

## Grandi piatti...

<b>Selezione di antipasti</b>	<b>£11.95</b>
An antipasti platter with cured meats, cheeses, marinated olives, deep fried mozzarella, breads and dip. Ideal for two people to share	
<b>Fritto misto di mare</b>	<b>£14.95</b>
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 loin.	
All served with garlic mayonnaise and lemon	
<b>Selezione di bruschetta</b>	<b>£8.95</b>
We have put together a platter of your favourite bruschettas, one piece each of pomodoro, Caprese, polpettine & funghi	
<b>Arrosto di costine di maiale</b>	<b>£9.95</b>
A rack of pork ribs (c.500g) rubbed with herbs and spices, flashed on the chargrill then slow roasted. Great for sharing	

## Pane...

<b>Selezione di pane Italiano</b>	<b>£2.95</b>
Selection of Italian bread served with olive oil and balsamic vinegar (V)	
<b>Pane all' aglio</b>	<b>£2.95</b>
Pesto's own garlic bread (V)	
<b>Pane al formaggio</b>	<b>£3.25</b>
Pesto's own garlic bread with cheese (V)	

## Insalata...

<b>Insalata ottimo New!</b>	<b>£4.25</b>
This super green salad is made with a mix of seasonal crisp greens, asparagus, cannellini beans and a white wine, mustard & lemon dressing (V)	
<b>Insalata Panzanella</b>	<b>£4.25</b>
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)	
<b>Insalata Caprese</b>	<b>£4.50</b>
Buffalo mozzarella and ripe tomato, drizzled with an olive oil, balsamic and fresh basil dressing	
<b>Insalata Caesar</b>	<b>£3.95</b>
Popular salad of Romaine lettuce, shavings of Gran Moravia, croutons and dressed with Pesto's own dressing (V)	

## Bruschetta...

<b>Bruschetta gamberoni</b>	<b>£5.95</b>
Toasted ciabatta topped with a tangy mayonnaise and sautéed king prawns served hot	
<b>Bruschetta alle polpettine</b>	<b>£4.75</b>
Our classic meatball recipe, only smaller meatballs, and served on toasted ciabatta and finished with Gran Moravia shavings	
<b>Bruschetta Caprese</b>	<b>£4.75</b>
Toasted ciabatta topped with buffalo mozzarella, roasted tomatoes and fresh basil, finished with balsamic vinegar	
<b>Bruschetta pomodoro</b>	<b>£4.50</b>
Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of seasoned olive oil (V)	
<b>Bruschetta funghi</b>	<b>£4.50</b>
Toasted ciabatta topped with fresh mushrooms in a creamy dolcelatte, garlic and white wine sauce (V)	

## Pesce e frutti di mare...

<b>Bianchetti fritti</b>	<b>£4.50</b>
Deep-fried whitebait served with garlic mayonnaise and lemon	
<b>Merluzzo fritto</b>	<b>£5.95</b>
North Atlantic cod loin pieces, deep-fried in our own Birra Moretti batter and served with a tangy mayonnaise	
<b>Frutti di mare gratinati</b>	<b>£5.95</b>
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	
<b>Calamari fritti</b>	<b>£4.50</b>
Calamari, seasoned then deep-fried, served with garlic mayonnaise	
<b>Crocchette di pesce</b>	<b>£4.95</b>
Cod fishcakes with herbs and a little pancetta	
<b>Gamberoni all' aglio e peperoncino</b>	<b>£5.50</b>
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.*

## Generale...

<b>Zucchini frita New!</b>	<b>£3.95</b>
Sliced courgette lightly fried and seasoned in a crisp home-made batter (V)	
<b>Quattro formaggio al forno New!</b>	<b>£4.75</b>
A simple, yet indulgent four cheese oven bake. Mozzarella, dolcelatte, Gran Moravia and goats' cheese surrounded by a hot spicy arrabiata sauce. Served in a hot skillet with toasted ciabatta dipping slices (V)	
<b>Mozzarella frita</b>	<b>£4.75</b>
Small pearls of mozzarella, coated in egg and breadcrumbs, deep-fried and served with a dip	
<b>Olive miste</b>	<b>£2.95</b>
A mix of Italian olives marinated with sweet peppers and herbs (V)	
<b>Verdure al forno</b>	<b>£4.25</b>
Fresh colourful seasonal vegetables, lightly seasoned and simply roasted in the oven (V)	
<b>Peperoni ripieni</b>	<b>£4.95</b>
Red and yellow half peppers stuffed with goat's cheese, mozzarella, spinach and pesto, then roasted (V)	
<b>Polenta frita al parmigiano e rosmarino</b>	<b>£3.95</b>
Our own deep-fried polenta batons made with rosemary, Gran Moravia cheese and served with two dips (V)	
<b>Funghi all' aglio</b>	<b>£3.95</b>
Fresh mushrooms seasoned and simply sautéed with garlic (V)	
<b>Patate Campagna</b>	<b>£3.95</b>
Sautéed potato with onion, garlic, fresh chilli and finished with sun-dried tomato and black olives (V)	
<b>Patate all' origano</b>	<b>£3.95</b>
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...

