

Cafe Lalo

Cafe 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, Belgian waffle, sandwiches and salads.

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

**Our Foods are
always Trans-fat free**

Now for the Night life

Cafe Lalo is pleased to announce the expansion of our bar.

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

We serve world wide connoisseur cheese platter.

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!

Credit Cards are accepted for Whole Cakes and T-Shirts sales only!!!

The Café 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

Whole Cake orders 8am-7pm Everyday

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

(subject to availability) Minimum order \$15.00

We use local and organic products whenever possible



*Suggested Brunch
Champagne Cocktails*

Aloha - Champagne with Pineapple

Bellini- Champagne with Peach nectar

Bossa Nova- Champagne with Amaretto

Havana - Champagne with Mango nectar

Kir Royale- Champagne with Cassis

Mimosa- Champagne with Grand Marnier and Orange juice

Tropical Jade - Champagne with Midori and Pineapple juice

Rose Petal- Champagne with Chambord

Ruby Lips- Champagne with Cointreau and Cranberry juice

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

8.00

International Brunch

*Served Daily until 4:00pm
(Sorry no substitutions)*

*All coffee and eggs are Certified
USDA Organic.*

French "Kiss"

Quiche - Imported aged German Gruyere cheese with choice of: Shiitake mushrooms or Cauliflower w/ Black Olives or Mixed Vegetables or Spinach or Zucchini, made with pate-brisee. Served with Mediterranean Salad.
15.00
(served all day)

Parisian Breakfast

Freshly baked croissant, butter, fruit preserve and organic cafe au lait or tea.
6.00
(Add 2.00 for Tea Pot)

Viennese Breakfast

Your choice of fresh danish served with hot chocolate, cappuccino or Viennese coffee.
6.75

Swiss Breakfast

Yogurt served with seasonal fruits, and your choice of organic muesli or organic granola
9.00

Irish Breakfast

Organic Irish oatmeal with golden raisins, roasted hazelnuts, seasonal fruits, honey and hot milk or heavy cream.
8.75
(served until 1pm)

Greek Breakfast

Goat cheese served with olive twist bread, Greek style yogurt & honey.
9.00

Authentic Belgian Waffle

Served with your choice of plain yogurt, plain or cinnamon whipped cream, seasonal fruits or strawberries and pure Vermont maple syrup.
Pecan, hazelnut or macadamia.
Add \$1.00
12.00
(served all day)



Moroccan Delight

Highly recommended by H. Lalo
Eggs, fresh tomatoes, tricolor bell peppers, garlic, jalapeno, extra virgin olive oil and fresh mixed herbs. Served with Whole Wheat or White Pita bread.
12.00
(Served all day)

Traditional Jewish Breakfast

Large lake sturgeon served with market greens, choice of plain or everything bagel, cream cheese, orange juice, coffee and rugelach.
20.00

Lalo's Special

Frozen yogurt with a topping choice of berries, nuts or fresh fruits.
Breakfast pastry of your choice.
10.25

Bulgarian Country Torte

Imported Bulgarian Feta Cheese with spinach, potatoes, garlic and herbs, made with pate-brisee. Served with Mediterranean Salad
15.00
(served all day)

British Breakfast

Steamed eggs with your choice of fresh herbs. Served with Devon cream, scone, and fruit preserve.
10.25

Dutch Breakfast

Steamed eggs served with gouda cheese and a Rosemary twist bread.
10.50

Caribbean Breakfast

Selected tropical fruit salad, freshly baked breakfast pastry of your choice, and orange marmalade.
8.25

Italian Breakfast

Steamed eggs with goat cheese, tomato, oregano & fresh basil.
Your choice of Olive or Rosemary twist bread.
11.00

New York Breakfast

Highest quality house Carved Nova, Scotch Salmon or Gravlox over whipped cream cheese & your choice of plain or everything bagel, served with market greens, tomato & red onion. Choice of coffee or tea.
15.00

Served All Day

Fresh Squeezed Juice Orange or Grapefruit small 3.50 large 4.00

Zucchini Cheese Frittata - Served with Mediterranean Salad 12.00

Fresh Organic Steamed Eggs - No oil or butter used.

