

Vino Bianco

	125ml	175ml	250ml	Bottle
Luigi Leonardo Chardonnay Trebbiano IGT	£2.65	£3.75	£5.25	£14.95
Straw-yellow in colour with a light and pleasing aroma with floral notes followed by a fresh and fruity palate. abv 12%				
Bianco Lazio Villa Desideri IGT	£3.00	£4.25	£5.50	£15.95
Intensely fresh & fruity fragrance, this wine reveals delicate undertones of fruit on the palate and follows with a lingering aromatic aftertaste. abv 10.5%				
Pinot Grigio Villa Serena Garganega Veneto	£3.25	£4.50	£5.75	£16.95
Crisp apple fruit acidity from the Garganega is balanced by hints of apple blossom and pear drops. The finish displays floral elderflower notes from the Pinot Grigio. abv 11.5%				
Sauvignon IGT Intrigo Veneto	£3.30	£5.00	£6.50	£18.95
Aromatic nose bright straw yellow with gold and green reflections, with a green apple and elderflower bouquet. Dry and full bodied with a velvety finish. abv 12%				

Vino Rose

Il Rosato D'Italia Gemini IGT Roccamena	£3.00	£4.25	£5.50	£15.95
Bursting with red fruit aromas, deliciously juicy and supple with lingering cherry flavours. Well balanced with a pleasant and long lasting fruity finish. abv 12%				
I Castelli Pinot Grigio Blush Venezia IGT	£3.20	£4.75	£6.00	£17.95
This light-bodied, delicate, blush wine is a natural pairing for fish and lighter dishes. The 'Blush' hues are obtained from the pale copper coloured skins of the Pinot Grigio grapes. abv 12%				

Vino Rosso

Merlot Venezia IGT Villa Serena	£2.65	£3.75	£5.25	£14.95
Deep ruby red colour with intense crimson reflections. A well rounded, medium bodied soft wine that gives typical character of Merlot grapes. abv 11.5%				
Primitivo Salento IGT Terre al Sole	£3.25	£4.50	£5.75	£16.95
A dry and powerful red wine full of character. Great in body with an ample bouquet, intense, complex flavour and rich, long lingering finish. abv 12.5%				
Montepulciano DOC Poggio ai Santi Abruzzo	£3.30	£5.00	£6.50	£18.95
Ruby red colour. Delicate flavours with fragrances of red fruits. A well balanced and rounded wine with good length. 13%				
Roccamora Sangiovese Puglia IGP	£3.45	£5.25	£6.75	£19.95
A versatile ruby red wine with an intense fragrance. Delicate undertones of cherry fruit and soft spice on the palate with a medium intensity and nicely balanced tannins. Perfect served with pasta dishes. abv 12.5%				

Bevande

A selection of draught lagers are available from £3.75 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:

Moretti abv 4.6%	£3.30
Peroni Nastro abv 5.1%	£3.30
Sol abv 4.5%	£3.30
Old Mout Cider abv 4% (variety of flavours available)	£4.50
Bulmers Cider Original Apple or Pear abv 4.5% (where available)	£4.30
Becks Blue abv 0.05%	£2.75

Ask your waiter for our full drinks list

GIFT VOUCHERS AVAILABLE

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PESSTO™
GREAT ITALIAN FOOD



£8.95 Menu

Choose any 3 of the below for £8.95 per person

Bruschetta alle Polpettine *New!*

Our classic meatball recipe, only smaller meatballs, and served on toasted ciabatta and finished with Gran Moravia shavings

Bruschetta zucchini e provolone

Toasted ciabatta topped with courgette, red onion, olives and provolone cheese and finished in the oven

Verdure al forno

Fresh colourful seasonal vegetables, lightly seasoned and simply roasted

Funghi all' aglio

Fresh mushrooms seasoned and simply sautéed with garlic (V)

Patate all' origano

Deep-fried potato, sautéed with fresh garlic and oregano. Add a little pot of our sun-dried tomato tapenade to dip in for an extra £0.95 (V)

Insalata della casa

A mixed salad using seasonally available ingredients (V)

Insalata Caesar

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

Salsiccia peperonata

Spicy Italian sausage, with sautéed peppers, garlic and new potatoes

Ali di pollo al forno

Chicken wings Tuscan style, marinated then baked in the oven

Pizzetta Margherita

Classic mozzarella and tomato 5" pizza seasoned with oregano (V)

Pizzetta pepperoni

5" pizza with tomato, mozzarella and pepperoni

Pizzette Napoletana *New!*

5" pizza with tomato, mozzarella, anchovies, capers and olives

Penne all' arrabiata

We serve this simple but classic, hot spicy tomato and chili sauce with penne pasta and finish with Gran Moravia (V)

Fettuccine alla carbonara

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

Arancini

Deep-fried balls of saffron risotto rice stuffed with mozzarella (V)

Spaghetti al ragú Bolognese

Classic beef and pork ragú from Bologna, served with spaghetti

Lasagna al ragú

A classic lasagne made with rich beef and pork ragu

Allergy Advice: If you have any food allergies or intolerances please ask to see our Allergy Advice file which provides more detailed information about our dishes. 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 does contain nuts. (V) Denotes items that are entirely suitable for vegetarians as vegetarian cheeses are used. As an alternative to traditional parmesan cheese we use Gran Moravia which is entirely suitable for vegetarians. We also use completely vegetarian cheese when making our pesto. Not all ingredients are shown in the dish descriptions. Fish & meat dishes may contain some bones. Our daytime offer is not available for groups of 8 or more. **Gluten-free pasta is available on request - please allow some additional preparation time if this is ordered.**

£10.95 Menu

Choose any 3 of the below for £10.95 per person

Bruschetta funghi

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

Tagliatelle verdi con spinaci

Spinach tagliatelle with a creamy spinach sauce (V)

Spaghetti alla salsiccia

Spaghetti pasta with a Calabrian sausage and tomato sauce

Patate Campagna

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

Polenta frita al parmigiano e rosmarino

Our own polenta chips made with rosemary, Gran Moravia cheese and served with two dips (V)

Calamari fritti

Calamari, seasoned then deep-fried, served with garlic mayonnaise

Insalata Panzanella *New!*

Our version of this 16th century Tuscan salad, with tomatoes, ciabatta bread, red onion, basil leaves, green olives, shavings of Gran Moravia and roasted peppers (V)

Insalata Caesar

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

Pizzette al pesto e funghi

A 5" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms and Gran Moravia shavings (V)

Pizzette con gorgonzola e pere *New!*

A 5" pizza with mozzarella, gorgonzola, pear and rocket

Farfalle al salmone affumicato e asparagi *New!*

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

Spiedini di pollo

Skewer of marinated chicken breast wrapped in fine cured ham, sealed and baked in the oven

Rigatoni al forno alla Calabrese

Rigatoni pasta bake with a Calabrian spicy pork and beef ragu which we spice up with our Napoli sausage and fresh hot chillies. Topped with mozzarella, breadcrumbs and Gran Moravia

Cannelloni ricotta e spinaci

Classic spinach and ricotta cheese cannelloni (V)

Polpette di manzo

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

Arancini

Deep-fried balls of saffron risotto rice stuffed with mozzarella (V)