4 am

From January 21st to March 21st we will be closing 1 hour earlier everyday

Whole Cake orders 8am-7pm Everyday

Free Delivery from West 72nd-96th Streets. 8am-7pm

Also available for your convenience: Seamless, GrubHub and Delivery.com online ordering (subject to availability) Minimum order \$15.00

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

We use local and organic products whenever possible



Suggested Brunch Cocktails

Aloha - Champagne with Pineapple juice

Bellini- Champagne with Peach nectar

Bloody Mary- Vodka with spicy tomato juice

Bossa Nova- Champagne with St Germain

Havana - Champagne with Mango nectar

Kir Royale- Champagne with Cassis

Mimosa- Champagne with Grand Marnier and Orange juice

Tropical Jade - Champagne with Gin and Fresh Lemon Juice

Rose Petal- Champagne with Chambord

Ruby Lips- Champagne with Campari

Ooh-La-la-Lalo- Champagne with Pomegranate and Orange juice

9.00

All our eggs are Certified
USDA Organic

All our Steamed eggs are Fat Free.
No oil or butter used

French "Kiss" Quiche

With Mediterranean Salad.

Goat Cheese provencal herbs

Leek roasted red peppers, onion & swiss cheese

Mushrooms artichoke, onions & swiss cheese

Spinach tomato & swiss cheese

12.00

Served all day

Parisian

Freshly baked croissant,
butter, fruit preserve.

Choice of café au lait, coffee,
espresso or tea. 6.00

Add Nutella 1.00

Add Cast-Iron Tea Pot 3.00

Viennese

Choice of freshly baked danish:
apple, cheese or cinnamon raisin.

And Viennese café, hot chocolate or
cappuccino.

8.50

Swiss

Yogurt with seasonal fruits, and
your choice of organic muesli or
organic granola

10.00

Irish

Organic Irish oatmeal with golden
raisins, roasted hazelnuts,
seasonal fruits, honey. Choice of
hot milk or heavy cream.

10.00

Served until 1pm

Greek

Goat cheese, olive twist bread
and yogurt with honey.

10.00

International Brunch

Served Daily until 4:00pm

Nutella-licius

Waffle with Nutella.

10.00

Served all day

Triboro's Favorite

Bagel and Cream Cheese.

Choice café au lait, coffee,
espresso or tea

7.00

Breakfast at Tiffany's

Café au lait, coffee, espresso or tea with
your choice of freshly baked danish:
apple, cheese or cinnamon raisin.

7.00



Moroccan Delight

Eggs, fresh tomatoes, tri-color bell peppers,
garlic, jalapeno, extra virgin olive oil and
fresh mixed herbs with plain or
whole wheat pita bread.

14.00

Served all day

Tuscan Sunrise

Baked frittata with grilled zucchini
and swiss cheese. With
Mediterranean Salad.

14.00

Served all day

Lalo's Special

Frozen yogurt with berries,
nuts or fresh fruits. With your choice
of freshly baked danish: apple, cheese or
cinnamon raisin.

12.50

No substitutions

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USDA Organic

All our Steamed eggs are Fat Free.
No oil or butter used

Authentic Belgian Waffle

Also available in whole wheat or gluten-free
Choice of plain yogurt, frozen yogurt,
whipped cream, cinnamon whipped cream,
seasonal fruits or strawberries.

Side of pure Vermont maple syrup.

14.00

Add pecan, hazelnut, or macadamia 2.00

Served all day

British

Steamed eggs with fresh
mixed herbs, Devon cream,
cranberry scone and fruit
preserve.

14.00

Dutch

Steamed eggs with crumbled sea
salt and side of gouda cheese and
Rosemary twist bread.

14.00

Caribbean

Tropical fruit salad and your choice
of freshly baked danish: apple,
cheese or cinnamon raisin
and orange marmalade.

12.50

Italian

Steamed eggs with goat cheese,
tomato, oregano & fresh basil.
Your choice of Olive twist bread
or Rosemary twist bread.

15.50

New York

Highest quality House Carved
Smoked Wild Western Salmon K
or Fancy Smoked Pastrami
Salmon K over whipped cream
cheese & your choice of plain,
whole wheat or everything bagel.
Served with Organic farmer's
market baby greens salad,
tomatoes & red onions. Choice of
café au lait, espresso, coffee or tea.

20.00

Served All Day

All eggs are Certified
USDA Organic.

