

Here at Pesto, we want to ensure you have a truly memorable Christmas party.

We have put together a selection of our favourite dishes, along with some new ones, to create a truly authentic Italian dining experience.

There is no hassle and no need for people to have to order individually, you will receive plenty of everything to share!

So all you need to do is sit back, relax and let the food keep coming.



With a wide range of Italian red, rose and white wines by the bottle from just £14.95, why not pre-order your wine to be served at your table and start celebrating as soon as you arrive.

You can also add a little sparkle to your celebrations with a bottle of Prosecco for £22.95 or a mini 20cl bottle of Proseccino, perfect for one, for just £7.95.

Menus are available for parties of 8 or more.

www.pestorestaurants.co.uk



To book please call your chosen restaurant to check availability.

A deposit of £10 per person is required within 14 days of booking to secure your reservation.

LOCATIONS

Pesto at the White Horse
Desford, Leicestershire 01455 822 394

Pesto at the Dicconson Arms
Appley Bridge, Wigan 01257 252 733

Pesto - Sutton Coldfield,
W Midlands 0121 329 3203

Pesto at The Axe & Compass - Hinckley,
Warwickshire 01455 220 240

Pesto at The Dibbinsdale Inn - Bromborough,
Wirral 0151 334 9818

Pesto at The Cabbage Hall - Little Budworth,
Cheshire 01829 760 292

Pesto - Trafford Centre, Manchester
0161 749 8228

Pesto - Widnes, Cheshire
0151 424 3729

Pesto at The Davenport Arms, Macclesfield
01260 224 269

Pesto at The Peacock, Alfreton
01773 832088

Menu di Natale 2017



PESTOTM
GREAT ITALIAN FOOD

Selezione di pane Italiano

Selection of Italian bread served with olive oil & balsamic vinegar (V)

Olive miste

A mix of Italian olives marinated with sweet peppers & herbs (V)

Insalata Caesar

Cos lettuce, croutons, Gran Moravia cheese and our own Caesar dressing (V)

Arancini

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

Pizza Margherita

Classic mozzarella and tomato pizza seasoned with oregano (V)

Calamari fritti

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

Patate Rosmarino

Deep fried potatoes sautéed with garlic and rosemary (V)

Ali di pollo al forno

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

Rigatoni al forno alla Calabrese

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

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 maybe suitable for vegetarians; however some cheeses used may contain rennet. 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 and meat dishes may contain some bones.

Selezione di antipasti

Platter of Italian antipasti for you to share, including classic cured meats, cheeses, olives, bread and sun dried tomato tapenade

Pizzette con gorgonzola e pere

Pizza with mozzarella, gorgonzola, pear and rocket

Arancini

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

Calamari fritti

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

Insalata Caesar

Cos lettuce, croutons, Gran Moravia cheese and our own Caesar dressing (V)

Patate Rosmarino

Deep fried potatoes sautéed with garlic and rosemary (V)

Farfalle al salmone affumicato e asparagi

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

Ali di pollo al forno

Chicken wings Tuscan style, marinated then baked in the oven

Polpette di manzo con spaghetti

Pesto's spicy beef meatballs in tomato sauce served on a bed of spaghetti

Polenta frita al parmigiano e rosmarino

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

Selezione di antipasti

Platter of Italian antipasti for you to share, including classic cured meats, cheeses, olives, bread and sun dried tomato tapenade

Calamari fritti

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

Insalata Caprese

Buffalo mozzarella, ripe vine tomato and fresh basil with balsamic and olive oil

Arancini

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

Fettucini alla carbonara

Fettucini tossed in Pesto's carbonara sauce with pancetta and fresh parmesan

Pizzette con gorgonzola e pere

Pizza with mozzarella, gorgonzola, pear and rocket

Arrosto di costine di maiale

Pork ribs rubbed with herbs and spices, flashed on the chargrill then slow roasted

Risotto ai funghi

Arborio rice risotto, wild mushrooms, white wine, fresh oregano and mascarpone cheese (V)

Insalata Caesar

Cos lettuce, croutons, Gran Moravia cheese and our own Caesar dressing (V)

Patate Rosmarino

Deep fried potatoes sautéed with garlic and rosemary (V)

Spiedini di pollo

Skewers of marinated chicken breast wrapped in fine cured ham

Polpette di manzo

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