

£10.95 Menu

Choose any 3 piattini dishes for £10.95 per person

Bruschetta alle Polpette

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

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)

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)

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

Pizzette Calabrese

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

Pizzetta formaggio di capra

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

Crocchette di pesce

Cod fishcakes with herbs and a little pancetta

Calamari fritti

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

Ali di pollo al forno

Chicken wings Tuscan style, marinated then baked in the oven

Spiedini di pollo

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

Pollo alla pizzaiola

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

Polpette di manzo

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

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)

Farfalle al salmone affumicato e asparagi

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

Cannelloni ricotta e spinaci

Classic spinach and ricotta cheese cannelloni (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

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. Not all ingredients are shown in the dish descriptions. Whilst we try to highlight all potential allergens, we cannot completely guarantee that there are no traces of nuts or gluten in our dishes. 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. 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.