Fresh Squeezed Juice Orange or Grapefruit 5.00

Tuscan Sunrise Baked frittata with grilled zucchini and swiss cheese. With Mediterranean Salad 14.00

Moroccan Delight Eggs, fresh tomatoes, tricolor bell peppers, garlic, jalapeno, extra virgin olive oil and fresh mixed herbs. With plain or whole wheat pita bread 14.00

Hard Boiled Eggs 2.00

♥ **Fresh Organic Steamed Eggs** - Fat Free. No oil or butter used.

Served with Two Choices: Rosemary Roasted Potatoes or Organic Farmer's Market Baby Greens Salad or Mediterranean Salad

Add delicious sauteed garlic 1.00

Plain 8.00

With fresh herbs: dill, oregano, tarragon, parsley and mint 9.00

Aged Gouda cheese with cremini, shiitake and champignon mushrooms, spinach & fresh mixed herbs 13.00

Bulgarian feta cheese with avocado 13.00

French brie with cremini, shiitake and champignon mushrooms 14.00

Goat cheese with fresh mixed herbs dill, oregano, tarragon, parsley, mint & sauteed garlic 12.00

Goat cheese with spinach & fresh mixed herbs dill, oregano, tarragon, parsley, mint & sauteed garlic 13.00

Goat cheese with tomato, oregano & fresh basil 13.00

Cremini, shiitake and champignon mushrooms with onion, grilled zucchini, tomato & fresh mixed herbs 13.00

Sharp cheddar cheese with cauliflower 12.00

Sharp cheddar cheese with fresh mixed herbs dill, oregano, tarragon, parsley, mint & sauteed garlic 12.00

Shiitake, Cremini & Champignon mushrooms with fresh mixed herbs dill, oregano, tarragon, parsley, mint 13.00

Tri-color bell peppers with onions & tomatoes 12.00



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USDA Organic.

Grilled Sandwiches

Choice of Bread: Sourdough, Whole Wheat, Multigrain, Provence, Croissant or Bagel

Served with Two Choices: Rosemary Roasted Potatoes or Organic Farmer's Market Baby Greens Salad or Mediterranean Salad

Fresh mozzarella and fresh basil

Gouda cheese and spinach

Cauliflower & fresh mozzarella

Swiss cheese and tomato

Goat cheese and fresh mint

French brie with black pepper & herbs

Cheddar cheese, cremini, shiitake and champignon mushroom

13.00

Cheeses

Imported French Brie 9.00

Imported Holland Gouda 9.00

Imported Swiss 8.00

Sharp Cheddar 8.00

Goat Cheese 8.00

Herbed Goat Cheese 9.00

Served with tomatoes and Organic farmer's market baby greens salad and a choice of bread (sourdough, whole wheat, multi grain or provence)

Yogurt

Low Fat 3.00

Fat Free 3.00

Frozen Yogurt 6.50

Add fruit or berries 3.00

Add nuts 2.00

Add berry sauce 2.00

(blueberry, strawberry, raspberry, blackberry)

Organic Irish Oatmeal Served until 1pm

Served with milk or heavy cream & honey 7.00

Add Hazelnuts 2.00 Add Raisins 1.00

Fruits

Seasonal Fruit Salad 7.50

Tropical Fruit Salad 8.50

Half Grapefruit 3.50

Fresh Mixed Seasonal Berries 7.50

Add Zabaglione Cream 2.00

Breads & Breakfast Pastries

Variety of Breads (sourdough, whole wheat, multigrain and provence) 3.50

Rosemary Twist or Olive Twist 3.50

New Yorker Bagels- everything, plain or whole wheat 3.00

Croissant- plain or chocolate 3.50

Breakfast Pastries- apple, cheese or raisin cinnamon Danish 5.00

Cranberry Scone with Devon Cream & fruit preserve 6.00

Included Fruit Preserve

Choice of one: Apricot, Black Currant, Raspberry, Red Cherry, Sugar Free Orange Marmalade, Sugar Free Strawberry

Sides Orders

Add whipped cream cheese 2.00

Add whipped cream cheese with scallion 2.00

Homemade Soup 7.00

French Fries in a Red Bucket 7.00

Autentico Guacamole

Freshly made guacamole prepared on Molcajete. Served with tortilla chips and salsa 15.00

French "Kiss" - Quiche

With Mediterranean Salad.

