

PASTRIES & DESSERTS

Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).

Cookies & Cream Cheesecake 9.8

Our #1 selling cheesecake. Cookies crust topped with Epic’s creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

Tiramisù Cheesecake 9.8

Cocoa crust filled with a coffee cheesecake layerd with esprso-drenched lady fingers; dusted with a premium cocoa powder.

Traditional Cheesecake 9.8

Graham cracker crust topped with our Epic creamy cheesecake..

Tiramisù 9.8

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

White Chocolate Amaretto Cheesecake 9.8

Almond Graham crust topped with our creamy Epic almond-infused cheesecake. Decorated with whipped cream and hand-shaved premium white chocolate curls.

Amaretto White Chocolate Torte 9.8

Two layers of our moist white cake infused with amaretto syrup and in-house butter cream filling. It is decorated with our butter cream icing and garnished with toasted almonds and white chocolate drizzle.

Heavenly Lemon Torte 9.8

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

Red Velvet Torte 9.8

Two layers of our moist red velvet cake, layered and en-robed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

Tres Leches Torte 9.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

Vegan Tortes\*

Chocolate Peanut Butter Mousse or Raspberry Chocolate Mousse  
(Please ask your server which is available)

Hazelnut Chocolate-Banana Crêpe 10

Housemade and hand-spun crêpe, bananas, candied pecans, Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 10

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

Premium Vanilla Ice Cream 5

Our whole 10” pastries are \$73 (Tiramisu Torte is in a tray) Frutti di Bosco \$79

Celebratory whole cakes served in house \$90