

## Vino Bianco

*Moncaro Marche Bianco IGT, abv 11.5%* £12.95  
A light, easy drinking wine from the Marche region. The wine has a straw, yellow colour with green tints and a fresh and fruity bouquet with hints of citrus fruit. The flavour is fresh and harmonious.

*Ardesia Chardonnay IGT, abv 12%, 2009* £13.95  
Medium lemon colour with greenish reflex. On the nose displays notes of fruits and white flowers. Powerful taste with a great body.

*Villafranca Frascati Bordolese DOC, abv 12%, 2008* £14.95  
The wine has a bright, straw yellow colour, a delicately fruity bouquet and a young, vivacious taste. An elegant and harmonious wine.

*Ardesia Pinot Grigio IGT, abv 12%, 2009* £15.95  
Crisp, fruity classic style with delicious well balanced acidity

*Ardesia Sauvignon Blanc IGT Veneto, abv 12%, 2008* £15.95  
Medium lemon colour with greenish reflex. Aromatic and fruity notes on the nose and palate. Dry, light and refreshing.

*Soave DOC ‘La Scala’, abv 11.5%, 2007/8* £17.50  
This classic and typical Soave has a light straw colour with slight greenish reflections, a delicate bouquet and a typical almond butter aftertaste.

*Trappolini Orvieto DOC, abv 12%, 2007/8* £18.50  
Pale yellow in colour with a fine, elegant nose. Intense & delicate with a dry yet lively taste and a slightly bitter aftertaste.

*Moncaro Verdicchio ‘Le Vele’, abv 12.5%, 2009* £19.95  
Intense fruity flavours are apparent in this gentle and refined wine. The bouquet is intense and the palate is full, rich and supple.

*Gavi DOCG ‘Costa Mezzana’, abv 12%, 2008* £23.95  
Dezzani Gavi DOCG has ripe peach and almond fruit on the nose with a full, persistent and balanced taste.

*Sauvignon Blanc DOC Alto Adige ‘Lafn’, abv 14%, 2008* £29.95  
Serious lifted complex and focused wine ... outstanding!

## Vino Rosso

*Moncaro Marche Rosso IGT, abv 11.5%* £12.95  
An intense ruby-red wine in colour, it has a fruity floral bouquet with hints of wild berries.

*Moncaro Sangiovese IGT, abv 11.5%, 2009* £14.50  
This wine has a ruby-red colour with purple tints, a fruit, fragrant bouquet with hints of wild berries and a fresh, delicate taste.

*Moncaro Montepulciano d’Abruzzo DOC, abv 12.5%, 2008* £14.95  
A vinous bouquet of berry fruits. Medium bodied, ripe, wild berry fruit flavours and a light tannic finish.

*Nadaria Syrah IGT, abv 14.5%, 2008* £15.50  
Purple colour. Lively bouquet filled with subtle plum and fruit such as cranberry and cherry. On the palate leading displays smoky leather and black cherry.

*Sentito Merlot IGT, abv 13%, 2008* £15.95  
A vinous bouquet of berry fruits. Medium bodied, ripe, wild berry fruit flavours and a light tannic finish.

*Villa Domiziano Chianti DOCG, abv 12%, 2008* £16.50  
Bright red colour, tending slightly to garnet with an intense bouquet. Velvety on the mouth with a great tannin characteristic.

*Valpolicella Classico DOC Villa Domiziano, abv 12%, 2007* £18.95  
Ruby red in colour. A fine vinous ethereal bouquet. Dry taste, smooth with a hint of bitter cherry. 12% vol.

*Luccetti Salice Salentino Riserva DOC, abv 13%, 2004* £19.95  
Deep ruby-red in colour tending towards garnet. Intense aromas of cherry and plum with notes of spices and balsamic vinegar.

*Rocca di Castagnoli Chianti Classico DOCG, abv 13%, 2007* £26.95  
An excellent, fragrant wine with autumnal notes. Harmonious and clean on the palate, dry with good body, great character and length.

*‘Capraia’ Chianti Classico DOCG Reserva, abv 13%, 2005* £32.95  
Winner of the Chianti Trophy, IWC 2009 and in very small production. A rich and full wine with an intense ruby-red colour and great intensity. The nose gives fruity, spicy notes of plum, liquorice, red berries and bay leaves. On the palate, the wine is full, rounded, harmonious with a lasting aftertaste.

*Barolo DOCG Lecinquevigne abv 14%, 2002* £44.95  
Garnet red with hints of orange. Dry, robust and austere on the palate with a silky smooth, well balanced finish. 30% matured in used barriques and 70% in large barrels for 24 months.

*Amarone della Valpolicella DOC Classico, abv 13.5%* £44.95  
Intense garnet-red colour. A wine with fine, fragrant bouquet and a dry, full complex and velvety smooth taste. Rich and warm on the palate with strong, supple tannins.

## Rose

*Moncaro Rosaspina, abv 12.5%, NV* £13.95  
A vibrant pink colour with an intense fresh and fruity bouquet and an elegant, gentle taste.

