

Pane...

Selezione di pane Italiano £2.95

Selection of Italian bread served with olive oil and balsamic vinegar (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 gamberoni *New!* £5.95

Toasted ciabatta topped with a tangy mayonnaise and sautéed king prawns served hot

Bruschetta alle Polpettine £4.75

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

Bruschetta Caprese £4.50

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

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 £4.25

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 £3.95

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

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

We hand roll every one of our spicy meatballs and cook them 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

Pepeoso £4.50

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

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 pepperoncino *New!* £3.95

A 5" Margherita pizza with fresh chilli and garlic.... SPICY HOT! (V)

Pizzette Rustica *It's Back!* £3.95

A 5" pizza topped with tomato, goat's cheese, prosciutto & fresh balsamic tossed rocket

Pizzette con gorgonzola e pere £3.95

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

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 jalapeño 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

Peperoni ripieni *It's Back!* £4.95

Red and yellow half peppers stuffed with goat's cheese, mozzarella, spinach and pesto, then roasted (V)

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.

Pesce e frutti di mare...

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 £4.75

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

Pasta e riso...

Linguine al pesto *New!* £4.25

For those pesto lovers out there, linguine pasta simply tossed in our own recipe red pesto and served with fresh basil and Gran Moravia (V)

Spaghetti al pesto e gamberoni *New!* £5.95

Spaghetti with king prawns, piccolo tomatoes and fresh basil pesto mixed in

Spaghetti al ragú Bolognese £4.25

Classic beef and pork ragú from Bologna, served with spaghetti

Lasagne alle verdure *New!* £4.50

A vegetable lasagne made with aubergine, courgette, peppers and onion (V)

Farfalle al salmone affumicato e asparagi £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)

Penne all'arrabiata £3.95

We serve this simple but classic, hot spicy tomato and chilli 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)

Lasagna al ragú £4.50

A classic lasagne made with rich beef and pork ragu