

SWEET SINGLE PASTRIES

Almond, Apricot & Raspberry Bar

Made with sliced almonds, almond paste and a raspberry and apricot filling.

Bowties

Made with cream cheese laced dough, pecans and brown sugar.

Hamentashen

Your choice of apricot, cherry, blueberry or prune.

Cupcakes

Vanilla or chocolate cake with vanilla buttercream or chocolate fudge icing.

Character Cupcakes

Made with vanilla cake and frosted with our vanilla buttercream.

Custard Eclair

Finished with fudge icing.

Cannoli

A cinnamon shell filled with a sweet ricotta cheese filling and chocolate chips.

Cinnamon Stick

Made with cream cheese laced dough and rolled with cinnamon sugar.

Strawberry Log

French pastry baked with butter crumbs and filled with fresh strawberries and whipped cream.

Chocolate Cannoli

A cinnamon shell dipped in chocolate and filled with chocolate ricotta cheese and chocolate chips.

Brownies

A moist rich brownie baked with pecans and finished with a fudge icing.

Napoleons

French pastry layered with Bavarian cream and finished with fondant icing.

Almond Horseshoe

Made with sliced almonds and almond paste.

Black & White Cookie

Thin round sponge cake dipped in fudge icing and white fondant.

Tiramisu

Espresso soaked sponge cake filled with a light mascarpone filling, dusted with cocoa.

Chocolate Ganache

Chocolate cake and chocolate mousse covered with a chocolate ganache and finished with semi-sweet chocolate chips.

Peanut Butter Ganache

Chocolate cake and peanut butter mousse covered with chocolate ganache and finished with peanut butter chips.

Raspberry Ganache

Vanilla cake and raspberry mousse covered with chocolate ganache and finished with white chips.

MINI PASTRIES

A minimum of one week notice is required and a minimum of 6 pieces per item.
10.00 / dozen

Strawberry Cheesecake Tart

Cheesecake nestled in a butter tart shell, then garnished with a glazed strawberry.

Fruit Tart

A butter tart shell filled with custard and crowned with a strawberry, kiwi and Mandarin orange.

Apple Crumb Tart

Cinnamon apples topped with butter crumbs nestled in a butter tart shell.

Carrot Cake

Our moist carrot cake made with cinnamon, raisins, walnuts and pineapples. Finished with a cream cheese icing.

Key Lime Tart

A butter tart shell filled with key lime mousse, then finished with whipped cream and graham cracker crumbs.

Lemon & Raspberry Tart

A butter tart shell layered with lemon mousse and raspberry, then finished with white chocolate chips.

Cream Puff

An éclair shell filled with whipped cream, then dusted with powdered sugar.

Éclair

An éclair shell filled with custard, then draped with a chocolate ganache.

Cannoli

A cinnamon shell filled with sweet ricotta cheese and chocolate chips.

Brownies

A moist brownie baked with pecans and finished with striped chocolate.

Chocolate Cherry Tart

A butter tart shell filled with white fondant icing and chocolate ganache, then crowned with a maraschino cherry.

Turtle Cheesecake Tart

A butter tart shell filled with cheesecake, then topped with pecans, caramel and chocolate ganache.

Chocolate Mousse Square

Chocolate cake coated with chocolate mousse, then striped with chocolate ganache.

Chocolate Mousse Tart

A butter tart shell filled with chocolate mousse, then finished with chocolate crumbs.

Chocolate Raspberry Tart

A butter tart shell filled with raspberry mousse, then striped with a chocolate ganache.

Peanut Butter Mousse Square

Chocolate cake coated with peanut butter mousse, then striped with a chocolate ganache.

Pecan Diamond

A rich bite size diamond shaped cookie bar made with pecans, butter, honey and brown sugar, then baked on butter cookie dough.

Tiramisu

Espresso soaked sponge cake filled with a light mascarpone filling, dusted with cocoa and powdered sugar.

MORNING PASTRIES

Danish

Large or Small.
Apple, Cheese, Cherry, Blueberry,
Lemon, Pecan

Cinnamon Buns

Large or Small.
Raisin or Pecan

Muffins

Large or Small.
Corn, Blueberry, Carrot, Bran

PONZIO'S
DINER • BAKERY • BAR

BAKERY MENU

COOKIES

Available by the pound.
Cookie Tray - 1 1/2 Pound, 2 1/2 Pound, 3 Pound

RUGULACH

Available by the pound.

Raspberry **Cinnamon Walnut**
Apricot **Chocolate Chip**

SHEET CAKES

Perfect for celebrating Birthdays, Graduations, Anniversaries, Showers and many other special occasions. Half Single, Full Single, Half Double, Full Double

Carrot Cake • Vanilla Buttercream • Boston Cream
Chocolate Buttercream • Chocolate Fudge
Chocolate Cheese Layer • Chocolate Mousse
German Chocolate • Italian Rum • Whipped Cream

CHEESECAKES

Available in 6", 8" and 10"

Chocolate Mousse
Our cheesecake and chocolate mousse draped with a chocolate ganache.

Simple Cheesecake
Our favorite cheesecake ungarnished.

Chocolate Turtle
Our cheesecake with pecans, caramel and a chocolate ganache.

Pumpkin
Seasonal. Made with fresh pumpkins and nestled in a graham cracker crust.

Cherry Cheesecake
Our favorite cheesecake topped with glaze dipped sweet ripe cherries.

Strawberry Cheesecake
Our signature cheesecake topped with fresh whole strawberries dipped in a sweet glaze.

