





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 <i>NEW RECIPE!</i></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 di pepperoni e formaggio <i>NEW!</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 <i>NEW!</i></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 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>£6.75</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>Polpette di pollo al forno</b>	<b>£6.75</b>
We hand make these meatballs with British 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 (GF)	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

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

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 abvs may change according to availability.

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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>Pasta e riso...</b>	
<b>Rigatoni alla crema di peperoni <i>NEW!</i></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>Lasagne bianche ai funghi e spinaci <i>NEW!</i></b>	<b>£5.75</b>
A lovely rich lasagne made with mushrooms, spinach and white sauce and of course topped with cheese (V)	322 kcal
<b>Fettuccine Alfredo con spinaci</b>	<b>£5.75</b>
A well-known favourite, fettucine 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 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>Penne al pesto con pollo e spinaci</b>	<b>£6.75</b>
Penne pasta with chicken, basil pesto, tossed in a creamy white wine and spinach sauce, topped with Gran Moravia	935 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