

## Pane...

<b>Selezione di pane Italiano</b>	<b>£2.95</b>
Selection of Italian bread served with olive oil & balsamic vinegar (V)	
<b>Pan Fresco</b>	<b>£2.25</b>
Fresh cut white baguette (V)	
<b>Pane all' aglio</b>	<b>£2.95</b>
Pesto's own garlic bread (V)	
<b>Pane al formaggio</b>	<b>£3.25</b>
Pesto's own garlic bread with cheese (V)	

## Bruschetta...

<b>Bruschetta zucchini e provolone <i>New!</i></b>	<b>£4.25</b>
Toasted ciabatta topped with courgette, red onion, olives and provolone cheese and finished in the oven	
<b>Bruschetta pomodoro</b>	<b>£4.50</b>
Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of seasoned olive oil (V)	
<b>Bruschetta mozzarella</b>	<b>£4.50</b>
Toasted ciabatta topped with sliced tomato, buffalo mozzarella and garnished with a balsamic and fresh chilli dressing (V)	
<b>Bruschetta funghi</b>	<b>£4.50</b>
Toasted ciabatta topped with fresh mushrooms in a creamy dolcelatte, garlic and white wine sauce (V)	
<b>Bruschetta sfiziosa <i>New!</i></b>	<b>£4.95</b>
Our "extravagant" bruschetta with asparagus, egg & crispy pancetta	

## Insalata...

<b>Insalata della casa <i>New!</i></b>	<b>£3.75</b>
A mixed salad using seasonally available ingredients (V)	
<b>Insalata Caprese</b>	<b>£3.95</b>
Buffalo mozzarella and ripe tomato, drizzled with an olive oil, balsamic and fresh basil dressing (V)	
<b>Insalata Caesar</b>	<b>£3.75</b>
Popular salad of Romaine lettuce, shavings of Gran Moravia, croutons and dressed with Pesto's own dressing (V)	

## Pesce e frutti di mare...

<b>Merluzzo fritto</b>	<b>£5.95</b>
We select the loin pieces from our Fraserburgh landed cod and deep-fry them in our own Birra Moretti batter and serve with a tangy mayonnaise	
<b>Frutti di mare gratinati</b>	<b>£5.95</b>
We sauté king prawns & scallops in white wine, then add sun-blush tomatoes, basil, mascarpone cheese and bake them with a breadcrumb and Gran Moravia crust	
<b>Calamari fritti</b>	<b>£4.50</b>
Calamari, seasoned then deep-fried, served with garlic mayonnaise	
<b>Crocchette di pesce</b>	<b>£4.50</b>
Pesto's own cod fishcakes with herbs and a little pancetta	
<b>Gamberoni all' aglio e peperoncino</b>	<b>£4.95</b>
King prawns, sautéed in white wine, onion, garlic and peperoncino chilli	

## 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.*

## Pizzette...

<b>Pizzetta Margherita</b>	<b>£3.75</b>
Classic mozzarella & tomato 5" pizza seasoned with oregano (V)	
<b>Pizzetta pepperoni</b>	<b>£3.95</b>
A 5" pizza with tomato, mozzarella and pepperoni	
<b>Pizzette piccante con salsiccia</b>	<b>£3.95</b>
5" pizza with spicy Italian sausage and jalapeno peppers	
<b>Pizzetta formaggio di capra</b>	<b>£3.95</b>
A 5" pizza topped with tomato, goat's cheese, caramelised red onion, garlic & spinach (V)	
<b>Pizzette al pesto e funghi</b>	<b>£3.95</b>
A 5" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms and Gran Moravia shavings (V)	
<b>Pizzetta tonno e cipolla rossa</b>	<b>£3.95</b>
A 5" pizza topped with tomato, mozzarella, tuna, diced red onion finished with fresh herb oil	