Plain 5.50

With fresh herbs: basil, dill, oregano, tarragon, parsley or mint 6.75

Aged Gouda cheese with Mixed mushrooms, spinach & fresh mixed herbs 10.00

Bulgarian feta cheese with avocado 10.00

Bulgarian feta cheese with olives & fresh mixed herbs 10.00

French brie with Mixed mushrooms 11.00

Goat cheese with fresh mixed herbs & sauteed garlic 9.00

Goat cheese with spinach & fresh mixed herbs 10.00

Goat cheese with scallions & fresh mixed herbs 9.00

Goat cheese with tomato, oregano & fresh basil 10.00

House Carved Nova or Scotch Salmon or Gravlox with onion & fresh dill 12.00

Large Lake Sturgeon with onion 14.00

Large Lake Sturgeon & House Carved Nova with onion 14.00

Mixed mushrooms with onion, zucchini, tomato & fresh mixed herbs 10.00

Scallion with sour cream 8.00

Sharp cheddar cheese with cauliflower 9.00

Sharp cheddar cheese with fresh mixed herbs & sauteed garlic 9.00

Shiitake, Crimini, Champignon mushrooms with fresh mixed herbs 10.00

Strawberries with mixed nuts, raisins, honey & cinnamon 10.00

Tricolor peppers with onions & tomatoes 9.00

Served with: Roasted Potatoes or Tuscan Salad or Mediterranean Salad. Choice of two.

Add delicious sauteed garlic .50



*All eggs are Certified
USDA Organic.*

*All our bread is made
with 100% Organic Flour*

Grilled Sandwiches

Cheddar cheese and mushrooms

Mozzarella and fresh basil

Gouda cheese and spinach

Cauliflower & mozzarella

Swiss cheese and tomato

Goat cheese and fresh mint

French brie with black pepper & herbs

Choice of: Bagel, croissant or our selection of bread

Served with: Roasted Potatoes or Tuscan Salad or Mediterranean Salad . Choice of two.

11.00

Cheese

Imported French brie 8.00

Imported Holland Gouda 8.00

Imported Swiss 7.00

Sharp Cheddar 7.00

Goat Cheese 7.00

Herbed Goat Cheese 8.00

Cheese comes with tomatoes and market greens.

Side Orders

Whipped cream cheese 2.00

Whipped cream cheese with scallion 2.50

Yogurt

Low Fat 2.50

Non Fat 2.50

Frozen yogurt 5.50

with fruit or berries 3.00

with nuts 1.25

with berry sauce 1.50

(blueberry, strawberry, raspberry, blackberry)

Fruits

Seasonal fruit salad small 4.50 large 5.50

Tropical fruit salad small 6.00 large 7.00

Half grapefruit 2.50

Cantaloupe or honeydew 4.00

Mixed berries w/ Zabaglione Cream 8.75

Organic Irish Oatmeal (until 1pm)

Served with milk or heavy cream & honey 5.75

Add Hazelnuts 1.75 Add Raisins 1.00

Swiss Granola, organic served with milk 5.00

Swiss Muesli, organic served with milk 5.00

Breads & Breakfast Pastries

Variety of Breads 2.00

H&H Bagels 2.00

Plain Croissant 3.00

Breakfast Pastries 3.75

Scone with Devon cream & fruit preserves 4.50

Fruit Preserves

Apricot, Mixed Berry, Strawberry and Orange Marmalade 1.00

All our foods are trans-fat free

Homemade Soups 6.00

French Fries in a Red Bucket (organic potatoes) 7.00

Autentico Guacamole (organic avocados)

Freshly made guacamole prepared on molcajete 13.00

All our bread is made with 100% Organic Flour

Bulgarian Country Torte

Bulgarian Feta Cheese, spinach, potatoes, garlic and herbs, made w/ pate-brisee. Served w/ Mediterranean Salad 15.00

French "Kiss"

Quiche - Imported aged German Gruyere cheese with choice of: Shiitake mushrooms or Cauliflower w/ Black Olives or Mixed Vegetables or Spinach or Zucchini, made with pate-brisee. Served w/ Mediterranean Salad. 15.00

