

Vino Bianco...	175ml	250ml	Bottle
Il Traliccio Trebbiano, Emilia Romagna, Italy <small>abv 11%</small>	£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 <small>abv 11%</small>	£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 <small>abv 11%</small>	£7.00	£9.30	£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, Trentino, Italy <small>abv 12.5%</small>	£7.50	£9.80	£28.95
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 <small>abv 12%</small>			£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 <small>abv 12%</small>	£6.80	£9.00	£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 friendlyrosé from Piemonte packed with fresh cherry fruit (VG)			
Mirabello Pinot Grigio Rosé, Lombardy, Italy <small>abv 11%</small>	£7.00	£9.30	£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 <small>abv 11%</small>	£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 tannis and a juicy finish (VG)			
Araldica Piemonte Barbera, Piemonte, Italy <small>abv 13%</small>	£6.75	£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 <small>abv 13%</small>	£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 <small>abv 12.5%</small>	£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 polpette 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 <small>abv 5.1%</small>		£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 <small>abv 5.1%</small>		£5.70	330ml
Delivers the same delicate balance of bitterness and aromatic citrus notes as Peroni Nastro Azzurro, without the gluten			
Sol <small>abv 4.5%</small>		£5.15	330ml
Birra Moretti <small>abv 4.6%</small>		£5.15	330ml
Old Mout Cider <small>abv 4%</small>		£6.25	500ml
A variety of flavours available.			
Peroni Nastro Azzurro 0.0% <small>abv 0.0%</small>		£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...	125ml	Bottle
Alasia Branchetto d'Acqui, Piemonte, Italy <small>abv 5.5%</small>	£4.50	£23.95
A fragrant, sweet rose with a gentle fizz. Fresh crushed raspberries and rose petals. Perfectany time of the year and with fruit and chocolate desserts (VG)		
Le Dolci Colline Prosecco Rosé, Veneto, Italy <small>abv 10.5%</small>		£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 <small>abv 10.5%</small>	£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 <small>abv 0%</small>	£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
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		
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



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

pestorestaurants.co.uk



£11.99 Menu

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

Bruschetta pomodoro 248 kcal

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 668 kcal

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

Polpette vegane con salsa 454 kcal

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

Funghi all'aglio 114 kcal

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

Panzerotti 630 kcal

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

Patate all'origano 404 kcal

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

Ali di pollo al forno 376 kcal

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

Pizzetta Margherita 233 kcal

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

Pizzetta pepperoni 276 kcal

A 6" sourdough pizza with tomato, mozzarella and pepperoni

Penne all'arrabbiata 317 kcal

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 404 kcal

Classic beef and pork ragú from Bologna, served with spaghetti

Insalata della casa 175 kcal

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)

Pane all'aglio

Pesto's own garlic bread (V)

Pane al formaggio

Pesto's own garlic bread with cheese (V)

Olive miste

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

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)

£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 New! 535 kcal

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 618 kcal

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

Risotto alla 'nduja 589 kcal

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

Arancini We Love! 529 kcal

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

Calamari fritti 310 kcal

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

Suppli al telefono 390 kcal

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 522 kcal

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

Cannelloni ricotta e spinaci 416 kcal

Classic spinach and ricotta cheese cannelloni (V)

Verdure al forno 107 kcal

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

Pizzetta prosciutto 318 kcal

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

Salsiccia peperonata 209 kcal

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

Patate al Parmigiano 517 kcal

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

Insalata Caesar 233 kcal

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

Pizzetta formaggio di capra 238 kcal

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

Lasagna al ragú 324 kcal

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

Formaggio fritto New! 541 kcal

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 New! 575 kcal

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 407 kcal

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

Polpette di pollo al forno 573 kcal

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

Pizzetta Pugliese 334 kcal

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

Rigatoni al sugo di salsiccia 633 kcal

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

Conchiglioni ripieni al forno 358 kcal

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

Pancetta di maiale al sugo 811 kcal

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

Bruschetta funghi 529 kcal

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

Polpette di manzo We Love! 335 kcal

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)

Spiedini di pollo 294 kcal

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

Pizzetta Calabrese 505 kcal

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

Patate Campagna We Love! 414 kcal

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

Insalata Caprese 270 kcal

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 314 kcal

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