

Carta dei vini

Vino Bianco

- | | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| 1 Luigi Leonardo Chardonnay Trebbiano IGT abv 12%
Straw yellow in colour with a light and pleasing aroma with floral notes followed by a fresh and fruity palate. | £2.65 | £3.75 | £5.25 | £14.95 |
| 2 Bianco Lazio Villa Desideri IGT abv 10%
Intensely fresh & fruity fragrance, this wine reveals delicate undertones of fruit on the palate and follows with a lingering aromatic aftertaste. | £3.00 | £4.25 | £5.50 | £15.95 |
| 3 Pinot Grigio Villa Serena Garganega Veneto abv 11.5%
Crisp apple fruit acidity from the Garganega is balanced by hints of apple blossom & pear drops. The finish displays floral elderflower notes from the Pinot Grigio. | £3.25 | £4.50 | £5.75 | £16.95 |
| 4 Sauvignon IGT Intrigo Veneto abv 12%
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. | £3.30 | £5.00 | £6.50 | £18.95 |
| 5 Orvieto Classico DOC Amabile Vallesanta 2014/2015 abv 12%
Produced in the classical district of Orvieto in the heart of the Umbria region. A medium sweet, gently rounded fruity wine. | £3.75 | £5.55 | £7.00 | £20.95 |
| 6 Gavi DOCG Neirano 2015 Piedmont abv 12%
Produced entirely from Cortese grapes, this elegant white wine has a fresh, fragrant style and a delicate, green apple fruit character. | | | | £25.95 |

Vino Rose

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|---|-------|-------|-------|--------|
| 7 Il Rosato D'Italia Gemini IGT Roccamena abv 12%
Bursting with red fruit aromas, deliciously juicy and supple with lingering cherry flavours. Well balanced with a pleasant and long lasting fruity finish. | £3.00 | £4.25 | £5.50 | £15.95 |
| 8 I Castelli Pinot Grigio Blush Venezie IGT abv 12%
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. | £3.20 | £4.75 | £6.00 | £17.95 |

Vino Spumante Italiano e Champagne

We may stock other champagnes than these on this list, please ask your waiter.

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| 9 Prosecco DOC Le Contesse Extra Dry (20cl) abv 11%
This sparkling wine in a single serving bottle has an aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste. | £7.95 |
| 10 Rosato Spumante Brut "Perla Rosa" N/V Veneto abv 11%
Light pink in colour, this delicate sparkling rosé has fresh and fruity aromas on the nose, and is moderately dry on the palate. Delicious. | £21.95 |
| 11 Prosecco DOC Le Contesse Extra Dry (75cl) abv 11%
This full bottle size of the classic Italian sparkling wine we offer has a full fruity and floral bouquet with reminiscences of wisteria and acacia flowers. With a pleasantly dry finish, this refreshing wine offers a wonderful glass of fizz. | £22.95 |
| 12 Veuve Cliquot abv 12% | £49.95 |
| 13 Bollinger abv 12% | £69.95 |
| 14 Dom Perignon abv 12.5% | £130.00 |

Vino Rosso

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|---|--------|-------|-------|--------|
| 15 Merlot Venezie IGT Villa Serena abv 11.5%
Deep ruby red colour with intense crimson reflections. A well rounded, medium bodied soft wine that gives typical character of Merlot grapes. | £2.65 | £3.75 | £5.25 | £14.95 |
| 16 Primitivo Salento IGT Terre al Sole abv 12.5%
A dry and powerful red wine full of character. Great in body with an ample bouquet, intense, complex flavour and rich, long lingering finish. | £3.25 | £4.50 | £5.75 | £16.95 |
| 17 Montepulciano DOC Poggio ai Santi Abruzzo abv 13%
Ruby red colour. Delicate flavours with fragrances of red fruits. A well balanced and rounded wine with good length. | £3.30 | £5.00 | £6.50 | £18.95 |
| 18 Roccamora Sangiovese Puglia IGP abv 12.5%
A versatile ruby red wine with an intense fragrance. Delicate undertones of cherry fruit & soft spice on the palate with a medium intensity & nicely balanced tannins. Perfect served with pasta dishes. | £3.45 | £5.25 | £6.75 | £19.95 |
| 19 Valpolicella Classico DOC Villa Borghetti Veneto abv 12.5%
Only the finest grapes are used to produce this versatile "all rounder". Soft and supple with vanilla edged dark fruit aromas and deep raisin flavours. | £24.95 | | | |