Moroccan Delight.- Highly recommended by H. Lalo. Eggs, fresh tomatoes, tricolor bell peppers, garlic, jalapeno, extra virgin olive oil and fresh mixed herbs. Served with Whole Wheat or White Pita bread. 12.00

Authentic Belgian Waffle

Served with your choice of plain yogurt, plain or cinnamon whipped cream, seasonal fruits or strawberries and pure Vermont maple syrup 12.00 (Pecan, hazelnut or macadamia add \$1.00)

Salads

Garden Salad 8.00

Smoked White Fish 13.00

Fresh Mozzarella, Tomato & Basil 10.00

Large Lake Sturgeon 18.75

Mediterranean Salad 8.00

Sardine 12.00

Organic Avocado & Bulgarian Feta cheese 12.00

Baked Salmon Salad 13.00

Cauliflower 12.00

Goat cheese 12.00

Grilled Eggplant 12.00

Salad Rouge Beets & goat cheese 9.00

Mediterranean salad with

Bulgarian Feta cheese & Organic Avocado 13.00

Portabello Mushrooms with black truffle oil 13.00

Yellowfin Tuna Salad (lowest in mercury) 13.00

White Fish Salad 12.00

House Carved Nova, Scotch Salmon or Gravlox 15.00

Lalo's Favorite Salad

Grilled eggplant, sauteed Portabello mushrooms, Organic Avocado & sauteed Cauliflower 14.00

All of our salads come with selected daily fresh market greens & sprinkled with roasted pine-nuts and dressed with our house vinaigrette.

Sandwiches

Mozzarella, Pesto and Tomatoes

Fresh Mozzarella, pesto alla genovese and tomatoes garnished with market greens with house dressing 12.00

Organic Avocado

Sliced fresh organic avocado with rings of colored bell peppers, zucchini, tomato & our special house dressing 12.00

Baked Salmon Salad

Baked salmon salad with onion, tomato, market greens, and colored bell peppers 12.00

Bulgarian Feta Cheese & Organic Avocado

Bulgarian feta cheese, organic avocado, colored bell peppers, tomato, market greens and our house dressing 12.00

Cauliflower

Cauliflower, tomato, colored bell peppers, market greens, our house vinaigrette and fresh Mozzarella 12.00

Organic Egg Salad with Anchovies

Organic Egg salad served with market greens, tomatoes and olives 12.00

Eggplant with Goat Cheese

Grilled eggplant sauteed with olive oil, garlic & sprinkled with Parmesan cheese & goat cheese garnished with market greens & tomatoes 12.00

Eggplant with Mozzarella

Grilled eggplant sauteed with olive oil, garlic & sprinkled with Parmesan cheese & fresh mozzarella garnished with market greens & tomatoes 12.00

Low Calorie

House Carved Eastern Nova, Scotch Salmon or Gravlox on crispy, toasted Italian country bread with sliced tomatoes and fresh cucumber 13.00

Portabello Mushrooms

Portabello mushrooms sauteed in black truffle oil and garlic with market greens, zucchini & colored, bell peppers 13.00

Sardines

Norwegian sardines, onion, tomato, market greens and our special house dressing 12.00

Yellowfin Tuna salad (lowest in mercury)

Tuna salad with onion, tomato, market greens and colored bell peppers 12.00

White Fish Salad

Smoked white fish salad, with onion, tomato, market greens, and colored bell peppers 12.00

Additions:

Choice of Portobello, Organic Avocado, Eggplant, Cauliflower or Roasted Potatoes 5.00

Choice of Fresh Mozzarella, Goat Cheese or Feta Cheese 5.50

Choice of Tuna Salad, Sardines, Baked Salmon Salad or Smoked White Fish Salad 7.00

Olives Our special house blend herbed olives 4.00

Coffee Drinks

Our coffee is 100% Organic and Fair Trade Certified.

Our decaffeinated beans are Swiss Water Processed, 100% chemical free and 99.9% caffeine free. Low Fat, skim or organic soy milk available with all drinks.

