

## Carta dei vini

**Vino Bianco...** 175ml 250ml Bottle

**Il Traliccio Trebbiano** £5.65 £7.30 £20.95

Emilia Romagna, Italy abv 11%

A fresh and bright white with citrus and green apple characters and crisp acidity. Enjoy with chicken salads, pasta with pesto, and seafood (VG)

**Araldica Chardonnay, Piemonte, Italy** abv 11% £6.65 £8.75 £23.95

Chardonnay provides a more full-bodied style of white with a richer texture, it's great with richer dishes such as farfalle al salmone affumicato e asparagi (VG)

**GPG Pinot Grigio, Garda, Italy** abv 11% £7.00 £9.20 £26.95

What is better than a wine from the stunning Lake Garda area of Italy! This dry and refreshing white goes well with Bruschetta and Insalata. (V)

**Mastri Vernacoli Sauvignon Blanc** £7.50 £9.80 £28.95

Trentino, Italy abv 12.5%

Trentino is renowned for its excellent Sauvignon Blanc and this is everything you want and more. Bursting with fresh citrus and tropical notes, it's aromatic and mouth-watering. It'll pair well with fried dishes, rich seafood and cheese (VG)

**La Lancelotta Gavi, Piemonte, Italy** abv 12% £33.95

Gavi is often seen as Italy's answer to Chablis - it has a rich and textural style with a lovely mineral backbone. Definitely, one to pair with full flavoured white meat and fish dishes (VG)

## Vino Rose...

**Ancora Monferrato** £6.80 £9.30 £25.95

Piemonte, Italy abv 12%

Look up 'Overdeliver' in the dictionary, and you'll find a picture of this superb, great value rosé. Attractive, perfumed, versatile and food friendly rosé from Piemonte packed with fresh cherry fruit (VG)

**Mirabello Pinot Grigio Rosé** £7.00 £9.25 £26.95

Lombardy, Italy abv 11%

Pale coral pink, this is a dry, fresh and fruity rosé with delicate aromas of red berries. Goes perfectly with many of the dishes on the menu! (V)

## Vino Rosso...

**Il Traliccio Sangiovese** £5.65 £7.30 £20.95

Emilia Romagna, Italy abv 11%

Bright, fruity aromas and appealing cherry and damson characters on the palate. This is light and easy drinking with soft tannis and a juicy finish (VG)

**Araldica Piemonte Barbera** £6.80 £8.95 £24.95

Piemonte, Italy abv 13%

An Araldica classic, with red fruit flavours of cherry & strawberry.

A fantastic pasta wine (VG)

**Ancora Montepulciano d'Abruzzo** £7.00 £9.30 £26.95

Abruzzo, Italy abv 13.5%

The Montepulciano grapes are from the east coast of Italy in the province of Abruzzo. This wine is more medium to full-bodied and has aromas of plum, blackberry and spice. Will stand up well to richer red meat dishes and sauces. Looking for a Malbec then give this a try! (VG)

**Sanvigilio Merlot We Love!** £7.50 £9.90 £27.95

Veneto, Italy abv 12.5%

A stunning Merlot from Veneto. Medium-bodied with ripe plum and damson notes and a hint of chocolate on the finish. Perfect with our polpetta di manzo!

**Montresor Valpolicella 'San Pietro'** £35.95

Veneto, Italy abv 12.5%

Made with the same grapes used in Amarone but produces a light and fresh style of red. Ripe red cherry and herbal notes with a light spice from time in oak. You could drink this slightly chilled if you fancied and it would pair really well with most vegetable and meat piattini (VG)

**Uggiano Chianti Classico Riserva 'Prestige'** £38.95

Tuscany, Italy abv 13.5%

Aged for 14 months in oak and a further 12 months in bottle this is a delicious and moreish Chianti. Ripe black fruit, morello cherry and a balsamic note on the finish. This will pair well with rich meat dishes (VG)

**Araldica Barolo 'Flori'** £59.95

Piemonte, Italy abv 14%

Made from Nebbiolo grapes cultivated around the town of Barolo in southern Piemonte. A complex nose combining mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Don't be fooled by its light colour, its big! (VG)

**Riondo Amarone della Valpolicella** £61.95

Veneto, Italy abv 15%

A true wine of finesse and elegance. A wonderful fusion of intense fruit and tannins that enhances a traditional style of wine. Perfect to celebrate a good meal out with friends!