Goat Cheese provencal herbs

Mushroom artichoke, onions & swiss cheese

Spinach tomato & swiss cheese

Leek roasted red peppers, onion & swiss cheese

12.00

Spinach and Goat Cheese Souffle

With Mediterranean Salad 12.00

Authentic Belgian Waffle

Also available in whole wheat or gluten-free. Choice of plain yogurt, frozen yogurt, whipped cream, cinnamon whipped cream, seasonal fruits or strawberries. Side of pure Vermont maple syrup 14.00 (Add pecan, hazelnut or macadamia 2.00)

Nutella-licius

Waffle with Nutella 10.00

Salads

Avocado & Bulgarian Feta cheese Organic farmer's market baby greens, cherry tomatoes, cucumber, tricolor bell peppers 14.00

Organic Farmer's Market Baby Greens Salad cherry tomatoes, tricolor bell peppers, onions 10.00

Baked Natural Wood Smoked Salmon Salad K Organic farmers market baby greens, cherry tomatoes, cucumbers, tricolor bell peppers 15.00

Portabello Mushrooms with Black truffle oil Organic farmers market baby greens salad, cherry tomatoes, tricolor bell peppers, onions 14.00

Fresh Mozzarella, Tomato & Basil Extra virgin olive oil and black pepper 12.00

Salad Rouge Beets, goat cheese, organic baby greens salad, onions, tricolor bell peppers 10.00

House Carved Wild Western Smoked Salmon K or Fancy Pastrami Smoked Salmon K With Organic farmer's market baby greens salad, onions, tomatoes, capers, pine nuts, olives and cream cheese. 18.00

TriColor Organic Cold Quinoa Salad Red bell peppers, cucumber, onions, cilantro, olives and fresh squeezed lemon juice and extra virgin olive oil dressing 11.00

Lalo's Salad Roasted eggplant, portabello mushrooms, cauliflower, avocado and asparagus 15.00

TriColor Organic Hot Quinoa Salad Sauteed onion, bell peppers, carrots, zucchini, garlic and cilantro with extra virgin Olive Oil 11.00

Mediterranean Salad Tricolor bell peppers, onions, tomatoes, cucumber, thyme, mint, cilantro, fresh garlic, radicchio, scallion and radishes, with fresh squeezed lemon juice and extra virgin olive oil dressing 10.00

Tuna Salad K (lowest in mercury 0.01ppm) 14.00

Wild Arugula With toasted pine nuts, parmesan cheese, fresh squeezed lemon juice and extra virgin olive oil dressing 12.00

Sandwiches

Choice of Bread: Sourdough, Whole Wheat, Multi Grain, Provence, Croissant or Bagel

Avocado & Bulgarian Feta Cheese
With grilled zucchini, tomatoes and Olive Oil 14.00

Roasted Eggplant with Fresh Mozzarella or Goat Cheese
With sliced tomatoes 14.00

Baked Natural Wood Smoked Salmon Salad K
With lettuce and sliced tomatoes 14.00

Portabello Mushrooms
Roasted with black truffle oil and garlic, grilled zucchini and sliced tomatoes 15.00

Low Calorie
House Carved Wild Western Smoked Salmon K, or Fancy Pastrami Smoked Salmon K with grilled zucchini 16.00

Sardines K
Norwegian sardines, onions, tomatoes, organic farm's market baby greens salad and our special house dressing 13.00

Mozzarella, Pesto and Tomatoes
Fresh Mozzarella, pesto alla genovese and tomatoes garnished with market greens with house dressing 14.00

Tuna salad K (lowest in mercury)
With Lettuce and sliced tomatoes 13.00

Side Orders

Veggie: Portobello Mushroom, Avocado, Eggplant, Cauliflower or Roasted Potatoes 6.00

Cheese: Fresh Mozzarella, Goat Cheese or Feta Cheese 6.00

Protein: Tuna Salad K, Sardines K or Baked Natural Wood Smoked Salmon Salad K 8.00

Olives: Our special house blend herbed olives 5.00

Cafe Drinks

Our Espresso is Top Class Arabica and Indonesian Robusta Coffee blends.