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| 20 Chianti Classico DOCG Rocca delle Macie 2013/2014 abv 13.5%
Vibrant ruby red colour with a fruity nose producing hints of light spiciness. On the palate this wine is savoury, full bodied with a good aromatic persistency. | £27.95 |
| 21 Barolo Neirano DOCG 2011/2012 Piedmont abv 14%
The Nebbiolo grape gives the wine great body, character and a rich, majestic style. Deep in colour, delicate floral aroma with a vanilla note and full flavour, intensely full bodied. | £46.95 |
| 22 Amarone della Valpolicella DOC Le Poesie 2012/13 abv 14.5%
A true wine of finesse and elegance - a wonderful fusion of intense fruit and tannins that enhances a traditional style of wine, a big wine with intense tannins. | £49.95 |

Please note some vintages and abvs may change according to availability.

Bevande

Still or sparkling water	250ml	£2.20
	750ml	£3.65
Coca Cola / Diet Coke / Schweppes Lemonade	small	£2.10
	large	£2.85
Coca Cola / Diet Coke icon bottle	330ml	£2.45
Cranberry / Apple / Orange / Pineapple fruit juice	glass	£2.10
San Pellegrino Aranciata / Limonata	200ml	£2.45
Appletiser	275ml	£2.75
Schweppes Tonic / Slimline tonic / Tomato juice / Canada Dry Ginger Ale / Bitter Lemon	125ml bottle	£1.20
J2O Orange & Passion Fruit, Apple & Raspberry and Apple & Mango		£2.75

Pesto's own Italian milkshakes, made with real Italian gelato, choose from Smooth Vanilla, Strawberries & Cream or Double Chocolate £3.85

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



GIFT VOUCHERS AVAILABLE

- PESTO at the Davenport Arms
Marton, Macclesfield SK11 9HF | t: 01260 224 269
- PESTO at the White Horse
Desford, Leicestershire LE9 9JJ | t: 01455 822 394
- PESTO at the Dicconson Arms
Appley Bridge, Wigan WN6 9DY | t: 01257 252 733
- PESTO at Sutton Coldfield
West Midlands B76 INX | t: 0121 329 3203
- PESTO at the Trafford Centre
Manchester M17 8AA | t: 0161 749 8228
- PESTO at Widnes
Cheshire WA8 9AH | t: 0151 424 3729
- PESTO at the Axe and Compass
Wolvey, Warwickshire LE10 3HG | t: 01455 220 240
- PESTO at the Dibbinsdale Inn
Bromborough, Wirral CH63 0HJ | t: 0151 334 9818
- PESTO at Cabbage Hall
Little Budworth, Cheshire CW6 9ES | t: 01829 760 292
- PESTO at the Peacock
Oakerthorpe, Derbyshire DE55 7LN | t: 01773 832 088

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GREAT ITALIAN FOOD
PESTO™

Pane...

Selezione di pane Italiano £2.95

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

Pan Fresco £2.25

Fresh cut white baguette (V)

Pane all' aglio £2.95

Pesto's own garlic bread (V)

Pane al formaggio £3.25

Pesto's own garlic bread with cheese (V)

Bruschetta...

Bruschetta alle Polpettine **New!** £4.75

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

Bruschetta Caprese **New!** £4.50

Toasted ciabatta topped with buffalo mozzarella, roasted tomatoes and fresh basil, finished with balsamic vinegar

Bruschetta zucchini e provolone £4.25

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

Bruschetta pomodoro £4.50

Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of seasoned olive oil (V)

Bruschetta funghi £4.50

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

Insalata...