## Champagne...

**Veuve Clicquot, Champagne, France** abv 12% £66.95

**Bollinger, Champagne, France** abv 12% £89.95

Wine by the glass also available in a 125ml measure

Follow us on Instagram

@PestoRestaurant

## Vino Spumante Italiano...

125ml Bottle

**Alasia Branchetto d'Acqui** £4.50 £23.95

Piemonte, Italy abv 5.5%

This is what the locals drink in Piemonte as an aperitif! A fragrant, sweet Rose with a gentle fizz. Fresh crushed raspberries and rose petals. Perfect any time of the year and with fruit and chocolate desserts (VG)

**Le Dolci Colline Prosecco Rosé We Love!** £31.95

Veneto, Italy abv 11%

A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish (VG)

**Le Dolci Colline Prosecco Spumante Brut,** £6.95 £32.95

Veneto, Italy abv 10.5%

Fresh and fruity fizz full of crisp green apple, lemon and ripe orchard fruit. Perfect with Risotto and creamy pasta dishes. (VG)

## Non-Alcolico...

**Abbazia di San Gaudenzio 0%** £3.75 £19.95

Italy abv 0%

This non-alcoholic wine is easy to drink and ideal for every moment during the day!

## Bevande...

**Coca-Cola\*** £3.65 263 kcal

**Schweppes Lemonade\*** £3.65 119 kcal

**Coca-Cola Zero** £3.15 2 kcal

**Diet Coke** £3.15 2 kcal

**Coca-Cola classic glass bottle** £3.65 330ml

Coca-Cola, Diet Coke, Coca-Cola Zero Sugar

**Fever Tree Collection** £2.60 200ml

Premium Tonic Water, Premium Light Tonic Water,

Mediterranean Tonic, Ginger Beer, Ginger Ale

**Fruit Juice** £3.45 glass

Orange 88 kcal, Apple 90 kcal, Cranberry 36 kcal, or Pineapple 92 kcal

**Appletiser** £3.90 275ml

**Crodo Sparkling Soda** £3.90 330ml

Aranciata, Limonata

**J20** £3.65 275ml

Orange & Passion fruit, Apple & Raspberry, Apple & Mango

**S.Pellegrino Sparkling Natural Mineral Water** £3.45 250ml £4.95 750ml

**Acqua Panna Still Natural Mineral Water** £3.45 250ml £4.95 750ml

## Birra e Cider...

**Peroni Nastro Azzurro** abv 5.1% £5.30 330ml

Brewed in Italy since 1963, a delicate balance of bitterness and aromatic citrus notes with a crisp, dry finish

**Peroni Nastro Azzurro Gluten Free** abv 5.1% £5.70 330ml

Delivers the same delicate balance of bitterness and aromatic citrus notes as Peroni Nastro Azzurro, without the gluten

**Sol** abv 4.5% £5.15 330ml

**Birra Moretti** abv 4.6% £5.15 330ml

**Old Mout Cider** abv 4% £6.25 500ml

A variety of flavours available

**Peroni Nastro Azzurro 0.0%** abv 0.0% £4.15 330ml

A selection of draught lagers are available from £4.95 a pint. We also have a variety of cask ales available at selected locations. Simply ask your server for our seasonal availability and prices.

*Coca-Cola* *Coca-Cola zero* *Appletiser* *Schweppes* PERONI

## GIFT CARDS AVAILABLE

PESTO at The Yacht

Woodbank, Chester CH1 6EY | t: 01244 880 216

PESTO at The White Horse

Desford, Leicestershire LE9 9JJ | t: 01455 822 394

PESTO at The Dicconson Arms

Appley Bridge, Wigan WN6 9DY | t: 01257 252 733

PESTO at Sutton Coldfield

West Midlands B76 INX | t: 0121 329 3203

PESTO at The Trafford Centre

Manchester M17 8AA | t: 0161 749 8228

PESTO at Widnes

Cheshire WA8 9AH | t: 0151 424 3729

PESTO at The Axe and Compass

Wolvey, Warwickshire LE10 3HG | t: 01455 220 240

PESTO at The Dibbinsdale Inn

Bromborough, Wirral CH63 0HJ | t: 0151 334 9818

PESTO at Cabbage Hall

Little Budworth, Cheshire CW6 9ES | t: 01829 760 292

PESTO at The Peacock

Oakerthorpe, Derbyshire DE55 7LN | t: 01773 832 088

PESTO at The White Swan

Wythall, Birmingham, B47 6JG | t: 01564 331 444

PESTO at The Walton Arms

Warrington, Cheshire, WA9 6TG | t: 01925 262 659

[pestorestaurants.co.uk](http://pestorestaurants.co.uk)

