

	175ML	250ML	BOTTLE
Vino Bianco			
Il Traliccio Trebbiano	£5.65	£7.30	£20.95
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			
Araldica Chardonnay	£6.65	£8.75	£23.95
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			
GPG Pinot Grigio <i>We love!</i>	£7.00	£9.20	£26.95
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			
Mastri Vernacoli Sauvignon Blanc	£7.50	£9.80	£28.95
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			
La Lancelotta Gavi			£33.95
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			

Vino Rosé

Ancora Monferrato	£6.80	£9.30	£25.95
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			
Mirabello Pinot Grigio Rosé	£7.00	£9.30	£26.95
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			

Vino Rosso

Il Traliccio Sangiovese	£5.65	£7.30	£20.95
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			
Araldica Piemonte Barbera	£6.80	£8.95	£24.95
Piemonte, Italy abv 13% vol An Araldica classic, with red fruit flavours of cherry & strawberry. A fantastic pasta wine VE			
Ancora Montepulciano d'Abruzzo	£7.00	£9.30	£26.95
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			
Sanvigilio Merlot <i>We love!</i>	£7.50	£9.90	£27.95
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 polpette di manzo!			

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

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	250ML	BOTTLE
Vino Spumante Italiano		
Alasia Branchetto d'Acqui	£4.50	£23.95
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		
Le Dolci Colline Prosecco Rosé <i>We love!</i>		£31.95
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		
Le Dolci Colline Prosecco Spumante Brut	£6.95	£32.95
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		

Non Alcolico

Bottega 0.0	£3.75	£19.95
Italy abv 0% vol This non-alcoholic sparkling white is easy to drink and ideal for every moment during the day!		

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 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
S. 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

GREAT ITALIAN FOOD

PESTO™

£12.99 Menu

Choose 3 from the set menu below for £12.99 per person

Panzerotti v

These tasty dough parcels are stuffed with mozzarella, a rich tomato sauce and fresh basil then deep fried 389 kcal

Insalata della casa* vE

Our house salad made up of mixed leaves, cherry tomatoes, red onion, cucumber and sweetcorn with a mustard & lemon dressing 443 kcal

Polpette vegane con salsa* vE

Our handmade chickpea and spinach balls served with Pesto's own tomato and herb sauce 321 kcal

Funghi all'aglio vE

Fresh mushrooms seasoned and simply sautéed with garlic 159 kcal

Patate all'origano vE

Deep-fried potato, sautéed with fresh garlic and oregano 250 kcal

Ali di pollo al forno*

Chicken wings Tuscan-style, marinated then baked in the oven 473 kcal

Pizzetta margherita v

Classic mozzarella and tomato 6" pizza seasoned with oregano 239 kcal

Pizzetta pepperoni

A 6" pizza with tomato, mozzarella and pepperoni 313 kcal

Penne all'arrabbiata* v

We serve this simple but classic, hot and spicy tomato chilli sauce with penne pasta finished with Gran Moravia cheese 291 kcal

Fettuccine alla carbonara*

Fettuccine tossed in Pesto's carbonara sauce with pancetta, white wine and Gran Moravia cheese 723 kcal

Spaghetti al ragù Bolognese*

Classic Bologna ragù recipe of beef and pork, served with spaghetti 468 kcal

Bruschetta pomodoro v

Toasted ciabatta topped with Roma tomatoes, red onion, fresh basil and extra virgin olive oil 388 kcal

Pane e olive

Pane all'aglio v

Pesto's own garlic bread 424 kcal

£3.75

Pane al formaggio v

Pesto's own garlic bread with cheese 603 kcal

£4.25

Pane all'aglio con pomodoro v

We take a 12" pizza base and make it into garlic bread with tomato, it's great for sharing 725 kcal

£5.50

Selezione di pane v

A selection of breads served with extra virgin olive oil and balsamic vinegar 814 kcal

£3.95

Italian Cerignola olives vE

Famously large, delicious green olives from the region of Puglia, Southern Italy 223 kcal

£3.95

£14.49 Menu

Choose 3 from the set menu below for £14.49 per person. You are welcome to swap any dish from the menu to the left.