ESPRESSO 3.00 Iced 3.00

Double Espresso 4.00 Iced 4.00

Decaffeinated Espresso 3.00 Iced 3.00

Double Decaffeinated Espresso 4.00 Iced 4.00

CAPPUCCINO 4.50 Iced 5.00

Double Cappuccino 5.50 Iced 6.00

Decaffeinated Cappuccino 4.50 Iced 5.00

Double Decaffeinated Cappuccino 5.50 Iced 6.00

Mocha Cappuccino 4.75 Iced 5.25

Double Mocha Cappuccino 5.75 Iced 6.25

Decaffeinated Mocha Cappuccino 4.75 Iced 5.25

Double Decaffeinated Mocha Cappuccino 5.75 Iced 6.25

Frozen Cappuccino 5.50

LATTE Machiato 4.50 Iced 4.50

Decaffeinated Latte Machiato 4.50 Iced 4.50

Mocha Latte Machiato 4.75 Iced 4.75

Decaffeinated Mocha Latte Machiato 4.75 Iced 4.75

Frozen Mocha Cappuccino 5.50

AFFOGATO vanilla ice cream “drowned” in espresso 6.00

With Cognac 9.00

Our Coffee is Sumatra Lintong Fair Trade.

COFFEE 3.00 Iced 3.00

Decaffeinated 3.00 Iced 3.00

Café au Lait 3.00

Viennese Coffee 4.00

Milk Choices: Cream, Whole, Skim, Lactose-Free, Organic Soy or Almond

Granita/Ices, Espresso or Chocolate Suitable for all Iced Coffee Drinks 2.00

Add Fresh Whipped Cream 2.00

Liquers and Cordials

*Suitable for Espresso
and Cappuccino*

Amaretto

Baileys Irish Cream

Frangelico

Grand Marnier

Kahlua

Sabra

Sambuca Molinari

TiaMaria

5.00

Suggested Cappuccino and Coffee Flavorings

Caramel, Cinnamon,

Coconut, Hazelnut

Irish Creme, Orzata,

Vanilla. 1.00

Milk by the glass - Whole, Skim, Lactose-Free,
Almond or Organic Soy

Cold Milk 2.00

Milk with Italian Syrup 3.00

Steamed Milk 2.50

Steamed Milk with Orzata (Almond) 3.50

T. Salon - Original Tea Blends - Served on Cast-Iron Pot

Black Tea Blends - Organic English Breakfast, Organic Earl Grey,

Bombay Chai, Decaffeinated Breakfast, Darjeeling,

Masala Chai, Black and Blueberry

Green Tea Blends - Organic Jasmine Green, Organic Sencha,

China Green, Passion and Envy

Caffeine-Free Tea Blends - Chamomile, Peppermint, Cocoa-LoCo Nut,

Strictly Strawberry 5.50

Organic eco-friendly biodegradable Teabags Made of natural
unbleached paper. Organic Forte Breakfast, Organic Earl Grey,
Organic Chamomile Citron, Organic Green Mango Peach,
Organic White Ginger Pear 3.50

Assorted Teas 2.50

Black Iced Tea 2.50

For Tea Lovers - Cardamom Seeds, Cinnamon Stick or Fresh mint 1.00

Hot Chocolate 4.50
Add Fresh Whipped Cream 2.00
Add Shot of Espresso 3.00

Frozen Chocolate 5.50

Cold Drinks

Lalo Paradise

A healthful smoothie made from fresh tropical fruits: Mango, Papaya, Pineapple, Kiwi, Banana, Cantaloupe and Strawberries.

A real heavenly treat! 7.00

Blended with frozen yogurt 9.00

Fruit Coolers Low fat

Frozen yogurt blend with fresh-squeezed orange or lemon juice 7.00

Blended with fresh strawberry or raspberry 7.00

Mixed with premium vanilla ice cream 8.00

Fresh Lemonade 3.50

Fresh Raspberry Lemonade 4.00

Fresh Strawberry Lemonade 4.00

Fresh Squeezed Juice

Orange or Grapefruit 5.00

Coconut Water

Pure Premium Brazilian Coconut Water 4.00

Elderflower and Rose Lemonade

Hand-picked Elderflower, fresh lemon juice and Rose petal extract in carbonated Belvoir Spring Water. 100% Natural and GMO-free 5.00

Organic Eldeflower Pressé Lemonade

Hand-picked Eldeflower, fresh lemon juice and Belvoir spring water. Organic, Vegan, Gluten and GMO-free 5.00

Organic Diet Energy Drink

Made with Ceylon Green Tea, Guayaki Yerba Mate, Sambazon Acai and Guarana 5.00

Sparkling Cider 4.00

Fresh Apple Cider

Hot or Cold 3.00

Hot or Cold Spicy 4.50

Milk Shakes

Blended with your choice of ice cream topped with chocolate, vanilla or strawberry syrup 7.00