GREAT ITALIAN FOOD  
**PESTO**<sup>TM</sup>



## Pane olive e antipasti...

<b>Selezione di pane Italiano</b>	<b>£3.95</b>
Selection of Italian bread served with olive oil and balsamic vinegar (V)	585 kcal   serves 2
<b>Pane all'aglio</b>	<b>£3.75</b>
Pesto's own garlic bread (V)	696 kcal   serves 2
<b>Pane al formaggio</b>	<b>£4.25</b>
Pesto's own garlic bread with cheese (V)	875 kcal   serves 2
<b>Pane all'aglio con pomodoro</b>	<b>£5.50</b>
We take a 12" sourdough pizza base and make it into garlic bread with tomato, it's great for sharing (V)	898 kcal   serves 2
<b>Olive miste</b>	<b>£3.95</b>
A mix of Italian olives marinated with sweet peppers and herbs (V) (GF)	187 kcal
<b>Selezione di antipasti</b>	<b>£14.50</b>
An antipasti platter with cured meats, cheeses, marinated olives, breads and a dip. Ideal for two to share	1003 kcal   serves 2

## Cibo di strada...

<b>Scaccia al pesto e mozzarella <i>NEW!</i></b>	<b>£5.50</b>
Our new Scaccia was so popular we thought we would make another, this time with pesto and mozzarella served with a dip. (V)	612 kcal
<b>Scaccia di pepperoni e formaggio <i>We Love!</i></b>	<b>£5.50</b>
Pesto's take on this popular Sicilian street food, we stuff our dough with roasted peppers, mozzarella cheese, rich pepper sauce and then bake it. Cut into bite size chunks and served with a dip (V)	535 kcal
<b>Formaggio fritto</b>	<b>£5.95</b>
Another street food favourite from the Abruzzi region. We cut our lovely Gran Moravia cheese into chunks, dip it in a light batter and deep fry them. Served with a mayonnaise & roasted pepper dip (V)	541 kcal
<b>Panzerotti</b>	<b>£5.75</b>
These tasty dough parcels are stuffed with mozzarella, a rich tomato sauce and fresh basil then deep fried (V)	630 kcal

## Bruschetta...

<b>Bruschetta Caprese <i>NEW!</i></b>	<b>£5.95</b>
Toasted ciabatta topped with buffalo mozzarella and sliced tomato, served with a drizzle of fresh basil and olive oil dressing.	337 kcal
<b>Bruschetta con peperoni e formaggio di capra</b>	<b>£5.75</b>
Toasted ciabatta topped with strips of warm roasted peppers and goats cheese (V)	407 kcal
<b>Bruschetta gamberoni</b>	<b>£6.75</b>
Toasted ciabatta topped with a tangy mayonnaise and sautéed king prawns served hot	562 kcal
<b>Bruschetta pomodoro</b>	<b>£5.75</b>
Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of seasoned olive oil (V)	248 kcal
<b>Bruschetta funghi <i>We Love!</i></b>	<b>£6.25</b>
Toasted ciabatta topped with fresh mushrooms in a creamy dolcelatte, garlic and white wine sauce (V)	529 kcal

## Insalata...

<b>Insalata Caesar</b>	<b>£4.95</b>
Popular salad of Romaine lettuce, shavings of Gran Moravia, croutons and dressed with Pesto's own dressing (V)	233 kcal
<b>Insalata della casa</b>	<b>£4.50</b>
Our house salad made up of mixed leaves, cherry tomatoes, red onion, cucumber and sweetcorn with a mustard & lemon dressing (VG)	175 kcal
<b>Insalata Caprese</b>	<b>£5.75</b>
Popular across Italy, a fresh salad of buffalo mozzarella and ripe tomato, drizzled with an olive oil and balsamic dressing with torn basil (GF)	270 kcal