Insalata Panzanella **New!** £3.95

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

Insalata della casa £3.75

A mixed salad using seasonally available ingredients (V)

Insalata Caprese £3.95

Buffalo mozzarella and ripe tomato, drizzled with an olive oil, balsamic and fresh basil dressing

Insalata Caesar £3.75

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

Pesce e frutti di mare...

Spiedini di gamberoni alla griglia **New!** £4.75

A skewer of king prawns, peppers and red onion, chargrilled and dressed with a lemon butter

Merluzzo fritto £5.95

Selected loin pieces from our Fraserburgh-landed cod, deep-fried in our own Birra Moretti batter and served with a tangy mayonnaise

Frutti di mare gratinati £5.95

Sautéed king prawns and scallops in white wine, with sun-blush tomatoes, basil, mascarpone cheese, all baked with a breadcrumb and Gran Moravia crust

Calamari fritti £4.50

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

Crocchette di pesce £4.50

Pesto's own cod fishcakes with herbs and a little pancetta

Gamberoni all' aglio e peperoncino £4.95

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...

Pizzette con gorgonzola e pere **New!** £3.95

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

Pizzette Napoletana **New!** £3.95

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

Pizzetta Margherita £3.75

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

Pizzetta pepperoni £3.95

A 5" pizza with tomato, mozzarella and pepperoni

Pizzette piccante con salsiccia £3.95

5" pizza with spicy Italian sausage and jalapeno peppers

Pizzetta formaggio di capra £3.95

A 5" pizza topped with tomato, goat's cheese, caramelised red onion, garlic and spinach (V)

Pizzette al pesto e funghi £3.95

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

Generale...

Olive miste £2.95

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

Selezione di antipasti (per due) £9.95

Platter of Italian antipasti for two to share, with traditional cured meats, cheeses, olives, bread and sun-dried tomato tapenade

Verdure al forno £4.25

Fresh colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (V)

Polenta frita al parmigiano e rosmarino £3.95

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

Funghi all' aglio £3.95

Fresh mushrooms seasoned and simply sautéed with garlic (V)

Patate Campagna £3.95

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

Patate all' origano £3.95

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)

Gluten-free pasta is available on request - please allow some additional preparation time if this is ordered

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 and meat dishes may contain some bones.

Carne...

Arrosto di costine di maiale £9.95

A rack of pork ribs (c.500g) rubbed with herbs and spices, flashed on the chargrill then slow roasted. Great for sharing

Salsiccia peperonata £4.50

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

Ali di pollo al forno £3.95

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

Polpette di manzo £4.75

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

Coscia di pollo imbottita £4.95

Two boneless chicken thighs, stuffed with Parma ham, a hint of sage, spinach and mozzarella cheese

Spiedini di pollo £4.95

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

Pepero £4.50

A fiery Tuscan beef stew made with an abundance of ground black pepper, tomato, potato and red wine

Pasta e riso...

Farfalle al salmone affumicato e asparagi **New!** £4.50

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

Tagliatelle verdi con spinaci £4.25

Spinach tagliatelle with a creamy spinach sauce (V)

Spaghetti alla salsiccia £4.50

Spaghetti pasta with a Calabrian sausage and tomato sauce

Penne all' arrabiata £3.95

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

Rigatoni al forno alla Calabrese £4.50

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

Penne con pollo al dragoncello £4.50

Penne pasta with chicken breast, fresh tarragon, lemon zest, mascarpone and pecorino cheese

Linguine al cartoccio con gamberoni £5.50

Linguine baked in parchment paper, with king prawns, white wine, fresh chilli, garlic and chopped tomato

Risotto ai funghi £4.50

A rich Arborio rice risotto with wild mushrooms, white wine, fresh oregano and a spoonful of mascarpone cheese (V)

Cannelloni ricotta e spinaci £4.25

Classic spinach and ricotta cheese cannelloni (V)

Fettuccine alla carbonara £4.25

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

Arancini £4.25

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

Spaghetti al ragù Bolognese £3.95

Classic beef and pork ragù from Bologna, served with spaghetti

Lasagna al ragù £4.50

A classic lasagne made with rich beef and pork ragu