

PASTICCERIA

Pastries

all pastries are handcrafted in-house using traditional Italian recipes & processes using imported Italian flour

MARITOZZO 7.25

Pillowy brioche roll filled with vanilla bean panna (whipped cream) & seasonal jams/creams

BOMBOLONE 7.25

Italian doughnut made of sugar-coated, pillowy brioche & piped full of pistachio or chocolate hazelnut cream

CASSATA AL FORNO 6.25

"Cannoli cake" - baked chocolate chip ricotta wrapped in a buttery shortbread crust, dusted with cinnamon & sugar

OLIVE OIL CAKE (GF & DF) 6.25

Moist, naturally gluten & dairy free cake made with olive oil, almond flour, crushed pistachios & candied oranges

TIRAMISU 9.50

Italian espresso-soaked ladyfingers layered between a marsala-infused mascarpone cream, dusted with cacao

CROSTATA 6.25

Italian "pie" made with a delicate shortbread crust that's filled with seasonal jams

CREAM PUFFS 3.25

Mini brioche rolls filled with vanilla bean pastry cream & dipped in a chocolate ganache glaze

PASTICCOTTO 6.25

Delicate shortbread biscotti filled with vanilla bean pastry cream & amarena cherries

ASSORTED BISCOTTI 1.75-4

Variety of classic Italian cookies including amaretti, pistachio, baci di dama & butter biscotti

Caffè SORRENTO

Open Wednesday-Saturday, 9-2pm
5624 W State St, Boise

Sicilian Cannoli

Deep fried pastry shell filled with a traditional Sicilian sheep's milk ricotta cream & garnished with an assortment of toppings

MINI CANNOLI 4.50

3" shell filled with cream & garnished with powdered sugar

REGULAR CANNOLI 8

6" shell filled with cream, garnished traditionally with chocolate chips OR pistachios & candied fruit

6-PACK OF MINI CANNOLI 24

Drinks

ITALIAN ILLY ESPRESSO 3.15

ESPRESSO CON PANNA 4.15

AMERICANO 4.15

CAPPUCCINO 5.20

SICILIAN ALMOND CAPPUCCINO (DF) 6.25

ITALIAN HOT CHOCOLATE 6.25

DIRTY SICILIAN (MOCHA) 7.25

SICILIAN SODA 4.15

blood orange, lemon OR mandarin

FOCACCIERIA

Sandwiches

all sandwiches are made on our freshly-baked focaccia using imported Italian flour, meats & cheese - sandwiches are made-to-order & come cut in half

FRANCESCO 14.50

Genova salami, pecorino garlic spread, sun-dried tomatoes, fennel, arugula

SERAFINO 15

Pistachio mortadella, stracciatella, basil pesto spread, crushed pistachios

DINO 15

Prosciutto, sharp provolone, fig spread, crushed pistachios, arugula, olive oil drizzle

FLAVIA 13.50

Roasted cherry tomatoes, burrata, basil pesto spread, arugula, balsamic glaze

LISA 15

Bresaola (cured beef), stracciatella, spicy Calabrian chili peppers, oregano, arugula

GIAVANI 15.50

Roasted porchetta, sharp provolone, housemade lemon mayo, pickled red onions, arugula

JIMBO 11.50

Your choice of one meat & one cheese

Savory Bites

FOCACCI SLICE 6

PIZZETTA (MINI PIZZA) 5