Espresso 2.25 Iced 2.50
 Double Espresso 4.00 Iced 4.25
 Decaffeinated Espresso 2.50 Iced 2.75
 Double Decaffeinated Espresso 4.50 Iced 4.75

Cappuccino 3.50 Iced 3.75
 Double Cappuccino 5.00 Iced 5.25
 Decaffeinated Cappuccino 3.75 Iced 4.00
 Double Decaffeinated Cappuccino 5.50 Iced 5.75
 Mocha Cappuccino 3.75 Iced 4.00
 Double Mocha Cappuccino 5.50 Iced 5.75
 Decaffeinated Mocha Cappuccino 4.00 Iced 4.25
 Double Decaffeinated Mocha Cappuccino 5.75 Iced 6.00

Latte Machiato 3.50 Iced 3.75
 Decaffeinated Latte Machiato 3.75 Iced 4.00
 Mocha Latte Machiato 3.75 Iced 4.00
 Decaffeinated Mocha Latte Machiato 4.00 Iced 4.25

Super Premium Organic and Fair Trade Coffee 2.00 Iced 2.50
 Decaffeinated Super Premium Organic and Fair Trade Coffee 2.00 Iced 2.50
 Add fresh Whipped Cream 1.25

Granita/Ices, Espresso or Chocolate (suitable for all Iced Coffee Drinks) by the scoop 1.95

Frozen Cappuccino, Frozen Chocolate, Frozen Mocha Cappuccino 4.75

Liquers and Cordials

*Suitable for Espresso
and Cappuccino*

Amaretto
 Baileys Irish Cream
 Frangelico
 Grand Marnier
 Kahlua
 Sabra
 Sambuca Molinari
 TiaMaria
 4.50

Hot Cocoa 4.00
 with shot of Espresso 5.75

Add fresh Whipped Cream 1.25

Hot & Spicy Cider* 4.00

Suggested Cappuccino and Coffee Flavorings

Caramel, Cinnamon,
 Coconut, Hazelnut
 Irish Creme, Orzata,
 Vanilla. 0.75

T. Salon - Original Tea Blends - Served by the Pot

Black Tea Blends - Bombay Chai, Organic Breakfast,
 Organic Earl Grey

Decaffeinated Blends - Earl Grey

Fruit and Herbal Blends - Chamomile Citrus, Ginger Twist,
 Organic Mint Melange

Green Tea Blends - Mountain Spring Jasmine, Green Tea Tropical

White Blends - White Orchard

Pot of Tea 4.75

We also serve a variety of tea bags 2.00 Black Iced Tea 2.50

For Tea Lovers, Add - Cardamom Seeds, Cinnamon Stick or
 Fresh mint .50

Cold Drinks

Lalo Paradise

A healthful drink 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 fruit juice or fresh fruits. Choice of Lemon, Strawberry, Raspberry or Orange 5.00
Mixed with Premium vanilla ice cream 6.00

Fresh Squeezed Juice

Orange or Grapefruit
Small 3.50 Large 4.00

Fresh Lemonade 3.00

Fresh Raspberry Lemonade 3.75
Fresh Strawberry Lemonade 3.75

Nectars

Apricot, Peach, Pear, Cranberry, Papaya 3.00

Italian Syrups and Drinks

Syrup with mineral water Sparkling or still 3.50
Syrup with water 2.25

Flavors:

Amarena (wild cherry)
Grenadine
Kiwi
Lampon (raspberry)
Mandarin
Menta (mint)
Orzata (almond)

Juices

Apple 3.00
Very Veggie 3.00

Guarana

Brazilian energy drink 3.00

Coconut Water

Pure Premium Brazilian Coconut Water 3.00

Organic Açai Juice

The Brazilian Super Antioxidant
Gluten-free, Soy-free, Vegan 4.75

Organic Diet Energy Drink

Made with Ceylon Green Tea, Guayaki Yerba Mate, Sambazon Acai and Guarana 3.50

Fresh Cider * 3.50

Sparkling Cider 3.95

Soda

7-Up 2.50
Club Soda 2.50
Coca Cola 2.50
Diet Coke 2.50
Ginger Ale 2.50
Orangina 3.00
Virgil's root beer 4.50

100% Natural. A distinctive light fruit soda.