Ice Cream Soda

Choice of Ice Cream and Syrup 5.00

Egg Cream

Vanilla or Chocolate 4.00

Root Beer Float 6.50

Juice

Apple Juice 3.50

Mineral Water

Sparkling or Still
500 ml 3.50

1 L 5.50

San Pellegrino

Aranciata 3.50

Limonata 3.50

Chinotto 3.50

Italian Syrups and Drinks

Syrup with Sparkling water 4.50

Amarena (wild cherry)

Grenadine

Kiwi

Lampone (raspberry)

Mandarin

Menta (mint)

Orzata (almond)

Sodas

Club Soda 3.50

Coca Cola 4.50

Diet Coke 3.50

Fanta 4.50

Ginger Ale 3.50

Sprite 4.50

Virgil's Root Beer 4.50

Suggestions

Chocolate Fondue Mixed dried & fresh fruits. 20.00 (For two).

Chocolate Raspberry Delight A meeting of rich chocolate and refreshing natural raspberry mousse in a thin chocolate cookie crust, served with our homemade raspberry sauce, fresh berries and fresh whipped cream.

Chocolate Trip A wonderful silky chocolate walnut truffle cake, resting on our homemade mixed berry sauce, topped with French Vanilla ice cream and sprinkles of mixed nuts.

Affogato Elegant Italian dessert. Vanilla ice cream “drowned” in espresso with a touch of cognac to make it special.

Cookie Monster Homemade jumbo cookie with your choice of ice cream topped with whipped cream. Recommended for kids and adults with young heart.

Hazelnut Mousse topped with Frangelico.

Triple Mousse Ecstasy All natural white, dark chocolate and strawberry mousse. Served on our homemade berries puree, finished with zabaglione creme.

Zabaglione An elegant velvety-rich, creamy dessert made with Marsala wine and served with fresh tropical fruits and berries.

9.00

Individuals Desserts

Boston Cream Pie	Flourless Chocolate Cake
Caramel Pecan Cheesecake	Peanut Butter Mousse
Chocolate Lava	Peach Cobbler
Chocolate Macaron Cake	Pistachio Macaron Cake
Chocolate Madness Mousse	Raspberry Macaron Cake
Grand Marnier Mousse	Tiramisu Macaron Cake

8.50

Cakes

Amaretto Tiramisu <u>K</u>	Chocolate Lovers Mousse <u>K</u>	German Chocolate <u>K</u>	Orange Lemon Mousse <u>K</u>
Apple Brown Betty	Chocolate Mint Torte <u>K</u>	Hazelnut Torte <u>K</u>	Oreo Cake
Baileys’s Irish Cream <u>K</u>	Chocolate Raspberry Mousse	Hazelnut Mousse	Oreo Mousse <u>K</u>
Belgian Chocolate Mousse <u>K</u>	Chocolate Satin	Lemon Berry Mascarpone <u>K</u>	Raspberry Chocolate Truffle <u>K</u>
Black & White Mousse	Chocolate Strawberry Banana	Lemon Coconut <u>K</u>	Red Velvet <u>K</u>
Cappuccino Mousse <u>K</u>	Dulce de Leche Mousse <u>K</u>	Mango Mousse <u>K</u>	Strawberry Shortcake
Caramel Pecan Fudge <u>K</u>	Ebony&Ivory Mousse <u>K</u>	Midnight Chocolate <u>K</u>	Tiramisu <u>K</u>
Carrot <u>K</u>	French Chocolate Mousse	Mocha Espresso	Tres Leches <u>K</u>
Chocolate Chip Fudge <u>K</u>	Fresh Fruit Supreme	Mississippi Mud <u>K</u>	Triple Chocolate Truffle

8.00

Café Cakes

Russian Coffee K

6.50

Cheesecakes

Amaretto <u>K</u>	Caramel Pecan <u>K</u>	Mango <u>K</u>	Red Velvet <u>K</u>
Apple Crumb	Chocolate <u>K</u>	Maple Walnut <u>K</u>	Rocky Road <u>K</u>
Banana <u>K</u>	Chocolate Oreo <u>K</u>	Mint Chocolate <u>K</u>	Salty Caramel <u>K</u>
Bailey's Coffee <u>K</u>	Dulce de Leche <u>K</u>	Old Fashion <u>K</u>	Snickers Bar <u>K</u>
Black & White <u>K</u>	Italian	Pumpkin	Strawberry
Blueberry <u>K</u>	Keylime	Raspberry Almond	

