

Pane olive e antipasti

Selezione di pane v	£3.95
A selection of breads served with extra virgin olive oil and balsamic vinegar 814 kcal	
Pane all'aglio v	£3.75
Pesto's own garlic bread 424 kcal	
Pane al formaggio v	£4.25
Pesto's own garlic bread with cheese 603 kcal	
Pane all'aglio con pomodoro v	£5.50
We take a 12" pizza base and make it into garlic bread with tomato, it's great for sharing 725 kcal	
Italian Cerignola olives ve	£3.95
Famously large, delicious green olives from the region of Puglia, Southern Italy 223 kcal	
Selezione di antipasti	£14.50
An antipasti platter with cured meats, breads, buffalo mozzarella and marinated olives. Served alongside roasted peppers, tomato tapenade and homemade caramelised red onion chutney. Ideal for two to share 1467 kcal	

Cibo di strada

Scaccia al pesto e mozzarella v	£5.75
Simple and delicious, dough stuffed with basil pesto and mozzarella cheese, baked in the pizza oven and cut into pieces 633 kcal	
Scaccia di peperoni e formaggio v <i>We love!</i>	£5.75
Pesto's take on this popular Sicilian street food, we stuff our dough with roasted peppers, mozzarella cheese, rich pepper sauce then bake it and cut it into bite size pieces 607 kcal	
Formaggio fritto v	£5.95
Another street food favourite from the Abruzzi region. We cut our lovely Gran Moravia cheese into chunks, dip them in a light batter and deep fry them 658 kcal	
Panzerotti v	£5.95
These tasty dough parcels are stuffed with mozzarella, a rich tomato sauce and fresh basil then deep fried 389 kcal	

Bruschetta

Bruschetta Caprese *	£5.95
Toasted ciabatta topped with buffalo mozzarella and sliced tomato, served with a drizzle of extra virgin olive oil and fresh basil 523 kcal	
Bruschetta con peperoni e formaggio di capra * v	£5.95
Toasted ciabatta topped with strips of warm roasted peppers and goat's cheese 447 kcal	
Bruschetta gamberoni *	£6.95
Toasted ciabatta topped with a tangy mayonnaise and sautéed king prawns, served hot 578 kcal	
Bruschetta pomodoro v	£5.95
Toasted ciabatta topped with Roma tomatoes, red onion, fresh basil and extra virgin olive oil 388 kcal	
Bruschetta funghi v <i>We love!</i>	£6.50
Toasted ciabatta topped with fresh mushrooms in a creamy dolcelatte, garlic and white wine sauce 604 kcal	

Insalata

Insalata Caesar v	£4.95
Romaine lettuce tossed in a rich Caesar dressing, finished with shavings of Gran Moravia cheese and croutons 417 kcal	
Insalata della casa * ve	£4.75
Our house salad made up of mixed leaves, cherry tomatoes, red onion, cucumber and sweetcorn with a mustard & lemon dressing 443 kcal	
Insalata caprese *	£5.95
Popular across Italy a fresh salad of buffalo mozzarella and ripe tomato, drizzled with an olive oil and balsamic dressing with fresh basil 314 kcal	

Pesce e frutti di mare

Gamberi fritti in pastella	£6.95
King prawns dipped in a light batter and deep fried, served with a garlic mayonnaise and fresh lemon 383 kcal	
Frutti di mare gratinati *	£6.95
Sautéed king prawns and queen scallops in a creamy white wine sauce with Roma tomatoes and fresh basil, all baked in the oven with a breadcrumb and Gran Moravia crust 600 kcal	
Calamari fritti	£6.95
Calamari, coated in seasoned flour then deep-fried, served with garlic mayonnaise and a wedge of fresh lemon 299 kcal	
Crocchette di pesce	£6.95
Two cod & pancetta fishcakes served with a wedge of fresh lemon 297 kcal	
Gamberoni all'aglio e peperoncino *	£6.95
King prawns, sautéed in white wine, onion, garlic and chilli 330 kcal	

Carta dei Piattini

Piattini are small plates rooted in Italian tradition, dishes made with quality ingredients and served in smaller portions, so you can taste, share, and enjoy more of what Pesto has to offer.