<b>Pollo alla pizzaiola</b>	<b>£4.95</b>
Chicken breast fillets topped with a rich tomato sauce made with fresh basil and oregano	
<b>Pancetta di maiale al forno</b>	<b>£5.50</b>
Pork belly rubbed with fresh sage, paprika and garlic, then slow cooked	
<b>Arrosto di costine di maiale</b>	<b>£9.95</b>
A rack of pork ribs (c. 500g) rubbed with herbs and spices, flashed on the chargrill then slow roasted. Great for sharing.	
<b>Salsiccia peperonata</b>	<b>£4.50</b>
Spicy Italian sausage, with sautéed peppers, garlic and new potatoes	
<b>Ali di pollo al forno</b>	<b>£3.95</b>
Chicken wings Tuscan-style, marinated then baked in the oven	
<b>Polpette di manzo</b>	<b>£4.95</b>
We hand roll every one of our spicy meatballs and cook them in a tasty tomato, garlic and herb sauce	
<b>Coscia di pollo imbottita</b>	<b>£4.95</b>
Two boneless chicken thighs, stuffed with Parma ham, a hint of sage, spinach and mozzarella cheese	
<b>Spiedini di pollo</b>	<b>£4.95</b>
Skewer of marinated chicken breast wrapped in fine cured ham, flashed on the char-grill and baked in the oven	
<b>Peposo</b>	<b>£4.50</b>
A fiery Tuscan beef stew made with an abundance of ground black pepper, tomato, potato and red wine	

## Pizzette...

<b>Pizzette alla carbonara New!</b>	<b>£3.95</b>
A 6" pizza made in a classic carbonara style with pancetta, mushrooms and topped with rocket	
<b>Pizzette ai quattro formaggio New!</b>	<b>£3.95</b>
Classic 6" four cheese pizza topped with tomato, mozzarella, gorgonzola, Gran Moravia and goats' cheese	
<b>Pizzette Calabrese</b>	<b>£3.95</b>
A 6" tomato and mozzarella pizza, topped with spicy 'nduja, Calabrian sausage & fresh green hot chillies... SPICY!	
<b>Pizzette Rustica</b>	<b>£3.95</b>
A 6" pizza topped with tomato, goat's cheese, prosciutto & fresh balsamic tossed rocket	
<b>Pizzetta Margherita</b>	<b>£3.75</b>
Classic mozzarella and tomato 6" pizza seasoned with oregano (V)	
<b>Pizzetta pepperoni</b>	<b>£3.95</b>
A 6" pizza with tomato, mozzarella and pepperoni	
<b>Pizzetta formaggio di capra</b>	<b>£3.95</b>
A 6" pizza topped with tomato, goat's cheese, caramelised red onion, garlic and spinach (V)	
<b>Pizzette al pesto e funghi</b>	<b>£3.95</b>
A 6" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms and Gran Moravia shavings (V)	

## Pasta e riso...

<b>Pesto di penne con pollo e spinaci New!</b>	<b>£4.95</b>
Penne pasta tossed in a creamy chicken, basil pesto and spinach sauce, topped with Gran Moravia	
<b>Penne ai quattro formaggio</b>	<b>£4.50</b>
Penne pasta tossed in a rich sauce made from four Italian cheeses including dolcelatte, pecorino, Gran Moravia and mild goats' cheese	
<b>Pappardelle ai funghi</b>	<b>£4.75</b>
Pappardelle pasta in a fresh wild mushroom, cream, white wine and thyme sauce (V)	
<b>Risotto ai funghi</b>	<b>£4.95</b>
A rich Arborio rice risotto with wild mushrooms, white wine, fresh oregano and a spoonful of mascarpone cheese (V)	
<b>Penne all' arrabiata</b>	<b>£3.95</b>
We serve this simple but classic, hot spicy tomato and chilli sauce with penne pasta and finished with Gran Moravia (V)	
<b>Linguine al pesto</b>	<b>£4.50</b>
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)	
<b>Spaghetti al ragù Bolognese</b>	<b>£4.25</b>
Classic beef and pork ragù from Bologna, served with spaghetti	
<b>Farfalle al salmone affumicato e asparagi</b>	<b>£4.50</b>
Farfalle pasta tossed with smoked salmon, asparagus, garlic, white wine and double cream	
<b>Rigatoni al forno alla Calabrese</b>	<b>£4.50</b>
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	
<b>Linguine al cartoccio con gamberoni</b>	<b>£5.95</b>
Linguine baked in parchment paper, with king prawns, white wine, fresh hot chilli, garlic and chopped tomato	
<b>Cannelloni ricotta e spinaci</b>	<b>£4.50</b>
Classic spinach and ricotta cheese cannelloni (V)	
<b>Fettuccine alla carbonara</b>	<b>£4.50</b>
Fettuccini tossed in Pesto's carbonara sauce with pancetta, white wine and fresh Gran Moravia cheese	
<b>Arancini</b>	<b>£4.25</b>
Deep-fried balls of saffron risotto rice stuffed with mozzarella (V)	
<b>Lasagna al ragù</b>	<b>£4.75</b>
A classic lasagna made with rich beef and pork ragù	

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. **Gluten-free fusilli pasta is available upon request. Please allow some additional preparation time if this is ordered**