*Ardesia Pinot Grigio Blush, abv 12%, 2009* £15.95  
Salmon pink in colour. Aromatic notes of freshly crushed cranberries and mineral elements. Dry and light to taste.

## Vino Spumante Italiano e Champagne

*Villa Domiziano Prosecco Spumante NV, abv 11%* £19.95  
Only hand selected grapes are used to make this Prosecco which has a strong floral bouquet, light body and an elegant, fruity taste.

*Venetto Rosato Spumante NV, abv 11%* £20.95  
Bright fresh bouquet of Blueberry and Blackcurrant with a creamy smooth finish.

*Veuve Cliquot (12%)* £49.95

*Dom Perignon 98 (12.5%)* £125.00

## Bevande

Choose from a selection of Italian bottled lagers, including:

Peroni Nastro  
Birra Moretti  
Peroni Gran Reserva  
Draft Lager - Peroni

## Minerale

Aqua Panna Still 250/750ml £1.85 / £3.25  
San Pellegrino Sparkling 250/750ml £1.85 / £3.25

Ask your Waiter about our selection of Soft Drinks, including:

Coke/Lemonade/Diet Coke  
Cranberry/Orange/Apple/Pineapple  
Aranciata Sparkling Orange  
Appletise/J20

from £1.95

## Distillati e liquori

Ask your Waiter about our wide selection of Premium Spirits, Liquers,

Whiskeys and Brandies from £2.45

## Cocktails

Ask your Waiter for our Cocktail List

| 115 Deansgate, Manchester, M3 2NW |  
| Telephone 0161 831 9930 | Fax 0161 831 9950 |  
| Email manchester@pestorestaurants.co.uk |

| The Great Hall, The Trafford Centre, Manchester M17 8BP |  
| Telephone 0161 749 8228 | Fax 0161 749 8338 |  
| Email trafford@pestorestaurants.co.uk |

| Pesto Liverpool - Unit 9. 14 Paradise Street, Liverpool, L1 8JF |  
| Telephone 0151 708 6353 |  
| Email liverpool@pestorestaurants.co.uk |

| Glasgow - OPENING SOON |

www.pestorestaurants.co.uk

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## Pane...

<i>Pane fresco</i>	£1.75
Fresh cut white baguette	
<i>Selezione di pane Italiano</i>	£2.65
Today's selection of Italian breads served with olive oil and balsamic vinegar	
<i>Pane all' aglio</i>	£2.45
Garlic ciabatta bread	
<i>Pane ai formaggi</i>	£2.95
Garlic ciabatta bread topped with cheese	

## Bruschetta...

<i>Bruschetta pomodoro</i>	£3.25
Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of herb olive oil (v)	
<i>Bruschetta mozzarella</i>	£3.45
Toasted ciabatta topped with sliced tomato, buffalo mozzarella and garnished with a balsamic and fresh chilli dressing (v)	
<i>Bruschetta al salmone affumicato</i>	£3.95
Toasted ciabatta drizzled with herb olive oil, spread with creamy soft cheese, topped with smoked salmon and served with fresh lemon	
<i>Bruschetta con fegatini di pollo</i>	£3.75
Toasted ciabatta topped with Pesto's own Tuscan chicken liver and thyme pate, garnished with red onion	

## Generale...

<i>Olive miste</i>	£2.95
An authentic mix of pitted Italian olives marinated in garlic, sweet peppers and spices (v)	
<i>Funghi alla aglio</i>	£2.95
Fresh mushrooms seasoned and simply sautéed with garlic (v)	
<i>Patate Campagna</i>	£3.25
Sautéed potato with onion, garlic, fresh chilli and finished with sun dried tomato and black olives (v)	
<i>Patate al pomodoro</i>	£2.95
Deep fried potato with a spicy tomato sauce (v)	
<i>Peperoni ripieni</i>	£3.95
Red and yellow peppers filled with pesto, goats cheese, onion and a hint of chilli (v)	
<i>Asparagi con parmigiano</i>	£3.95
Asparagus pan fried and served with parmesan shavings and aged balsamic vinegar (v)	

## Insalata...

<i>Insalata Caprese</i>	£3.95
Buffalo mozzarella and ripe tomato, served with an oil balsamic vinegar and fresh basil dressing (v)	
<i>Insalata Caesar</i>	£3.75
Popular salad of Romaine lettuce, fresh parmesan, croutons and dressed with Pesto's own dressing (v)	
<i>Insalata Niçoise</i>	£3.95
A classic salad with egg, tuna, potatoes, capers and olives, served with our own house dressing	
<i>Insalata della casa</i>	£3.45
A salad of leaves, tomato, sweetcorn, sweet peppers and red onion (v)	

# Carta di Piattini

*At Pesto, we invite our guests to experience all the flavours of Italy by choosing a selection of small dishes to be shared*