## Generale...

<b>Olive miste</b>	<b>£2.95</b>
A mix of Italian olives marinated with sweet peppers & herbs (V)	
<b>Selezione di antipasti (per due)</b>	<b>£9.95</b>
Platter of Italian antipasti for two to share, including traditional cured meats, cheeses, olives, bread and sun-dried tomato tapenade	
<b>Verdure al forno</b>	<b>£4.25</b>
Fresh colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (V)	
<b>Polenta frita al parmigiano e rosmarino</b>	<b>£3.95</b>
Our own polenta chips made with rosemary, Gran Moravia cheese and served with two dips (V)	
<b>Funghi all' aglio</b>	<b>£3.95</b>
Fresh mushrooms seasoned and simply sautéed with garlic (V)	
<b>Melanzane Parmigiana</b>	<b>£3.95</b>
A tasty tower of sliced aubergine, built with tomato, herbs, Gran Moravia and mozzarella, finished with bread crumbs (V)	
<b>Patate Campagna</b>	<b>£3.95</b>
Sautéed potato with onion, garlic, fresh chilli and finished with sun-dried tomato and black olives (V)	
<b>Patate all' origano</b>	<b>£3.95</b>
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)	
<b>Gluten-free pasta is available on request - please allow some additional preparation time if this is ordered</b>	

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.

## Carne...

<b>Arrosto di costine di maiale</b>	<b>£9.95</b>
A rack of pork ribs (c.500g) rubbed with herbs & spices, flashed on the chargrill then slow roasted. Great for sharing	
<b>Salsiccia peperonata</b>	<b>£4.50</b>
Spicy Italian sausage, with sautéed peppers, garlic and new potatoes	
<b>Ali di pollo al forno</b>	<b>£3.95</b>
Chicken wings Tuscan style, marinated then baked in the oven	
<b>Polpette di manzo</b>	<b>£4.75</b>
Spicy beef meatballs in a tasty tomato, garlic and herb sauce	
<b>Coscia di pollo imbottita</b>	<b>£4.95</b>
Two boneless chicken thighs, stuffed with Parma ham, a hint of sage, spinach and mozzarella cheese	
<b>Spiedini di pollo</b>	<b>£4.95</b>
Skewer of marinated chicken breast wrapped in fine cured ham, sealed and baked in the oven	
<b>Peposo</b>	<b>£4.50</b>
A fiery Tuscan beef stew made with an abundance of ground black pepper, tomato, potato and red wine	

## Pasta e riso...

<b>Tagliatelle verdi con spinaci <i>New!</i></b>	<b>£4.25</b>
Spinach tagliatelle with a creamy spinach sauce (V)	
<b>Spaghetti alla salsiccia <i>New!</i></b>	<b>£4.50</b>
Spaghetti pasta with a Calabrian sausage & tomato sauce	
<b>Penne all' arrabiata</b>	<b>£3.95</b>
We serve this simple but classic, hot spicy tomato and chili sauce with penne pasta and finish with Gran Moravia (V)	
<b>Rigatoni al forno alla Calabrese</b>	<b>£4.50</b>
Rigatoni pasta bake with a Calabrian spicy pork & beef ragu which we spice up with our Napoli sausage and fresh hot chillies. Topped with mozzarella, breadcrumbs and Gran Moravia	
<b>Penne con pollo al dragoncello</b>	<b>£4.50</b>
Penne pasta with chicken breast, fresh tarragon, lemon zest, mascarpone & pecorino cheese	
<b>Linguine al cartoccio con gamberoni</b>	<b>£5.50</b>
Linguine baked in parchment paper, with king prawns, white wine, fresh chilli, garlic and chopped tomato	
<b>Risotto ai funghi</b>	<b>£4.50</b>
A rich Arborio rice risotto with wild mushrooms, white wine, fresh oregano and a spoonful of mascarpone cheese (V)	
<b>Cannelloni ricotta e spinaci</b>	<b>£4.25</b>
Classic spinach and ricotta cheese cannelloni (V)	
<b>Fettuccine alla carbonara</b>	<b>£4.25</b>
Fettuccini tossed in Pesto's carbonara sauce with pancetta, white wine and fresh Gran Moravia cheese	
<b>Arancini</b>	<b>£4.25</b>
Deep-fried balls of saffron risotto rice stuffed with mozzarella (V)	
<b>Spaghetti al ragú Bolognese</b>	<b>£3.95</b>
Classic beef and pork ragú from Bologna, served with spaghetti	
<b>Lasagna al ragú</b>	<b>£4.50</b>
A classic lasagne made with rich beef and pork ragu	