

To Share!

Piatti da condividere...

- Selezione di antipasti** £11.95
An antipasti platter with cured meats, cheeses, marinated olives, deep fried mozzarella, breads and dip. Ideal for two people to share
- Fritto misto di mare New!** £14.95
For seafood lovers this is a great platter to share and of course it is an Italian classic, ours is with king prawns, calamari, whitebait and our Fraserburgh cod. All served with garlic mayonnaise and lemon.
- Selezione di bruschetta New!** £8.95
We have put together a platter of your favourite bruschettas, one piece each of pomodoro, Caprese, polpettine & funghi
- 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

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)

Pesce e frutti di mare...

- Bianchetti fritti New!** £4.50
Deep-fried whitebait served with garlic mayonnaise and lemon
- 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** £4.95
Cod fishcakes with herbs and a little pancetta
- Gamberoni all' aglio e peperoncino** £5.50
King prawns, sautéed in white wine, onion, garlic and peperoncino chilli

Pizzette...

- Pizzette Calabrese New!** £3.95
A 6" tomato and mozzarella pizza, topped with spicy 'nduja, Calabrian sausage & fresh green hot chillies... SPICY!
- Pizzette peperoncino** £3.95
A 6" Margherita pizza with fresh chilli and garlic... SPICY! (V)
- Pizzette Rustica** £3.95
A 6" pizza topped with tomato, goat's cheese, prosciutto & fresh balsamic tossed rocket
- Pizzette con gorgonzola e pere** £3.95
A 6" pizza with mozzarella, gorgonzola, pear and rocket
- Pizzetta Margherita** £3.75
Classic mozzarella and tomato 6" pizza seasoned with oregano (V)
- Pizzetta peperoni** £3.95
A 6" pizza with tomato, mozzarella and pepperoni
- Pizzetta formaggio di capra** £3.95
A 6" pizza topped with tomato, goat's cheese, caramelised red onion, garlic and spinach (V)
- Pizzette al pesto e funghi** £3.95
A 6" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms and Gran Moravia shavings (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** £4.50
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)

Bruschetta...

- Bruschetta gamberoni** £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** £4.75
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)

Generale...

- Mozzarella frita New!** £4.75
Small pearls of mozzarella, coated in egg and breadcrumbs, deep-fried and served with a dip
- Olive miste** £2.95
A mix of Italian olives marinated with sweet peppers and herbs (V)
- Verdure al forno** £4.25
Fresh colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (V)
- Peperoni ripieni** £4.95
Red and yellow half peppers stuffed with goat's cheese, mozzarella, spinach and pesto, then roasted (V)
- Polenta frita al parmigiano e rosmarino** £3.95
Our own deep-fried polenta batons 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)

Carne...

- Pollo alla pizzaiola It's back!** £4.95
Chicken breast fillets topped with a rich tomato sauce made with fresh basil and oregano
- Pancetta di maiale al forno New!** £5.50
Pork belly rubbed with fresh sage, paprika and garlic, then slow cooked
- 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** £4.95
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, flashed on the char-grill and baked in the oven
- Peposo** £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.

Pasta e riso...

- Rigatoni alla cacciatore New!** £4.95
Our "Hunters" chicken stew is made with red wine, olives, capers, herbs, peppers and served with rigatoni pasta
- Penne ai quattro formaggio New!** £4.50
Penne pasta tossed in a rich sauce made from four Italian cheeses including dolcelatte, pecorino, Gran Moravia and mild goats' cheese
- Spaghetti con sugo di gamberoni e pomodoro New!** £5.95
Spaghetti with king prawns in a rich tomato sauce, made with onion, garlic & white wine
- Pappardelle ai funghi New!** £4.75
Pappardelle pasta in a fresh wild mushroom, cream, white wine and thyme sauce (V)
- Risotto ai funghi** £4.95
A rich Arborio rice risotto with wild mushrooms, white wine, fresh oregano and a spoonful of mascarpone cheese (V)
- Penne all'arrabiata** £3.95
We serve this simple but classic, hot spicy tomato and chilli sauce with penne pasta and finished with Gran Moravia (V)
- Linguine al pesto** £4.50
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 rag' Bolognese** £4.25
Classic beef and pork ragù from Bologna, served with spaghetti
- Farfalle al salmone affumicato e asparagi** £4.50
Farfalle pasta tossed with smoked salmon, asparagus, garlic, white wine and double cream
- 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
- Linguine al cartoccio con gamberoni** £5.95
Linguine baked in parchment paper, with king prawns, white wine, fresh chilli, garlic and chopped tomato
- Cannelloni ricotta e spinaci** £4.50
Classic spinach and ricotta cheese cannelloni (V)
- Fettuccine alla carbonara** £4.50
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 rag'** £4.75
A classic lasagne made with rich beef and pork ragù