MINI CHEESECAKES

Available in 3"

Mini Toffee Cheesecake
Our famous cheesecake blended with crushed pieces of Heath bar and finished with caramel.

Mini Chocolate Chip
Our signature cheesecake with semi-sweet chocolate chips. Finished with a chocolate ganache.

Mini Cheesecake & Ganache
Our famous cheesecake blanketed with chocolate ganache.

CAKES

Perfect for celebrating Birthdays, Graduations, Anniversaries, Showers and many other special occasions. Available in 7" or 10" rounds.

Strawberry Shortcake
Sponge cake with fresh strawberries and whipped cream.

Napoleon
Vanilla cake layered with Bavarian cream, then surrounded by whipped cream and French pastry.

Coconut Cream
Vanilla cake, whipped cream and shaved coconut.

Chocolate Whipped Cream
Chocolate cake and whipped cream.

Banana Tropic
Banana cake layered with a pineapple filling, then finished with cream cheese icing and shaved coconut.

Cookies & Cream
Chocolate cake layered with vanilla buttercream and crushed Oreo cookies.

Banana Ring
Banana cake made with walnuts and chocolate chips, then finished with cream cheese icing.

German Chocolate
Chocolate cake layered with a tasty pecan and coconut icing. Finished with chocolate buttercream and toasted coconut.

Apple Ring
A moist rich cake baked with cinnamon apples.

Half & Half
Half vanilla cake and half chocolate cake with vanilla buttercream, then draped with a chocolate ganache.

Orange Chiffon
Orange angel food cake coated with an orange fondant icing.

Cherry Crusher
Chocolate cake layered with a sweet cannoli and cherry filling, then surrounded by chocolate ganache.

Carrot
Our moist cake is made with cinnamon, raisins, walnuts and pineapples. Layered with cream cheese icing.

Red Forest
Chocolate cake layered with sweet red cherries and whipped cream.

Boston Cream
Vanilla cake and Bavarian cream topped with chocolate fudge icing.

Snickers
Chocolate cake layered with caramel, peanut butter and chocolate chips. Surrounded by our chocolate buttercream.

Cream Cheese Ring
Moist pound cake made with cream cheese.

Brown Derby
Chocolate cake layered with fresh strawberries, bananas and whipped cream.

Key Lime
Vanilla cake layered with key lime filling and graham cracker crumbs, then finished with whipped cream.

Cannoli
Chocolate cake layered with sweet ricotta cheese and chocolate chips, then blanketed with chocolate ganache.

Lemon Crumb Ring
Vanilla satin cream cake baked with lemon filling, then topped with cinnamon butter crumbs.

Chocolate Bash
Chocolate cake layered with chocolate mousse and cheesecake, then draped with a chocolate ganache.

Lemon Raspberry
Vanilla cake layered with lemon mousse and raspberry. Finished with whipped cream.

Chocolate Layered Cheesecake
Layers of chocolate cake, cheesecake and chocolate buttercream.

Amaretto
Vanilla cake soaked with amaretto, then filled with apricot and raspberry. Finished with an almond paste.

Chocolate Chip Ring
Rich moist chocolate cream cake baked with chocolate chips, then topped with chocolate fudge icing.

Italian Rum
Vanilla cake soaked with dark rum, then layered with vanilla and chocolate custard. Finished with whipped cream and toasted almonds.

Chocolate Fudge
Rich chocolate cake layered with chocolate fudge icing.

Old Fashioned Italian Rum
Vanilla cake soaked with dark rum, then layered with a sweet cannoli filling and vanilla custard.

Chocolate Mousse
Chocolate cake and chocolate mousse covered in a chocolate ganache.

Vanilla Layer
More fondly known as birthday cake. Vanilla cake with vanilla buttercream.

Peanut Butter Mousse
Chocolate cake layered with peanut butter mousse and chips, then crowned with chocolate ganache.

Seven Layer
Seven layers of vanilla cake and chocolate buttercream, then surrounded by chocolate fudge icing.

PIES

11" only.

Pumpkin
Seasonal from October 1st to December 31st. Made with fresh pumpkins.

Peach Cream
Seasonal. Fresh sliced peaches in a delicious peach glaze covered with whipped cream nestled in a homemade crust.

Banana Cream
A generous portion of fresh banana slices and custard nestled in a homemade pie crust. Served with a cloud of whipped cream.

Classic Apple
A classic homemade apple pie in a flaky golden crust.

Apple Crumb
Our classic apple pie blanketed with cinnamon butter crumbs.

French Apple
Our classic apple pie filling with raisins, then finished with a drizzle of fondant icing.

Sugar Free Apple
Crisp tart apples sweetened with Splenda, then baked in our flaky crust.

Cherry
A mound of sweet ripe cherries drenched in a delicious glaze.

Cherry Crumb
Our cherry pie blanketed with cinnamon butter crumbs.

Blueberry
Made with Jersey blueberries from Hammonton, NJ.

Blueberry Crumb
Our blueberry pie blanketed with cinnamon butter crumbs.

Coconut Custard
A diner classic. Creamy coconut custard baked to a golden brown.

Key Lime
A traditional key lime custard baked in a buttery graham cracker shell. Finished with rosettes of whipped cream.

Key Lime Chiffon
A flaky homemade crust filled with a key lime mousse, then blanketed with whipped cream.

Lemon Meringue
A perfect combination of tart lemon filling surrounded by sweet light meringue.

Ricotta Cheese
A mildly sweetened ricotta cheese filling enhanced with an orange and lemon zest, then baked in our homemade crust.

Chocolate Cream
A flaky homemade pie shell filled with a light chocolate mousse, then blanketed with whipped cream.