

MAKE IT
Sweet

DELIZIA
RICEVIMENTI FIRENZE



ICE CREAM

Various ice cream artisanal flavours, served in waffle cones or cups. Choose among: vintage cart, bicycle, vintage 500 car or vintage VW truck.



SWEET BAR

Lick your lips at the thought of a sweet corner including donuts, cupcakes, macaroons, cake pops, chocolate glazed strawberries buffet and much more!



LIVE CANNOLI

Yes, we Can-noli! Enjoy this typical Sicilian sweet to give yourself and your guests an authentic moment of delight.!

...AND MORE

NUTELLA CREAM CORNER

Crispy pancarrè with pistachios
Piadina with Mascarpone and Nutella
Schiacciatine with sugar icing

BOMBOLONI [Italian Donuts] [FILLED AND GLAZED LIVE BY OUR PASTRY CHEFS FOR THE FIRST 30 MINUTES]

Creams available
Chantilly cream
Hazelnut cream
Zabaione
Chocolate cream
Apricot | Blackberry | Wild fruits jam
Icing sugar

CHOCOLATE FONDUE AND FLAVOURED CREAMS CORNER [STRAWBERRIES, SEASONAL FRUIT, MERINGUE, CAT TONGUES]

Vanilla cream with a scent of hazelnut
Zabaione and wild fruit cream
Dark chocolate fruit

CAKE CORNER

[CHOICE OF 5 BETWEEN THE FOLLOWING CAKES AND MIGNON PASTRY]

Rum Babà with cream filling
Bavarian cream with Brunello and caramelized orange peel
Chocolate pudding with whipped cream and strawberries
Tart with Chantilly cream, seasonal fruit and sugar icing
Lemon cream Delizia
Millefoglie with chocolate, strawberries and cocoa powder
Crispy waffle glazed with Chantilly cream / hazelnut cream / chocolate cream / whipped cream
Florentine Zuccotto with Alchermes from the Antica Officina di Santa Maria Novella
Chantilly cream cup, caramelized puff pastry and icing sugar

TIRAMISÙ [Italian Donuts]

[LIVE ASSEMBLING BY OUR CHEFS FOR THE
FIRST 30 MINUTES]

Traditional Tiramisù with mascarpone cream
served in Coppa Martini or cup

SWEET BAR

Cake pops
Cup Cakes
Donuts
Chocolate glazed strawberries
Macaroons

TUSCAN PASTRY CORNER

[SERVED WITH FLORENTINE VIN SANTO]

Brutti Ma Buoni with homemade almond paste
Traditional almond and chocolate Cantuccini
Traditional Cenci with chocolate glaze
Florentine Schiacciata with Chantilly cream