Generale

Patate al formaggio v	£4.25
Deep-fried potato, sautéed with fresh garlic & melted Gran Moravia cheese 362 kcal	
Polpette vegane con salsa * ve	£5.95
Our handmade chickpea and spinach balls served with Pesto's own tomato and herb sauce 321 kcal	
Verdure al forno ve	£5.50
Fresh colourful vegetables, lightly seasoned and simply roasted in the oven 266 kcal	
Funghi all'aglio ve	£4.75
Fresh mushrooms seasoned and simply sautéed with garlic 159 kcal	
Patate Campagna ve <i>We love!</i>	£5.50
Sautéed potato with onion, garlic, fresh chilli, and finished with sun-dried tomato and black olives 327 kcal	
Patate all'origano ve	£4.95
Deep-fried potato, sautéed with fresh garlic and oregano 250 kcal	

Carne

Pollo al vino bianco *	£6.95
Escalope of chicken breast in a white wine & Marsala sauce with mushrooms and thyme 218 kcal	
Polpette di pollo al forno	£6.95
We hand make these meatballs with chicken breast, bake them in the oven and serve with a spinach Alfredo sauce 594 kcal	
Arrosto di costine di maiale *	£15.95
A whole rack of tender ribs rubbed with herbs and spices. Great for sharing! 802 kcal	
Pancetta di maiale al sugo *	£6.95
Tender boneless pork belly strips cooked in a rich tomato, garlic, chilli and herb sauce 1049 kcal	
Pollo fritto <i>We love!</i>	£6.95
Boneless chicken thigh marinated in buttermilk, seasoned with herbs & lemon then deep-fried and served with a basil pesto mayonnaise 663 kcal	
Salsiccia peperonata *	£5.95
Spicy sausage with sautéed peppers, garlic and baby potatoes 282 kcal	
Ali di pollo al forno *	£5.75
Chicken wings Tuscan-style, marinated then baked in the oven 473 kcal	
Peposo *	£6.95
A fiery traditional Tuscan beef stew recipe made with an abundance of ground black pepper, tomato, potato and red wine 443 kcal	
Polpette di manzo <i>We love!</i>	£6.95
Spicy beef meatballs in a tasty tomato, garlic and herb sauce 569 kcal	
Pollo alla parmigiana	£6.95
A slice of chicken breast coated in breadcrumb then topped and baked with a rich tomato sauce and mozzarella cheese 310 kcal	
Spiedini di pollo	£6.95
Oven-baked skewer of marinated chicken breast wrapped in fine cured ham 351 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.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

v = made with vegetarian ingredients. ve = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items. All items are subject to availability. Adults need around 2000 kcal a day. All calories are correct at the time of menu print. Live nutrition information is available online.

6" Pizzette

Pizzetta Pugliese	£5.95
Sun dried tomato, buffalo mozzarella, caramelised onion and basil pesto 333 kcal	
Pizzetta margherita v	£4.75
Classic mozzarella and tomato pizza seasoned with oregano 239 kcal	
Pizzetta Calabrese	£5.95
Tomato and mozzarella pizza, topped with spicy 'nduja, slice of salami sausage and fresh green hot chillies... SPICY! 372 kcal	
Pizzetta prosciutto	£5.50
Tomato, mozzarella, prosciutto, caramelised red onion and fresh rocket 291 kcal	
Pizzetta pepperoni	£5.50
Tomato, mozzarella and pepperoni 313 kcal	
Pizzetta formaggio di capra v	£5.50
Tomato, goat's cheese, caramelised red onion, garlic and spinach 320 kcal	
Pizzetta al pesto e funghi v	£5.50
Mozzarella and tomato topped with fresh basil pesto, mushrooms, garlic and Gran Moravia shavings 326 kcal	