San Pellegrino

Aranciata 3.00
Limonata 3.00
Chinotto 3.00

Kristal

Apple, Black Currant,
Lime, Lingonberry,
Orange, Pear, Raspberry 3.50

Izze

Blueberry, Blackberry,
Clementine, Grapefruit,
Pomegranate 3.50

Milk Shakes

Blended with your choice of ice cream with
Chocolate, vanilla or strawberry syrup 6.00

Ice Cream Soda

Choice of Ice Cream Flavor and Syrup Flavor 5.00

Egg Cream

Vanilla or Chocolate 4.00

Root Beer Float 5.50

Mineral Water

Sparkling or Still
Small 3.00 Large 6.00

Lalo Suggestions

Chocolate Fondue Served with mixed dried & fresh fruits. 20.00 (Serves two)

Chocolate & Espresso Mousse Fantasy Express your love for chocolate and espresso!

Try our delicate combination of these two wonderfully rich classic flavors prepared as a mousse, served with our homemade berry sauce, fresh berries and fresh whipped cream.

Chocolate Indulgence The ultimate dessert made with pure Belgium chocolate, a flourless cake resting on our homemade fresh strawberry puree, topped with whipped cream and a splash of frangelico.

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.

Heavenly Angel Lemon Angel Food Cake on top of our homemade berry sauce accompanied with our famous frozen yogurt and fresh berries.

Triple Fruit Loop Let your taste buds take a "flavor ride" on our smooth melange of refreshing light lemon, raspberry, orange mousse cake, served with strawberry sauce, fresh berries and fresh whipped cream.

Triple Mousse Ecstasy All natural chocolate, white 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.

Chocolate Orange Mousse with Sabra Chocolate orange Liquor.

Chocolate Peanut Butter Mousse with Amaretto.

Hazelnut Mousse with Frangelico.

8.00

H. Lalo's Signature

Cappuccino

Creme Brulee

Profiteroles

Chocolate Lava

Grand Marnier Sorpresa

Raspberry Cascade

Chocolate Madness

8.00

Cakes

Apple Brown Betty	Fresh Fruit Supreme	Mousse, Chocolate	Mousse, White Midnight
Baileys' s Irish Cream <i>K</i>	German Chocolate <i>K</i>	Peanut Butter Cake	Mud Cake
Black Forest	Grand Marnier	Mousse, Chocolate	Parisian Black & White Cake
Cappuccino Coffee	Lemon Coconut	Raspberry Cake	Strawberry Shortcake
Liquor	Midnight Chocolate	Mousse, Ebony &	Tiramisu
Caramel Pecan	Mocha Espresso	Ivory Cake <i>K</i>	Tiramisu, Amaretto
Fudge Cake	Mousse, Belgian	Mousse, French	Tiramisu, Strawberry
Carrot	Chocolate Cake	Chocolate Cake	Torte, Chocolate Lover's
Chocolate Bombe	Mousse, Black & White Cake	Mousse, Hazelnut Cake	Torte, Chocolate Mint <i>K</i>
Chocolate Satin	Mousse, Cappuccino Cake <i>K</i>	Mousse, Mango Cake	Torte, Hazelnut <i>K</i>
Chocolate Strawberry	Mousse, Chocolate Cake	Mousse, Orange Lemon	Tres Leches
Banana	Mousse, Chocolate	Cake <i>K</i>	Truffle, Raspberry
Chocolate Velvet	Cappuccino Cake	Mousse, Oreo Cake	Chocolate <i>K</i>
Flourless Chocolate	Mousse, Chocolate	Mousse, Passion Fruit Cake	Truffle, Triple Chocolate
Dream	Espresso Cake	Mousse, Triple Fruit Cake	Raspberry Chocolate Velvet
	Mousse, Chocolate		Red Velvet
	Orange Cake		

7.00

Tarts

Apple	Blueberry Crumb	Mixed Fruit	Plum*
Apricot*	Cranberry	Peach	Raspberry*
Banana Chocolate	Lemon Meringue	Pear	Raspberry Linzer
Blackberry*	Macadamia Coconut	Pecan Chocolate Drizzle	Strawberry
Blueberry*	Mixed Berry		

7.00

Cheesecakes

Amaretto	Cappuccino	Lemon	Peach
Bailey's Irish Cream	Chocolate	Maple Pecan	Pumpkin*
Banana	Chocolate Chip	Mango	Raspberry
Black & White	Chocolate Covered Oreo	Mocha	Snickers Bar
Blueberry	Cinnabun	Oreo	Strawberry
Brownie Chunk	Italian	Old Fashion	Sugarless
	Keylime	Old Fashion Dairy-free (<i>Parve</i>)	

