

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 North Atlantic 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

North Atlantic cod loin pieces deep-fried in our own Birra Moretti batter and served with a tangy mayonnaise

Frutti di mare gratinati £5.95

Sautéed king prawns and queen 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...

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 ragù 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 ragù £4.75

A classic lasagne made with rich beef and pork ragù