Pasta e riso

Rigatoni alla crema di peperoni * v	£5.95
Rigatoni pasta served with a creamy roasted sweet pepper sauce, fresh basil & topped with Gran Moravia cheese 640 kcal	
Fettuccine Alfredo con spinaci v	£5.95
A well-known favourite, fettuccine pasta with a rich cheesy and creamy sauce, but with the extra added goodness of spinach 554 kcal	
Risotto alla 'nduja *	£5.95
Rich and spicy Calabrian 'nduja sausage melted into saffron Arborio risotto rice, finished with a splash of cream 688 kcal	
Conchiglioni ripieni al forno * v	£5.95
Pasta shells stuffed with three cheeses and baked in the oven with a rich tomato sauce 566 kcal	
Rigatoni al sugo di salsiccia	£6.50
Rigatoni pasta with a rich sauce made with Calabrian chilli, sausage and fiery 'nduja, calmed with a spoon of creamy mascarpone cheese 579 kcal	
Suppli al telefono *	£6.50
A local favourite in Rome, croquettes filled with fried arborio rice, beef ragù, and stringy mozzarella cheese 364 kcal	
Fettuccine alla carbonara *	£5.95
Fettuccine tossed in Pesto's carbonara sauce with pancetta, white wine and Gran Moravia cheese 723 kcal	
Linguine al cartoccio con gamberoni *	£6.95
Linguine baked in parchment paper, with king prawns, white wine, fresh hot chilli, garlic and chopped tomato 260 kcal	
Penne all'arrabbiata * v	£4.75
We serve this simple but classic, hot and spicy tomato chilli sauce with penne pasta finished with Gran Moravia cheese 291 kcal	
Spaghetti al ragù Bolognese *	£5.75
Classic Bologna ragù recipe of beef and pork, served with spaghetti 468 kcal	
Farfalle al salmone affumicato e asparagi *	£5.95
Farfalle pasta tossed with smoked salmon, asparagus, garlic, white wine and cream 555 kcal	
Cannelloni ricotta e spinaci v	£5.95
Classic spinach and ricotta cheese cannelloni 565 kcal	
Lasagna al ragù *	£5.95
A classic lasagna made with rich beef and pork ragù 395 kcal	
Arancini * v <i>We love!</i>	£5.95
Deep fried Arborio rice balls flavoured with saffron and Gran Moravia, stuffed with mozzarella and served with a roasted pepper & mayonnaise dip 429 kcal	



175ML 250ML BOTTLE

Vino Bianco

Il Traliccio Trebbiano Emilia Romagna, Italy abv 11% vol A fresh and bright white with citrus and green apple characters and crisp acidity. Enjoy with chicken salads, pasta with pesto, and seafood VE	£5.65 £7.30 £20.95
Araldica Chardonnay Piemonte, Italy abv 11.5% vol 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 VE	£6.65 £8.75 £23.95
GPG Pinot Grigio <i>We love!</i> Garda, Italy abv 11% vol 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 VE	£7.00 £9.20 £26.95
Mastri Vernacoli Sauvignon Blanc Trentino, Italy abv 12.5% vol 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. Pairs well with fried dishes, rich seafood and cheese	£7.50 £9.80 £28.95
La Lancelotta Gavi Piemonte, Italy abv 11.5% vol 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	£33.95

Vino Rosé

Ancora Monferrato Piemonte, Italy abv 11.5% vol 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 VE	£6.80 £9.30 £25.95
Mirabello Pinot Grigio Rosé Lombardy, Italy abv 11% vol 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! VE	£7.00 £9.30 £26.95