7.50

Café Cakes

Lemon Angel Food	Orange Bundt
Lemon Bundt	Russian Coffee

6.00

Assorted Cup Cakes

4.25

Pies

Apple Cranberry Walnut	Cheddar Crust Apple*	Keylime	Sugarless Apple
Apple Crumb	Chocolate Cream*	Old Fashion Apple	Sugarless Peach Cherry*
Apple Pear Raspberry	Chocolate Pecan	Peach Raspberry	Strawberry Rhubarb
Banana Cream*	Coconut Custard	Pear Apple Crumb	Sweet Potato*
Blueberry	Country Apple Walnut	Pecan	Sweet Potato Pecan*
Caramel Apple Crumb	Fresh Peach	Pumpkin	Three Berry
Cherry			White Chocolate Mousse*

6.50

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

A la Mode (one scoop ice cream or frozen yogurt) 2.50

Fresh Whipped Cream 1.25	Mixed Nuts 1.25
Mixed Seasonal Fruits 2.00	Fresh Berries 3.00
Mixed Tropical Fruits 3.00	Home made Hot Fudge 1.25
Any Cordial or Liqueur Splash 1.50	

Berry Sauces*: Blackberry, Blueberry, Raspberry, Strawberry & Mixed Berry 1.50

Seasonal*

Canolis	small	large
Canoli with Vanilla Cream	2.75	3.75
Canoli with Chocolate Cream	3.00	4.00
Chocolate Covered with Vanilla Cream	3.25	4.25
Chocolate Covered with Chocolate Cream	3.50	4.50

Pastry

Eclair (custard)	4.50
Napoleon	4.50
Chocolate Napoleon	4.50
Strawberry Napoleon	5.00

Brownies

Almond	
Chocolate Ganache	
Chocolate Ganache w/ Walnuts	
Hazelnut and Nutella	
Lavender	
Macadamia w/ Madagascar	
Pistachio	
Raspberry w/ Framboise	

4.50

Add Ice cream or Sorbet 2.50

Rugalach

Apricot	Dutch Apple
Apple walnut	Raspberry
Cherry	Sugarless Apricot
Chocolate	Sugarless Cinnamon
Chocolate Raspberry	Sugarless Raspberry
Cinnamon Raisin	

5.00 per ¼ lb.

Cookies

Chocolate Chunk Anise	Fudge Top
Chocolate Pistachio	Linzer
Cinnamon Top	Quarsmali
Cranberry Oats & Pecans	Spument
Coconut Mango Macadamia	Walnuts Oats Butterscotch
Espresso Choc. Walnuts	Walnut Ice Box

4.50 per ¼ lb

Biscotti

Almond	Cappuccino
Chocolate Hazelnut	Cranberry Pistachio
Low Fat Fruit	

4.50 per ¼ lb

Lalo's Original (low Fat)

Frozen Yogurt 5.50

Fresh Berries*

Fresh mixed seasonal berries with zabaglione cream. 8.75

Fresh Seasonal Fruit

small 4.50 large 5.50

Fresh Tropical Fruit

small 6.00 large 7.00

Granita / Ices - 3 scoops

Espresso, Chocolate or Lemon 5.00

Ice cream or sorbet - 3 scoops any flavor

Ice Cream

Chocolate K	Rum Raisin K
Coffee K	Strawberry K
Espresso Chip K	Vanilla K
Mint Choc. Chip K	

7.00

Sorbet

Lemon K	Raspberry K
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6.50

Italian Ice Cream

Tartufo	5.00
Spumoni	3.25
Tortoni	3.00

Toppings

Mixed Nuts	1.25
Fresh Berries	3.00
Fresh Whipped Cream	1.25
Mixed Seasonal Fruits	2.00
Mixed Tropical Fruits	3.00
Home made Hot Fudge	1.25
Any Cordial or Liqueur Splash	1.50

Berry Sauces*: Blackberry, Blueberry,
Mixed Berry, Raspberry & Strawberry 1.50

Seasonal*