

£9.95 Menu

Choose any 3 of the below for £9.95 per person

Bruschetta alle Polpettine

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

Polenta frita al parmigiano e rosmarino

Our own deep-fried polenta batons made with rosemary, Gran Moravia cheese and served with two dips (V)

Zucchini frita *New!*

Sliced courgette lightly fried and seasoned in a crisp home-made batter (V)

Funghi all' aglio

Fresh mushrooms seasoned and simply sautéed with garlic (V)

Patate all' origano

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)

Insalata ottimo *New!*

This super green salad is made with a mix of seasonal crisp greens, asparagus, cannellini beans and a white wine, mustard & lemon dressing (V)

Insalata Caesar

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

Salsiccia peperonata

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

Ali di pollo al forno

Chicken wings Tuscan style, marinated then baked in the oven

Bianchetti fritti

Deep-fried whitebait served with garlic mayonnaise and lemon

Pizzetta Margherita

Classic mozzarella and tomato 6" pizza seasoned with oregano (V)

Pizzetta pepperoni

6" pizza with tomato, mozzarella and pepperoni

Pizzette ai quattro formaggio *New!*

Classic 6" four cheese pizza topped with tomato, mozzarella, gorgonzola, Gran Moravia and goats' cheese

Linguine al pesto

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)

Fettuccine alla carbonara

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

Arancini

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

Spaghetti al ragú Bolognese

Classic beef and pork ragú from Bologna, served with spaghetti

Lasagna al ragú

A classic lasagne made with rich beef and pork ragú

Penne all' arrabiata

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

Add a garlic bread

Pane all' aglio

Pesto's own garlic bread

£2.25

Pane al formaggio

Pesto's own garlic bread with cheese

£2.50

£11.95 Menu

Choose any 3 items from either menu for £11.95 per person.

Bruschetta pomodoro

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

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

Patate Campagna

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

Pollo alla pizzaiola

Chicken breast fillets topped with a rich tomato sauce made with fresh basil and oregano

Crocchette di pesce

Cod fishcakes with herbs and a little pancetta

Calamari fritti

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

Pesto di penne con pollo e spinaci *New!*

Penne pasta tossed in a creamy chicken, basil pesto and spinach sauce, topped with Gran Moravia

Pizzette Calabrese

A 6" tomato and mozzarella pizza, topped with spicy 'nduja, Calabrian sausage & green hot chillies... SPICY!

Pizzette Rustica

A 6" pizza topped with tomato, goat's cheese, prosciutto & fresh balsamic tossed rocket

Pizzette alla carbonara *New!*

A 6" pizza made in a classic carbonara style with pancetta, mushrooms and topped with rocket

Pizzetta formaggio di capra

A 6" pizza topped with tomato, goat's cheese, caramelised red onion, garlic and spinach (V)

Pizzette al pesto e funghi

A 6" pizza with mozzarella and tomato topped with fresh basil pesto, mushrooms and Gran Moravia shavings (V)

Pappardelle ai funghi

Pappardelle pasta in a fresh wild mushroom, cream, white wine and thyme sauce (V)

Penne ai quattro formaggio

Penne pasta tossed in a rich sauce made from four Italian cheeses including dolcelatte, pecorino, Gran Moravia and mild goats' cheese.

Farfalle al salmone affumicato e asparagi

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

Spiedini di pollo

Skewer of marinated chicken breast wrapped in fine cured ham, flashed on the char-grill and baked in the oven

Rigatoni al forno alla Calabrese

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

Cannelloni ricotta e spinaci

Classic spinach and ricotta cheese cannelloni (V)

Polpette di manzo

We hand roll every one of our spicy meatballs and cook them in a tasty tomato, garlic and herb sauce

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 & meat dishes may contain some bones. Our daytime offer is not available for groups of 8 or more. **Gluten-free fusilli pasta is available upon request – please allow some additional preparation time if this is ordered.**