

## AFTER DINNER DIGESTIFS

To relax after a meal

### Espresso Martini £9

Want to keep the night going? a shot of espresso, Vodka and coffee liqueur shaken with ice

### The Godfather Connection £7

Monkey shoulder blended whisky and Amaretto paying homage to both our homes

### Caffe Corretto £4.50

Espresso & liqueur of choice;

- Amaretto
- Frangelico
- Grappa
- Sambuca

### Affogato £6

The Italian for 'drowned' typically a scoop of vanilla gelato, with an espresso and liqueur of choice poured over top.

### Liqueurs from £3.50

Amaretto	Limoncello
Baileys	Amaro Montenegro
Cointreau	Martini Bianco
Drambuie	Martini Rosso
Sambuca	Martini Dry
Galliano	Campari
Tia Maria	Tequila
Strega	Brancamenta
Frangelico	Punt e Mes
Southern Comfort	



## COCKTAILS

## PELLEGRINI

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# COCKTAIL LIST

## PRE-DINNER APERITIFS

### **Aperol Spritz** £7.95

A strong classic and refreshing summer spritzer, Aperol, Prosecco & soda

### **Garibaldi** £7

A simple mix of orange juice & Campari topped with soda, a bitter palette cleanser to whet the appetite

### **Negroni/Sbagliato** £8

The classic Italian aperitif. A strong mix of Gin, Campari and Vermouth creating a bittersweet concoction similar in taste to a grapefruit. The Sbagliato translates to 'mistake' due to the drink's origin; When a bartender mistook the gin for Prosecco in a Negroni & this beautiful masterpiece was born

### **Hugo Spritz** £7.95

Our Pellegrini favourite, Elderflower liqueur, fresh mint, prosecco and soda, perfect to relax after a long day

### **Rosemary Fizz** £8

A Gin fizz made with rosemary and elderflower liqueur a tall fresh drink with floral notes topped with Prosecco

### **Martini? Tom Collins? Old Fashioned? Dont see what you like?**

Talk to us and our bar staff will be happy to help in any way we can!

Our staff reserve the right to limit and refuse the sale of alcohol to anyone intoxicated on the premises

## SIGNATURE SELECTION

A mix of Classics and a few twists to suit all

### **Classic Sour** £8.50

Amaretto, Gin or Whisky.

A balanced blend of citrus, sugar, bitters and egg white shaken hard with your choice of spirit from above creating an elegant sweet and sour serve

### **Mojito** £8.50

Simple and refreshing a mixture of Rum, lime, mint and sugar topped with soda, served tall

### **Basil Smash** £8

Hendricks Gin, fresh lemon, basil and sugar shaken to bits, served over ice in a chilled Rocks glass

### **Daiquiri** £8.50

Have it straight up and classic as the pirates intended or blended with house strawberry puree, the daiquiri is the epitome of balance with Rum, lime and sugar as its core ingredients

### **Sidecar** £9

Sweet, strong and sophisticated, this mix of brandy, cointreau and lemon is a devilishly dangerous mix of sheer pleasure

### **Rossini** £7.50

House strawberry puree topped with Prosecco

### **Bramble** £8

The gin lovers dream, an embodiment of a Scottish summer, refreshing and sharp with the sweetness of blackberries to round it off