Scaccia di peperoni e formaggio v *We love!*

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

Calamari fritti

Calamari, coated in seasoned flour then deep-fried, served with garlic mayonnaise and a wedge of fresh lemon 299 kcal

Verdure al forno vE

Fresh colourful vegetables, lightly seasoned and simply roasted in the oven 266 kcal

Pizzetta prosciutto

A 6" pizza with tomato, mozzarella, prosciutto, caramelised red onion and fresh rocket 291 kcal

Pizzetta formaggio di capra v

A 6" pizza topped with tomato, goat's cheese, caramelised red onion, garlic and spinach 320 kcal

Fettuccine Alfredo con spinaci v

A well-known favourite, fettuccine pasta with a rich cheesy and creamy sauce, but with the extra added goodness of spinach 554 kcal

Cannelloni ricotta e spinaci v

Classic spinach and ricotta cheese cannelloni 565 kcal

Lasagna al ragù*

A classic lasagna made with rich beef and pork ragù 395 kcal

Patate al formaggio v

Deep-fried potato, sautéed with fresh garlic & melted Gran Moravia cheese 362 kcal

Salsiccia peperonata*

Spicy sausage with sautéed peppers, garlic and baby potatoes 282 kcal

Farfalle al salmone affumicato e asparagi*

Farfalle pasta tossed with smoked salmon, asparagus, garlic, white wine and cream 555 kcal

Risotto alla 'nduja*

Rich and spicy Calabrian 'nduja sausage melted into saffron Arborio risotto rice, finished with a splash of cream 688 kcal

Insalata Caesar v

Romaine lettuce tossed in a rich Caesar dressing, finished with shavings of Gran Moravia cheese and croutons 417 kcal

Suppli al telefono*

A local favourite in Rome, croquettes filled with fried arborio rice, beef ragù, and stringy mozzarella cheese 364 kcal

Arancini* v *We love!*

Deep fried Arborio rice balls flavoured with saffron and Gran Moravia, stuffed with mozzarella and served with a roasted pepper & mayonnaise dip 429 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.

£15.49 Menu

Choose 3 from the set menu below for £15.49 per person. You are welcome to swap any dish from the menus to the left.

Formaggio fritto v

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

Scaccia al pesto e mozzarella v

Simple and delicious, dough stuffed with basil pesto and mozzarella cheese, baked in the pizza oven and cut into pieces 633 kcal

Bruschetta con peperoni e formaggio di capra* v

Toasted ciabatta topped with strips of warm roasted peppers and goat's cheese 447 kcal

Bruschetta funghi v *We love!*

Toasted ciabatta topped with fresh mushrooms in a creamy dolcelatte, garlic and white wine sauce 604 kcal

Insalata Caprese*

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

Patate campagna vE *We love!*

Sautéed potato with onion, garlic, fresh chilli and finished with sun-dried tomato and black olives 327 kcal

Spiedini di pollo

Oven-baked skewer of marinated chicken breast wrapped in fine cured ham 351 kcal

Pizzetta Pugliese

A 6" pizza with sun dried tomato, buffalo mozzarella, caramelised onion and basil pesto 333 kcal

Pizzetta Calabrese

A 6" tomato and mozzarella pizza, topped with spicy 'nduja, slices of salami sausage and fresh green hot chillies... SPICY! 372 kcal

Pizzetta al pesto e funghi v

A 6" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms, garlic and Gran Moravia shavings 326 kcal

Rigatoni alla crema di peperoni* v

Rigatoni pasta served with a creamy roasted sweet pepper sauce, fresh basil & topped with Gran Moravia cheese 640 kcal

Conchiglioni ripieni al forno* v

Pasta shells stuffed with three cheeses and baked in the oven with a rich tomato sauce 566 kcal

Pancetta di maiale al sugo*

Tender boneless pork belly strips cooked in a rich tomato, garlic, chilli and herb sauce 1049 kcal

Rigatoni al sugo di salsiccia

Rigatoni pasta with a rich sauce made with Calabrian chilli, sausage and fiery 'nduja, calmed with a spoon of creamy mascarpone cheese 579 kcal

Polpette di manzo

Spicy beef meatballs in a tasty tomato, garlic and herb sauce 569 kcal

Pollo alla parmigiana

A slice of chicken breast coated in breadcrumb then topped and baked with a rich tomato sauce and mozzarella cheese 310 kcal

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.