

Dolci

Crostata (Seasonal fruit partially wrapped with a flaky crust)	9
Tiramisu (Espresso soaked Savoiri and mascarpone cream)	9
Classic Cheesecake (Sweetened sour cream)	9
Chocolate Ecstasy (Flourless with a bittersweet ganache)	8
Classic French Lemon Crème Brulee (burnt sugar)	10
Seasonal Berry Zabaglione (chilled Marsala cream)	9
Gelato/Sorbeto Selection (creamy Italian ice cream)	6

Specialty Cocktails

Chocolate Martini (Vodka, Godiva liqueur, Cream de Cacao)	11
Espresso Martini (Vodka, Espresso, Kahlua, Cream de Cacao)	11
Café Verona (Coffee, Baileys, Brandy, Butterscotch, Frangelico)	11
Italian Kiss (Vodka, Amaretto, Cranberry Juice, Orange Juice)	11
Captain's Class (Captain Morgan, lemon & apple juice, prosecco)	11

Cordials

Tawny Porto, 20 Year, Dow, Portugal	13
Tawny Porto, 10 Year, Dow, Portugal	11
Ruby Porto, Presidential, Portugal	8
Cream Sherry, Olorosco, Sandeman	8
Grappa Vignetti Moscato, Nonino, Italy	10

Scotches

Dalmore, 18 years	25
Glenfiddich, 15 years	19
Glenlivet, 12 years	13
Glenlivet, 15 years	16
Johnny Walker, Black	14
Laphroaig Islay, 10 years	12
MacAllan, 12 years	17
Oban, 14 years	18

Aperetivos/Digestives

DiSaronno Amaretto	Aperol Aperetivo
Mezcal, Delirio de Oaxaca Anejo	Limoncello
Drambuie	Lillet Aperitif Blanc
Sambuca	Campari
Grand Marnier	Fernet Branco

Edwarda will be happy to bake most of the above desserts for your special event. Please call to place your order - 209-529-1130 or Edwarda@veronacucina.net.