Carta dei vini

Vino Bianco... 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 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 reowned 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% 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 £9.00 £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 £9.30 £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 £6.75 £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 Abruzzo, Italy abv 13%

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 polpette di manzo!

Montresor Valpolicella 'San Pietro'

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)

£59.95 Araldica Barolo 'Flori' 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 it's 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

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 aby 10.5% 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, £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% £3.75 £19.95 This non-alcoholic wine is easy to drink and ideal for every

Bevande...

moment during the day!

Coca-Cola* Schweppes Lemonade* Coca-Cola Zero Diet Coke Coca-Cola classic glass bottle		£3.65 263 kcal £3.65 119 kcal £3.15 2 kcal £3.15 330ml		
Coca-Cola, Diet Coke, Coca-Cola Zero Sugar		£2.60 200ml		
Fever Tree Collection Premium Tonic Water, Premium Light Tonic Water,				
Mediterranean Tonic, Ginger Beer, Ginger Ale		C2 4E +		
Fruit Juice		£3.45 glass		
Orange 88 kcal, Apple 90 kcal, Cranberry 36 kcal, or Pineapple 92 kcal Appletiser		£3.90 _{275ml} £3.90 _{330ml}		
Crodo Sparkling Soda		23.30 330ml		
Aranciata, Limonata J2O		£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				

Coca Cola

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

> 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.

> > 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 9|| | 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

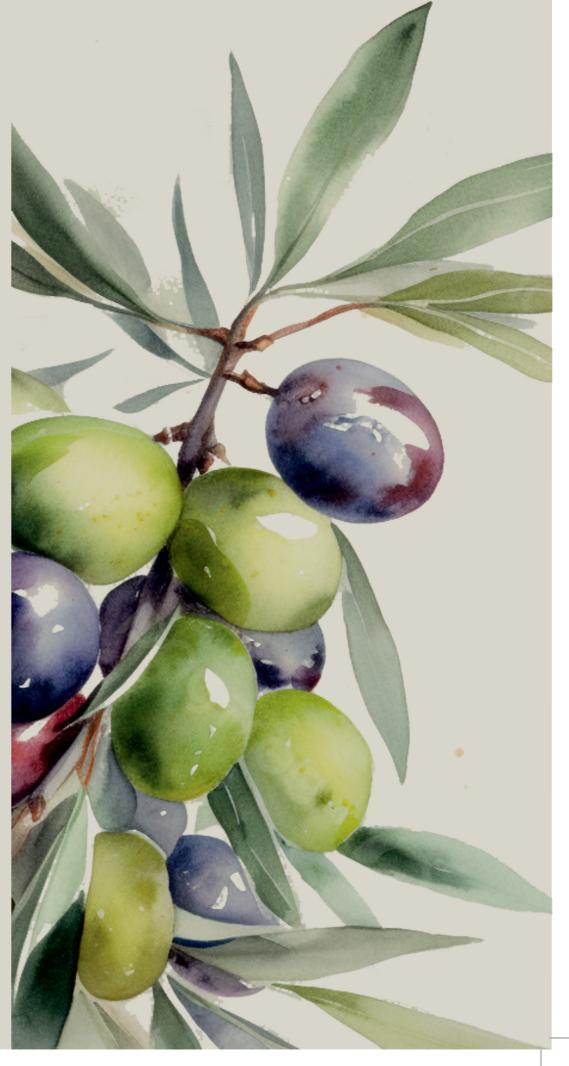
Little Budworth, Cheshire CW6 9ES | t: 01829 760 292 PESTO at The Peacock