8.50

Healthy Indulgences

Flourless Chocolate Cake 8.50
Old Fashion Dairy-free Cheesecake K (Parve) 9.00
Sugarless Cheesecake K 8.50

Pies

Apple	Coconut Custard	Maple Pecan
Apple Butterscotch	Chocolate Halzenut Truffle	Nantucket Cranberry
Apple Cobbler with Rosemary Caramel	Dutch Apple Crumb	Pear Almond Frangipane
Banana Cream <u>K</u>	Keylime <u>K</u>	Peanut Butter Chocolate
Chocolate Cream	Lemon Meringue <u>k</u>	Spicy Pumpkin
Chocolate Bourbon Pecan		S'mores

8.00

Tarts

Apple	Lemon	Raspberry
Blackberry	Mixed Berry	Red Grapefruit
Blueberry	Mixed Fruit	Raspberry Linzer <u>K</u>
Chocolate Peanut Butter <u>K</u>	Peach	Strawberry
Chocolate Pecan <u>K</u>	Pear Apple <u>K</u>	Saint Honore
	Pumpkin	

8.50

Recommended Berry Wine pairing with any dessert.
Selection of: Blackberry, Blueberry, Cranberry or Raspberry
Smooth and lightly sweet finish 6.00

*All sliced cakes, tarts, cheesecakes, cafe cakes & pies
can be serve with your choice of:*

A la Mode (choice of ice cream, sorbet or frozen yogurt) 2.50

Fresh Whipped Cream 2.00	Mixed Nuts 2.00
Mixed Seasonal Fruits 3.00	Fresh Berries 3.00
Mixed Tropical Fruits 3.50	Home made Hot Fudge 1.50
Any Cordial or Liqueur Splash 2.00	

Berry Sauces: Blackberry, Blueberry, Raspberry, Strawberry & Mixed Berry 2.00

Chocolate Covered Strawberries 3.50

Canolis

Filled with sweet vanilla ricotta filling S 3.00 / L 4.00
Filled with sweet chocolate ricotta filling S 3.25 / L 4.25
Chocolate dipped cannoli shell filled with a sweet vanilla ricotta filling S 3.50 / L 4.50

Pastry

Napoleon- Plain or Strawberry 5.00
Eclair 4.50
Coffee, Chocolate or Vanilla

Rugalach

Apricot K
Chocolate K
Cinnamon Raisin K
Raspberry K
5.00 per ¼ lb.

Cookies

Chocolate Chunk K Peanut Butter K
Cinnamon Top Quarsmali
Fudge Top Spument
Heath Bar K Triple Chocolate Nut K
Linzer Walnut Ice Box
Oatmeal Raisin K White Chocolate Macadamia K
5.00 per ¼ lb

Homemade Jumbo Cookies

Dark Chocolate
Milk Chocolate
Oatmeal Chocolate
Oatmeal Raisin
2.00

Biscotti

Anise Toast
Bowtie- lightly glazed puff pastry with just a hint of sweetness
Papatelle- dairy free biscuit loaded with almonds and flavored with honey
Regina- a sesame seed biscuit
S-Biscuit the Italian tea biscuit
Umberto- a biscuit scented with vanilla and a hint of orange
5.00 per ¼ lb

**Lalo's Original (low Fat)
Frozen Yogurt** 6.50

Fresh Berries

Fresh mixed seasonal berries 7.50
Add Zabaglione cream 2.00

Fresh Seasonal Fruit 7.50

Fresh Tropical Fruit 8.50

Granita / Ices - 3 scoops

Espresso, Chocolate or Lemon 5.00

Ice Cream - choice of 3 flavors:

Chocolate K Rum Raisin K
Coffee K Strawberry K
Espresso Chip K Vanilla K
Mint Chocolate Chip K
7.50

Sorbet - choice of 2 flavors:

Lemon K Raspberry K
6.00

Italian Ice Cream

Tartufo 6.00
Spumoni 5.00
Tortoni 4.00

Toppings

Mixed Nuts 2.00
Fresh Berries 3.00
Fresh Whipped Cream 2.00
Mixed Seasonal Fruits 3.00
Mixed Tropical Fruits 3.50
Home made Hot Fudge 1.50
Any Cordial or Liqueur Splash 2.00

Berry Sauces: Blackberry, Blueberry,
Mixed Berry, Raspberry & Strawberry 2.00