## Pesce e frutti di mare...

<b>Gamberi fritti in pastella</b>	<b>£6.75</b>
King prawns dipped in a light batter and deep fried, served with a garlic mayonnaise and fresh lemon	387 kcal
<b>Frutti di mare gratinati</b>	<b>£6.75</b>
Sautéed king prawns and queen scallops in a creamy white wine sauce with piccolo tomatoes and fresh basil, all baked in the oven with a breadcrumb and Gran Moravia crust	439 kcal
<b>Calamari fritti</b>	<b>£6.50</b>
Calamari, coated in seasoned flour then deep-fried, served with garlic mayonnaise and a wedge of fresh lemon	310 kcal
<b>Crocchette di pesce</b>	<b>£6.75</b>
Two cod & pancetta fishcakes served with a wedge of fresh lemon	310 kcal
<b>Gamberoni all'aglio e peperoncino</b>	<b>£6.75</b>
King prawns, sautéed in white wine, onion, garlic and peperoncino chilli (GF)	236 kcal

## Carta di Piattini

Pesto offers a wide variety of dishes using fresh ingredients, prepared in a traditional Italian style and served on small plates so that you can enjoy more of them.

## Generale...

<b>Patate al Parmigiano</b>	<b>£5.25</b>
Deep-fried potato, sautéed with fresh garlic and melted Gran Moravia cheese (V) (GF)	517 kcal
<b>Polpette vegane con salsa</b>	<b>£5.75</b>
Our handmade chickpea and spinach balls served with Pesto's own tomato and herb sauce (VG)	314 kcal
<b>Verdure al forno</b>	<b>£5.25</b>
Fresh, colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (VG) (GF)	107 kcal
<b>Funghi all'aglio</b>	<b>£4.50</b>
Fresh cup mushrooms seasoned and sautéed with garlic (VG) (GF)	114 kcal
<b>Patate Campagna <i>We Love!</i></b>	<b>£5.25</b>
Sautéed potato with onion, garlic, fresh chilli, sun-dried tomato and black olives (VG) (GF)	414 kcal
<b>Patate all'origano</b>	<b>£4.75</b>
Deep-fried potato, sautéed with garlic and fresh oregano (VG) (GF)	404 kcal

## Carne...

<b>Pollo al Marsala <i>NEW!</i></b>	<b>£6.75</b>
Escalope of chicken breast in a Sicilian Marsala wine sauce with mushrooms and thyme	303 kcal
<b>Polpette di pollo al forno</b>	<b>£6.75</b>
We hand make these meatballs with chicken breast, bake them in the oven and serve with a spinach Alfredo sauce	573 kcal
<b>Pollo alla parmigiana</b>	<b>£6.75</b>
A slice of chicken breast coated in breadcrumb then topped and baked with a rich tomato sauce and mozzarella cheese	331 kcal
<b>Arrosto di costine di maiale</b>	<b>£15.95</b>
A whole rack of tender ribs rubbed with herbs and spices, then slow-roasted. Great for sharing! (GF)	1467 kcal   serves 2
<b>Pancetta di maiale al sugo</b>	<b>£6.75</b>
Boneless pork belly strips slow cooked in a rich tomato, garlic, chilli and herb sauce (GF)	811 kcal
<b>Pollo fritto <i>We Love!</i></b>	<b>£6.75</b>
Boneless chicken thigh, marinated in buttermilk, seasoned with Italian herbs & lemon, then deep-fried and served with a basil pesto mayonnaise	570 kcal
<b>Salsiccia peperonata</b>	<b>£5.75</b>
Spicy Italian sausage, with sautéed sweet peppers, garlic and new potatoes (GF)	209 kcal
<b>Ali di pollo al forno</b>	<b>£5.50</b>
Chicken wings Tuscan-style, marinated then baked in the oven (GF)	376 kcal
<b>Polpette di manzo <i>We Love!</i></b>	<b>£6.75</b>
We think we have handmade more than 5 million of our own spicy meatballs (since 2006) which are cooked in a tasty tomato, garlic and herb sauce	335 kcal
<b>Spiedini di pollo</b>	<b>£6.75</b>
Skewer of marinated chicken breast wrapped in fine cured ham, flashed on the chargrill and baked in the oven (GF)	294 kcal
<b>Peposo</b>	<b>£6.75</b>
A fiery Tuscan beef stew made with an abundance of ground black pepper, tomato, potato and red wine (GF)	419 kcal

Adults need around 2,000 kcal a day. Whilst we try to highlight all potential allergens, we cannot completely guarantee that there are no traces of nuts or gluten in our products. Our pesto contains pine nuts. Fish and meat dishes may contain some bones. Not all ingredients are shown in the dish descriptions. Please see our allergy advice file for further info. Many of our dishes can be adapted to become (V), (VG) and (GF) please speak to your server about these options. Gluten-free fusilli pasta is available upon request; please allow additional preparation time. As an alternative to traditional parmesan cheese, we use Gran Moravia, which is entirely suitable for vegetarians.