Vino Rosso

Il Traliccio Sangiovese Emilia Romagna, Italy abv 11% vol Bright, fruity aromas and appealing cherry and damson characters on the palate. This is light and easy drinking with soft tannins and a juicy finish VE	£5.65 £7.30 £20.95
Araldica Piemonte Barbera Piemonte, Italy abv 13% vol An Araldica classic, with red fruit flavours of cherry & strawberry. A fantastic pasta wine VE	£6.80 £8.95 £24.95
Ancora Montepulciano d'Abruzzo Abruzzo, Italy abv 12.5% vol 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! VE	£7.00 £9.30 £26.95
Sanvigilio Merlot <i>We love!</i> Veneto, Italy abv 12.5% vol 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!	£7.50 £9.90 £27.95
Montesor Valpolicella 'San Pietro' Veneto, Italy abv 12.5% vol 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 piatti	£35.95
Uggiano Chianti Classico Riserva 'Prestige' Tuscany, Italy abv 13.5% vol 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	£38.95
Araldica Barolo 'Flori' Piemonte, Italy abv 14% vol 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! VE	£59.95
Riondo Amarone della Valpolicella Veneto, Italy abv 15% vol 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!	£61.95

Champagne

Veuve Clicquot, Champagne France abv 12.5% vol	£66.95
Bollinger, Champagne France abv 12% vol	£89.95

Wine by the glass also available in a 125ml measure

250ML BOTTLE

Vino Spumante Italiano

Alasia Branchetto d'Acqui Piemonte, Italy abv 5.5% vol 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 VE	£4.50 £23.95
Le Dolci Colline Prosecco Rosé <i>We love!</i> Veneto, Italy abv 10.5% vol 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 VE	£31.95
Le Dolci Colline Prosecco Spumante Brut Veneto, Italy abv 10.5% vol Fresh and fruity fizz full of crisp green apple, lemon and ripe orchard fruit. Perfect with risotto and creamy pasta dishes VE	£6.95 £32.95

Non Alcolico

Bottega 0.0 Italy abv 0% vol This non-alcoholic sparkling white is easy to drink and ideal for every moment during the day!	£3.75 £19.95
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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. Simply ask your server for our seasonal availability and prices.	
Peroni Nastro Azzurro abv 5% vol 330ml	£5.30
Peroni Nastro Azzurro Gluten Free abv 5% vol 330ml	£5.70
Corona Extra abv 4.5% vol 330ml	£5.15
Birra Moretti abv 4.6% vol 330ml	£5.15
Rekordelig abv 3.4% vol 500ml A variety of flavours available	£6.25
Peroni Nastro Azzurro 0.0% abv 0% vol 330ml 23 kcal	£4.15

Bevande

Coca-Cola* 138kcal	£3.65
Diet Coke 2kcal / Coca-Cola Zero 2kcal	£3.15
Schweppes Lemonade* 119kcal	£3.65
Coca-Cola Classic Glass Bottle 330ml Coca-Cola 139kcal, Diet Coke 0kcal, Coca-Cola Zero Sugar 0kcal	£3.65
Fever Tree Collection 200ml Premium Tonic Water 56kcal, Premium Light Tonic Water 30kcal, Mediterranean Tonic 34kcal, Ginger Beer 40kcal, Ginger Ale 36kcal	£2.60
Fruit Juice glass Orange 88 kcal, Apple 90 kcal, Cranberry 36 kcal, or Pineapple 92 kcal	£3.45
Appletiser 275ml 129 kcal	£3.90
San Pellegrino 330ml Aranciata 63 kcal, Lemonata 73 kcal	£3.90
J2O 275ml Orange & Passion fruit 52 kcal, Apple & Raspberry 52 kcal, Apple & Mango 50 kcal	£3.65
S.Pellegrino Sparkling Natural Mineral Water 250ml / 750ml	£3.45 / £4.95
Acqua Panna Still Natural Mineral Water 250ml / 750ml	£3.45 / £4.95

Gift cards

Some of the best memories start with a good meal.
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All drinks are subject to availability. All spirits listed are available in 25ml or 50ml measures. All wines refer to regular 175ml glass, large 250ml glass and 750ml bottle. All of our wines served by the glass are also available in a 125ml measure. Where only one price is shown, this price is for the bottle. Alcohol is only available to over-18s. Please drink responsibly. Be drinkaware.co.uk

GREAT ITALIAN FOOD
Pesto™

