

## Vino Bianco...

**Il Traliccio Trebbiano, Emilia Romagna, Italy** abv 11% **£5.65** **£7.30** **£20.95**  
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 Vemacoli Sauvignon Blanc, Trentino, Italy** abv 12.5% **£7.50** **£9.80** **£28.95**  
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, Piemonte, Italy** abv 12% **£6.80** **£9.30** **£25.95**  
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, Lombardy, Italy** abv 11% **£7.00** **£9.25** **£26.95**  
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, Emilia Romagna, Italy** abv 11% **£5.65** **£7.30** **£20.95**  
Bright, fruity aromas and appealing cherry and damson characters on the palate. This is light and easy drinking with soft tannin and a juicy finish (VG)

**Araldica Piemonte Barbera, Piemonte, Italy** abv 13% **£6.80** **£8.95** **£24.95**  
An Araldica classic, with red fruit flavours of cherry & strawberry. A fantastic pasta wine (VG)

**Ancora Montepulciano d'Abruzzo, Abruzzo, Italy** abv 13.5% **£7.00** **£9.30** **£26.95**  
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, Veneto, Italy** abv 12.5% **£7.50** **£9.90** **£27.95**  
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!

## Birra e Cider...

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

**We also have a wide range of bottled beers and ciders including:**

**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

Please ask a staff member for our full drinks list

Adults need around 2,000 kcal a day.  
Allergy advice: If you have any food allergies or intolerances, please ask to see our allergy advice file. 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.

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 abvs may change according to availability.

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## Vino Spumante Italiano...

**Alasia Branchetto d'Acqui, Piemonte, Italy** abv 5.5% **125ml** **Bottle** **£4.50** **£23.95**  
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, Veneto, Italy** abv 11% **£31.95**  
A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas with ripe strawberry and raspberry notes and a clean, refreshing finish (VG)

**Le Dolci Colline Prosecco Spumante Brut, Veneto, Italy** abv 10.5% **£6.95** **£32.95**  
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%, Italy** abv 0% **£3.75** **£19.95**  
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

**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

*Coca-Cola*

*Coca-Cola zero*

*Appletiser*

*Schweppes*

*PERONI*

## GIFT CARDS AVAILABLE

PESTO at The Yacht

Woodbank, Chester CHI 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 1NX | 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, WA4 6TG | t: 01925 262 659

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

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



## £11.99 Menu

Choose 3 from the set menu below for  
£11.99 per person

### Bruschetta pomodoro <sup>248 kcal</sup>

Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of seasoned olive oil (V)

### Fettuccine alla carbonara <sup>668 kcal</sup>

Fettuccini tossed in Pesto's carbonara sauce with pancetta, white wine and fresh Gran Moravia cheese

### Polpette vegane con salsa <sup>454 kcal</sup>

Our handmade chickpea and spinach balls served with Pesto's own tomato and herb sauce (VG)

### Funghi all'aglio <sup>114 kcal</sup>

Fresh cup mushrooms seasoned and sautéed with garlic (VG) (GF)

### Panzerotti <sup>630 kcal</sup>

These tasty dough parcels are stuffed with mozzarella, a rich tomato sauce and fresh basil then deep fried (V)

### Patate all'origano <sup>404 kcal</sup>

Deep-fried potato, sautéed with fresh garlic and oregano (VG) (GF)

### Ali di pollo al forno <sup>376 kcal</sup>

Chicken wings Tuscan-style, marinated then baked in the oven (GF)

### Pizzetta Margherita <sup>233 kcal</sup>

Classic 6" sourdough mozzarella and tomato pizza seasoned with oregano (V)

### Pizzetta pepperoni <sup>276 kcal</sup>

A 6" sourdough pizza with tomato, mozzarella and pepperoni

### Penne all'arrabbiata <sup>317 kcal</sup>

We serve this simple but classic, hot spicy tomato and chilli sauce with penne pasta and finished with Gran Moravia cheese (V)

### Spaghetti al ragú Bolognese <sup>404 kcal</sup>

Classic beef and pork ragú from Bologna, served with spaghetti

### Insalata della casa <sup>175 kcal</sup>

Our house salad made up of mixed leaves, cherry tomatoes, red onion, cucumber and sweetcorn with a mustard & lemon dressing (VG)

## Pane olive e antipasti...

### Selezione di pane Italiano

Selection of Italian bread served with olive oil and balsamic vinegar (V)

£3.95

585 kcal | serves 2

### Pane all'aglio

Pesto's own garlic bread (V)

£3.75

696 kcal | serves 2

### Pane al formaggio

Pesto's own garlic bread with cheese (V)

£4.25

875 kcal | serves 2

### Olive miste

A mix of Italian olives marinated with sweet peppers and herbs (VG) (GF)

£3.95

187 kcal

### Pane all'aglio con pomodoro

We take a 12" sourdough pizza base and make it into garlic bread with tomato, it's great for sharing (V)

£5.50

898 kcal | serves 2

## £13.99 Menu

Choose 3 from the set menu below for  
£13.99 per person

Feel free to swap favourites from the menu on the left if you wish

### Scaccia di pepperoni e formaggio *We Love!* <sup>535 kcal</sup>

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)