\*Includes sugary drinks levy. Some wine vintages and abv's may change according to availability.

© PESTO RESTAURANTS LIMITED OCTOBER 2025

## Pizzette...

All of our pizzas are made with a sourdough base

<b>Pizzetta Pugliese</b>	<b>£5.75</b>
A 6" pizza with sun dried tomato, buffalo mozzarella, caramelised onion & basil pesto	334 kcal
<b>Pizzetta Margherita</b>	<b>£4.50</b>
Classic mozzarella and tomato 6" pizza seasoned with oregano (V)	233 kcal
<b>Pizzetta Calabrese</b>	<b>£5.75</b>
A 6" tomato and mozzarella pizza, topped with spicy 'nduja, slices of salami sausage and fresh green hot chillies... SPICY!	455 kcal
<b>Pizzetta prosciutto</b>	<b>£5.25</b>
A 6" pizza with tomato, mozzarella, prosciutto, caramelised red onion and fresh rocket	318 kcal
<b>Pizzetta pepperoni</b>	<b>£5.25</b>
A 6" pizza with tomato, mozzarella and pepperoni	276 kcal
<b>Pizzetta formaggio di capra</b>	<b>£5.25</b>
A 6" pizza with tomato, goat's cheese, caramelised red onion, garlic and spinach (V)	238 kcal
<b>Pizzetta al pesto e funghi</b>	<b>£5.25</b>
A 6" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms, garlic and Gran Moravia shavings (V)	314 kcal
<b>Rigatoni alla crema di peperoni</b>	<b>£5.75</b>
Rigatoni pasta served with a creamy roasted sweet pepper sauce, fresh basil & topped with Gran Moravia cheese (V)	575 kcal
<b>Fettuccine Alfredo con spinaci</b>	<b>£5.75</b>
A well-known favourite, fettuccine pasta with a rich cheesy & creamy sauce, but with the extra added goodness of spinach (V)	618 kcal
<b>Risotto alla 'nduja</b>	<b>£5.75</b>
We melt 'nduja sausage into Arborio risotto rice and add a splash of cream to deliver a very hot & spicy richness (GF)	589 kcal
<b>Rigatoni al sugo di salsiccia</b>	<b>£6.25</b>
Rigatoni pasta with a spicy sauce made with Calabrian sausage meat and fiery 'nduja, calmed with a spoon of creamy mascarpone cheese	633 kcal
<b>Conchiglioni ripieni al forno</b>	<b>£5.75</b>
Pasta shells stuffed with three cheeses and baked in the oven with a rich tomato sauce (V)	358 kcal
<b>Suppli al telefono</b>	<b>£6.25</b>
A local favourite in Rome, these tasty bites are filled with rice, slow-cooked beef and stringy mozzarella cheese	390 kcal
<b>Fettuccine alla carbonara</b>	<b>£5.75</b>
Fettuccini tossed in Pesto's carbonara sauce with pancetta, white wine and fresh Gran Moravia cheese	668 kcal
<b>Arancini <i>We Love!</i></b>	<b>£5.95</b>
Deep-fried balls of saffron risotto rice stuffed with mozzarella, served with a roasted pepper and mayo dip (V)	529 kcal
<b>Linguine al cartoccio con gamberoni</b>	<b>£6.75</b>
Linguine baked in parchment paper, with king prawns, white wine, fresh hot chilli, garlic and chopped tomato	258 kcal
<b>Penne all'arrabbiata</b>	<b>£4.50</b>
We serve this simple but classic, hot and spicy tomato chilli sauce with penne pasta finished with Gran Moravia cheese (V)	317 kcal
<b>Spaghetti al ragù Bolognese</b>	<b>£5.50</b>
Classic beef and pork ragù from Bologna served with spaghetti	404 kcal
<b>Farfalle al salmone affumicato e asparagi</b>	<b>£5.75</b>
Farfalle pasta tossed with smoked salmon, asparagus, garlic white wine and cream	522 kcal
<b>Cannelloni ricotta e spinaci</b>	<b>£5.75</b>
Classic spinach and ricotta cheese cannelloni (V)	416 kcal
<b>Lasagna al ragù</b>	<b>£5.95</b>
A classic lasagne made with rich beef and pork ragù	324 kcal

**If you have an allergy, please speak to a member of staff who will be happy to advise which dishes are suitable for you.**