## Pizzette...

<i>Pizzette Margherita</i>	£3.25
Classic mozzarella & tomato 5" pizza seasoned with oregano (v)	
<i>Pizzette di peperoni</i>	£3.45
A 5" pizza with tomato, mozzarella and pepperoni	
<i>Pizzette alla Fiorentina</i>	£3.75
A 5" pizza with tomato, spinach, garlic, parmesan and topped with a quail's egg (v)	
<i>Pizzette ai funghi</i>	£3.45
A 5" pizza with tomato, sliced mushrooms and mozzarella (v)	
<i>Pizzette rustica</i>	£3.75
A 5" pizza topped with tomato, goats cheese, prosciutto ham and fresh rocket	
<i>Pizzette formaggio di capra</i>	£3.65
A 5" pizza with goats cheese, caramalised red onion, garlic & spinach (v)	

## Pesce e frutti di mare...

<i>Calamari fritti</i>	£3.45
Calamari, seasoned then deep fried, served with garlic mayonnaise	
<i>Spiedini di gamberoni</i>	£3.75
A skewer of king prawns coated in batter, deep fried and served with lemon and garlic mayonnaise	
<i>Spiedini di pesce</i>	£3.45
A skewer of marinated white fish in a light batter, served with lemon and garlic mayonnaise	
<i>Crocchette di pesce</i>	£3.95
Pesto's own fishcakes with cod, herbs and a little pancetta	
<i>Gamberoni all' aglio e peperoncino</i>	£3.95
King prawns, sautéed in white wine, onion, garlic and peperoncino chilli	

## Carne...

<i>Salsiccia peperonata</i>	£3.45
Spicy Italian sausage, with sautéed peppers and new potatoes	
<i>Polpette di manzo</i>	£3.95
Spicy beef and pork meatballs in a tasty tomato, garlic and herb sauce	
<i>Pollo alla pizzaiola</i>	£3.75
Chicken breast fillets in rich tomato, garlic and herb sauce	
<i>Coscia di pollo imbottita</i>	£3.95
Two boneless chicken thighs, stuffed with Parma ham, fresh sage, spinach and mozzarella cheese	
<i>Spiedini di pollo</i>	£3.95
Skewer of marinated chicken breast wrapped in fine cured ham, sealed and cooked under the grill	
<i>Ali di pollo al formo</i>	£3.75
Chicken wings Tuscan style, marinated then baked in the oven	
<i>Peposo</i>	£3.95
A fiery Tuscan beef stew made with an abundance of ground black pepper, tomato, potato and red wine	

## Pasta e riso...

<i>Cannelloni di mare</i>	£3.95
Cannelloni pasta filled with prawns and white fish in a creamy sauce and topped with grated mozzarella	
<i>Spaghetti con polpettine alla carbonara</i>	£3.95
Spaghetti with tiny beef meatballs in Pesto's carbonara sauce	
<i>Ravioli di rucola e grana padano</i>	£3.45
A rocket and grana padano cheese ravioli tossed in a fresh green pesto (v)	
<i>Linguine con salsa ai peperoni e basilico</i>	£3.45
Linguine pasta tossed in a red & yellow sweet pepper sauce with fresh basil leaves (v)	
<i>Farfalle al salmone affumicato e asparagi</i>	£3.75
Farfalle pasta tossed with smoked salmon, asparagus, garlic & crème fraiche	
<i>Arancini</i>	£3.65
Deep fried balls of saffron risotto rice stuffed with mozzarella (v)	
<i>Risotto di frutti di mare</i>	£3.95
Risotto of fish and seafood, with tomato and a hint of chilli – may take longer than other dishes	
<i>Risotto al pesto verde</i>	£3.75
Risotto of Alborio rice with a little fresh basil pesto mixed in (v)	
<i>Tagliatelle con porcini</i>	£3.45
Tagliatelle with a porcini mushroom, thyme and cream sauce (v)	
<i>Cannelloni al ragù</i>	£3.45
Cannelloni pasta filled with pork and beef ragu with a white sauce and topped with grated mozzarella	
<i>Gnocchi con pesto basilico &amp; parmigiano</i>	£3.45
Gnocchi with fresh basil pesto and melted fresh parmesan (v)	
<i>Linguine ai gamberoni</i>	£3.95
Linguine pasta with king prawns sautéed in white wine, garlic, fresh chilli and fresh chopped tomato	
<i>Spaghetti al ragù Bolognese</i>	£3.45
Classic beef and pork ragù from Bologna, served with spaghetti	
<i>Alle Verdure lasagne</i>	£3.45
A vegetable lasagne made with aubergine, courgette, tomato, pepper and onion (v)	
<i>Lasagne al ragù</i>	£3.95
A classic lasagne made with rich beef and pork ragu	

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GIFT VOUCHERS AVAILABLE - ASK FOR DETAILS

(v) suitable for vegetarians

Allergy advice: our dishes may contain traces of gluten, soya or nuts.

Unfortunately, we are no longer able to accept cheques