Oakerthorpe, Derbyshire DE55 7LN | t: 01773 832 088 PESTO at The White Swan

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

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				Pizzette	
Pane olive e antipasti		Carta di Piattiv	. :	All of our pizzas are made with a sourdough base	
	£3.95			Pizzetta Pugliese	£5.75
balsamic vinegar (V)	ai i serves 2	Pesto offers a wide variety of dishes using fresh ingre		A 6" pizza with sun dried tomato, buffalo mozzarella, caramelised onion & basil pesto	334 kcal
Pane all'aglio	£3.75	prepared in a traditional Italian style and served on	small	'	£4.50
Pesto's own garlic bread (V) 696 kg	al serves 2	plates so that you can enjoy more of them.		Classic mozzarella and tomato 6" pizza seasoned	233 kcal
80	£4.25			with oregano (V)	
• • • • • • • • • • • • • • • • • • • •	al serves 2	Generale			£5.75
	£5.50 I serves 2	CHENCE WEEN		A 6" tomato and mozzarella pizza, topped with spicy 'nduja, slices of salami sausage and fresh green hot chillies SPICY!	455 kcal
into garlic bread with tomato, it's great for sharing (V)	113017032	Patate al Parmigiano	£5.25	Pizzetta prosciutto	£5.25
Olive miste	£3.95	Deep-fried potato, sautéed with fresh garlic and melted Gran Moravia cheese (V) (GF)	517 kcal	A 6" pizza with tomato, mozzarella, prosciutto,	318 kcal
A mix of Italian olives marinated with sweet peppers	187 kcal	Polpette vegane con salsa	£5.75	caramelised red onion and fresh rocket	
and herbs (V) (GF)	24.4.50	Our handmade chickpea and spinach balls served	314 kcal	1 11	£5.25
A second to the second	£14.50 U serves 2	with Pesto's own tomato and herb sauce (VG) Verdure al forno	CE DE	A 6" pizza with tomato, mozzarella and pepperoni	276 kcal
marinated olives, breads and a dip. Ideal for two to share		Fresh, colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (VG) (GF)	£5.25 107 kcal	A 6" pizza with tomato, goat's cheese, caramelised	£5.25 238 kcal
Cibo di strada			C 4 E 0	red onion, garlic and spinach (V)	
Scaccia di pepperoni e formaggio NEW!	£5.50	Funghi all'aglio Fresh cup mushrooms seasoned and sautéed	£4.50 114 kcal	Pizzetta al pesto e funghi A 6" pizza with mozzarella and tomato topped with fresh	£5.25 314 kcal
Pesto's take on this popular Sicilian street food, we stuff our	535 kcal	with garlic (VG) (GF)		basil pesto, mushrooms, garlic and Gran Moravia shavings (V)	
dough with roasted peppers, mozzarella cheese, rich pepper sa and then bake it. Cut into bite size chunks and served with a d		Patate Campagna We Love!	£5.25	Pasta e riso	
-	£5.95	Sautéed potato with onion, garlic, fresh chilli, sun-dried tomato and black olives (VG) (GF)	414 kcal		C= =-
Another street food favourite from the Abruzzi region.	541 kcal	Patate all'origano	£4.75	Rigatoni alla crema di peperoni NEW! Rigatoni pasta served with a creamy roasted sweet pepper	£5.75 575 kcal
We cut our lovely Gran Moravia cheese into chunks, dip it in a light batter and deep fry them. Served with a mayonnaise &		Deep-fried potato, sautéed with garlic and fresh	404 kcal	sauce, fresh basil & topped with Gran Moravia cheese (v)	J. J neur
roasted pepper dip (v)		oregano (VG) (GF)		Lasagne bianche ai funghi e spinaci NEW!	£5.75
Panzerotti These tasty dough parcels are stuffed with mozzarella,	£5.75 630 kcal			A lovely rich lasagne made with mushrooms, spinach and	322 kcal
a rich tomato sauce and fresh basil then deep fried (V)	050 KCai	Carne		white sauce and of course topped with cheese (v)	CE 75
		Polpette di pollo al forno We hand make these meatballs with British chicken breast,	£6.75	Fettuccine Alfredo con spinaci A well-known favourite, fettucine pasta with a rich cheesy &	£5.75 618 kcal
Bruschetta		bake them in the oven and serve with a spinach Alfredo sau	573 kcal CE	creamy sauce, but with the extra added goodness of spinach (v	
Bruschetta con peperoni e formaggio di capra Toasted ciabatta topped with strips of warm roasted	£5.75 407 kcal	Pollo alla parmigiana	£6.75	Risotto alla 'nduja	£5.75
peppers and goats cheese (v)	407 KCai	A slice of chicken breast coated in breadcrumb then topped and baked with a rich tomato sauce and mozzarella cheese	331 kcal	We melt 'nduja sausage into Arborio risotto rice and add a splash of cream to deliver a hot & spicy richness (GF)	589 kcal
Bruschetta gamberoni Toasted ciabatta topped with a tangy mayonnaise and	£6.75		£15.95	Rigatoni al sugo di salsiccia	£6.25
sautéed king prawns served hot	562 kcal	A whole rack of tender ribs rubbed with herbs and 1467 kg	cal serves 2	Rigatoni pasta with a spicy sauce made with Calabrian	633 kcal
	£5.75	spices, then slow-roasted. Great for sharing! (GF)		sausage meat and fiery n'duja, calmed with a spoon of	
Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of seasoned olive oil	248 kcal (V)	Pancetta di maiale al sugo Boneless pork belly strips slow cooked in a rich tomato,	£6.75 811 kcal	creamy mascarpone cheese	CC 75
Bruschetta funghi We Love!	£6.25	garlic, chilli and herb sauce (GF)	or near	Penne al pesto con pollo e spinaci Penne pasta with chicken, basil pesto, tossed in a creamy	£6.75 935 kcal
Toasted ciabatta topped with fresh mushrooms in a	529 kcal	Pollo fritto We Love!	£6.75	white wine and spinach sauce, topped with Gran Moravia	
creamy dolcelatte, garlic and white wine sauce (V)		Boneless chicken thigh, marinated in buttermilk, seasoned with Italian herbs & lemon, then deep-fried and served with	570 kcal	Conchiglioni ripieni al forno	£5.75
Insalata		a basil pesto mayonnaise		Pasta shells stuffed with three cheeses and baked in the oven with a rich tomato sauce (V)	358 kcal
Insalata Caesar	£4.95	Salsiccia peperonata Spicy Italian sausage, with sautéed sweet peppers, garlic	£5.75	Suppli al telefono	£6.25
Popular salad of Romaine lettuce, shavings of Gran Moravia,	233 kcal	Spicy Italian sausage, with sautéed sweet peppers, garlic and new potatoes (GF)	209 kcal	A local favourite in Rome, these tasty bites are filled with	390 kcal
croutons and dressed with Pesto's own dressing (V) Insalata della casa	£4.50	Ali di pollo al forno	£5.50	rice, slow-cooked beef and stringy mozzarella cheese	
Our house salad made up of mixed leaves, cherry tomatoes,	175 kcal	Chicken wings Tuscan-style, marinated then baked in the oven (GF)	376 kcal	Fettuccine alla carbonara	£5.75
red onion, cucumber and sweetcorn with a mustard & lemor dressing (VG)	1	Polpette di manzo We Love!	CC 7 F	Fettuccini tossed in Pesto's carbonara sauce with pancetta, white wine and fresh Gran Moravia cheese	668 kcal
Insalata Caprese	£5.75	We think we have handmade more than 5 million of our	£6.75 335 kcal	Arancini We Love!	£5.95
Popular across Italy, a fresh salad of buffalo mozzarella and ripe tomato, drizzled with an olive oil and balsamic dressing	270 kcal	own spicy meatballs (since 2006) which are cooked in a tasty tomato, garlic and herb sauce (GF)		Deep-fried balls of saffron risotto rice stuffed with mozzarella,	
with torn basil (GF)			£6.7E	served with a roasted pepper and mayo dip (V)	
		Spiedini di pollo Skewer of marinated chicken breast wrapped in fine	£6.75 294 kcal	Linguine al cartoccio con gamberoni Linguine baked in parchment paper, with king prawns, white	£6.75 258 kcal
Pesce e frutti di mare		cured ham, flashed on the chargrill and baked in the oven (G	GF)	wine, fresh hot chilli, garlic and chopped tomato	200 KCal
Gamberi fritti in pastella King prawns dipped in a light batter and deep fried, served	£6.75 387 kcal	Peposo A fiery Tuscan beef stew made with an abundance of ground	£6.75	Penne all'arrabbiata	£4.50
with a garlic mayonnaise and fresh lemon		black pepper, tomato, potato and red wine (GF)	⊔ 419 kcal	We serve this simple but classic, hot and spicy tomato chilli	317 kcal
Frutti di mare gratinati Sautéed king prawns and queen scallops in a creamy white	£6.75 439 kcal			sauce with penne pasta finished with Gran Moravia cheese (V)	,
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				Spaghetti al ragú Bolognese Classic beef and pork ragú from Bologna served with spaghetti	£5.50
Calamari fritti	£6.75	If you have an allergy, please speak to a member of staff who	will be	Farfalle al salmone affumicato e asparagi	£5.75
Calamari, coated in seasoned flour then deep-fried, served with garlic mayonnaise and a wedge of fresh lemon	310 kcal	happy to advise which dishes are suitable for you. Adults need around 2,000 kcal a day.		Farfalle pasta tossed with smoked salmon, asparagus, garlic	23./3 522 kcal
Crocchette di pesce	£6.75	Whilst we try to highlight all potential allergens, we cannot completely guarantee that there are renuts or gluten in our products. Our pesto contains pine nuts. Fish and meat dishes may contain so	ome bones.	white wine and cream	
Two cod & pancetta fishcakes served with a wedge of fresh lemon	310 kcal	Not all ingredients are shown in the dish descriptions. Please see our allergy advice file for furthe Many of our dishes can be adapted to become (V), (VG) and (GF) please speak to your server aboptions.	er info. out these	Cannelloni ricotta e spinaci	£5.75
Gamberoni all'aglio e peperoncino	£6.75	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	Classic spinach and ricotta cheese cannelloni (V)	416 kcal
King prawns, sautéed in white wine, onion, garlic and peperoncino chilli (GF)	236 kcal	*Includes sugary drinks levy. Some wine vintages and abvs may change according to availability.		Lasagna al ragú A classic lasagne made with rich beef and pork ragú	£5.95
1 1		© PESTO RESTAURANTS LIMITED MARCH 2025		, classic lasagne made with fitti beel and pork ragu	524 KCal