

Emporio Rulli Easter Menu 2026

Spring is here and Emporio Rulli has the holiday treats you've waited all winter for...
Pre-Order Recommended | www.rulli.com or 415-924-7478 ext 2

Larkspur Store/Pick-up Hours

Sat, April 4 | Store Hours: 8:00a-5:30p

- 🐣 Pre-Order Cakes, Tarts | after 1pm
- 🐣 Pre-Order Cookies, Panettone, Hot cross buns | after 11am

Sun, April 5 | Store Hours: 8a-3p

- 🐣 Pre-Order Cakes, Tarts | after 1pm
- 🐣 Pre-Order Cookies, Panettone, Hot cross buns | after 11am

La Pastiera Napoletana (A Neapolitan Easter Tart)



This traditional Southern Italian *torta* is found from Rome to Naples during Easter. Its creamy texture comes from a blend of custard, softened wheat kernels, and fresh ricotta from Sonoma's own Bellwether Farms - a delicious combination you'll want to try.

[6-8 \$42.00]

Baked Goods and Tortas

****Assorted Cookies-** Authentic Northern Italian artisan bite-sized holiday cookies. [1 pound \$39.00]

Strudel di Silvano – (Apple Strudel) As featured in *The New York Times*, this northern Italian style strudel is packed with fresh baked apples, walnuts, almonds, cinnamon flavored with Marsala & wrapped in a crispy all-butter puff pastry. [\$34.00 Serves 6-8]

Pear Almond Torte- All butter dough crust filled with frangipane and pears. [\$34.00 Serves 6-8]

Apricot Almond Torte- All butter short dough crust filled with frangipane and apricot. [\$34.00 Serves 6-8]

Apple Tart- All butter dough crust filled with Italian pastry cream, slices apples, sprinkle with cinnamon and apricot glaze. [\$34.00 Serves 6-8]

La Colomba Pasquale "The Easter Dove" Panettone



Originally made only in the Lombardy province of Northern Italy, this naturally leavened cake, similar to our famed panettone, is now made all over Italy.

Made with organic butter, fresh egg yolks, sugar, and organic flour, the dough is mixed and left to rise overnight. The next morning it is remixed with additional butter, flour, egg yolks, & sugar. When the dough has fully developed, imported organic candied orange peels are added with pure, natural orange oil. Next, the dough is formed into the dove shape, allowed to double in volume, egg-washed, coated with almond paste, and sprinkled with California mission almonds, sugar crystals, and vanilla powdered sugar. After baking, the bread is allowed to cool fully before receiving its final gift-wrap. Altogether, it is a 72-hour process – but well worth the wait! Emporio Rulli has been baking La Colomba Pasquale in Larkspur for 25 years and it has become a tradition here as well.

Sm (800g) | \$52.00

Lg (1200g) | \$64.00

Emporio Rulli Specialty Easter Cream Cakes 2026

The following cakes will be available for In-Store Pick-up:

- ✂ **Brasiliana** | A long-time Rulli classic. Three layers of chocolate sponge cake brushed with espresso liqueur, filled with Chantilly cream and covered with milk chocolate shavings. [6-8 \$42.00, 12-14 - \$77.00]
- ✂ **Cassata Siciliana** | Creamy ricotta mousse mixed with Imported Italian candied fruits, Sicilian pistachios and pieces of bittersweet chocolate on vanilla sponge cake soaked with rum. [6-8 \$42.00]
- ✂ **Charlotte** | Mixed berry Bavarian cream between two layers of vanilla sponge cake brushed with raspberry & kirsch liqueurs and wrapped in lady fingers topped with fresh raspberries. [6-8 \$48.00]
- ✂ **Mixed Berry Tart** | All butter short dough crust with a layer of vanilla sponge cake, rum-infused mascarpone and mixed berry cremosa decorated with seasonal berries. [6-8 \$48.00]
- ✂ **Primavera** | A moist, chewy pistachio & almond sponge base filled with pistachio mascarpone cream and decorated with fresh raspberries. A nice flourless dessert for Passover. [6-8 \$48.00]
- ✂ **San Francesco** | Meringue based cake with Italian pastry cream and 3 layers of vanilla sponge cake with raspberries inside shaped into dome style and covered with whipped cream and crushed meringues. [6-8 \$52.00, 12-14 \$90.00]
- ✂ **Tartufo with Raspberries** | Three layers of moist dark chocolate cake with chocolate cream filling and fresh raspberries, decorated with chocolate ganache and dusted with cocoa powder. [6-8 \$48.00, 12-14 \$85.00]
- ✂ **Limoncello** | Three layers of vanilla sponge caked brushed with limoncello liqueur, filled with a light lemon Chantilly cream and lemon curd; decorated with lemon Chantilly cream and sheeted with a thin layer of sponge cake. [6-8 \$48.00]

These cakes are available for pick-up at our Downtown Larkspur location.

Please be sure to speak to a Pastry Dept Attendant to coordinate pick-up date

Pre-order Now

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Panini della Quaresima

Also known as “hot cross buns,” these brioche pastries are bursting with raisins and candied fruit. They appear all over Italy during Lent as they did in medieval times.

The **custard cross adorning the top**, symbolizing the Holy Cross, makes these panini a special treat.

They are available every morning from Ash Wednesday **through** Easter. **\$3.95 each**

**Receive a 10% discount when you pre-order 12 or more*