### Fettuccine Alfredo con spinaci <sup>618 kcal</sup>

A well-known favourite, fettuccine pasta with a rich cheesy & creamy sauce, but with the extra added goodness of spinach (V)

### Risotto alla 'nduja <sup>589 kcal</sup>

We melt 'nduja sausage into Arborio risotto rice and add a splash of cream to deliver a very hot & spicy richness (GF)

### Arancini *We Love!* <sup>529 kcal</sup>

Deep-fried balls of saffron risotto rice stuffed with mozzarella, served with a roasted pepper and mayo dip (V)

### Calamari fritti <sup>310 kcal</sup>

Calamari, coated in seasoned flour then deep-fried, served with garlic mayonnaise and a wedge of fresh lemon

### Suppli al telefono <sup>390 kcal</sup>

A local favourite in Rome, these tasty bites are filled with rice, slow-cooked beef and stringy mozzarella cheese

### Farfalle al salmone affumicato e asparagi <sup>522 kcal</sup>

Farfalle pasta tossed with smoked salmon, asparagus, garlic, white wine and cream

### Cannelloni ricotta e spinaci <sup>416 kcal</sup>

Classic spinach and ricotta cheese cannelloni (V)

### Verdure al forno <sup>107 kcal</sup>

Fresh, colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (VG) (GF)

### Pizzetta prosciutto <sup>318 kcal</sup>

A 6" pizza with tomato, mozzarella, prosciutto, caramelised red onion and fresh rocket

### Salsiccia peperonata <sup>209 kcal</sup>

Spicy Italian sausage, with sautéed sweet peppers, garlic and new potatoes (GF)

### Patate al Parmigiano <sup>517 kcal</sup>

Deep-fried potato, sautéed with fresh garlic and melted Gran Moravia cheese (V) (GF)

### Insalata Caesar <sup>233 kcal</sup>

Popular salad of Romanie lettuce, shavings of Gran Moravia, croutons and dressed with Pesto's own dressing (V)

### Pizzetta formaggio di capra <sup>238 kcal</sup>

A 6" sourdough pizza with tomato, goat's cheese, caramelised red onion, garlic and spinach (V)

### Lasagna al ragú <sup>324 kcal</sup>

A classic lasagne made with rich beef and pork ragú

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

## £14.99 Menu

Choose 3 from the set menu below for  
£14.99 per person

Feel free to swap favourites from the other two set menus if you wish

### Scaccia al pesto e mozzarella *NEW!* <sup>612 kcal</sup>

Our new Scaccia was so popular we thought we would make another, this time with pesto and mozzarella served with a dip. (V)

### Formaggio fritto <sup>541 kcal</sup>

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)

### Rigatoni alla crema di peperoni <sup>575 kcal</sup>

Rigatoni pasta served with a creamy roasted sweet pepper sauce, fresh basil & topped with Gran Moravia cheese (V)

### Bruschetta con peperoni e formaggio di capra <sup>407 kcal</sup>

Toasted ciabatta topped with strips of warm roasted peppers and goats cheese (V)

### Polpette di pollo al forno <sup>573 kcal</sup>

We hand make these meatballs with chicken breast, bake them in the oven and serve with a spinach Alfredo sauce

### Pizzetta Pugliese <sup>334 kcal</sup>

A 6" pizza with sun dried tomato, buffalo mozzarella, caramelised onion & basil pesto

### Rigatoni al sugo di salsiccia <sup>633 kcal</sup>

Rigatoni pasta with a spicy sauce made with Calabrian sausage meat and fiery 'nduja, calmed with a spoon of creamy mascarpone cheese

### Conchiglioni ripieni al forno <sup>358 kcal</sup>

Pasta shells stuffed with three cheeses and baked in the oven with a rich tomato sauce (V)

### Pancetta di maiale al sugo <sup>811 kcal</sup>

Boneless pork belly strips slow cooked in a rich tomato, garlic, chilli and herb sauce (GF)

### Bruschetta funghi <sup>529 kcal</sup>

Toasted ciabatta topped with fresh mushrooms in a creamy dolcelatte, garlic and white wine sauce (V)

### Polpette di manzo *We Love!* <sup>335 kcal</sup>

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

### Spiedini di pollo <sup>294 kcal</sup>

Skewer of marinated chicken breast wrapped in fine cured ham, flashed on the chargrill and finished in the oven (GF)

### Pizzetta Calabrese <sup>505 kcal</sup>

A 6" tomato and mozzarella pizza, topped with spicy 'nduja, slices of salami sausage and fresh green hot chillies... SPICY!

### Patate Campagna *We Love!* <sup>414 kcal</sup>

Sautéed potato with onion, garlic, fresh chilli, sun-dried tomato and black olives (VG) (GF)

### Insalata Caprese <sup>270 kcal</sup>

Popular across Italy, a fresh salad of buffalo mozzarella and ripe tomato, drizzled with an olive oil and balsamic dressing with torn basil (GF)

### Pizzetta al pesto e funghi <sup>314 kcal</sup>

A 6" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms, garlic and Gran Moravia shavings (V)