

## Vino Bianco

- Gaio Bianco IGT 2010 Sicily abv 12%** **£13.95**  
Straw yellow colour, pleasant flavour of peach with mineral nuances. Good balance of acidity and good presence of fruitiness. **175ml** **✂** **£3.50**  
**250ml** **✂** **£4.75**
- Chardonnay Malvassia Blend IGT Sole Di Puglia 2010 Puglia abv 12%** **£14.95**  
A light straw yellow colour with a youthful delicate fragrance. Crisp and dry on the palate. **175ml** **✂** **£3.75**  
**250ml** **✂** **£5.25**
- Frascati DOC Superiore Gotto d'Oro 2010 Lazio/Rome abv 12.5%** **£15.95**  
The wine boasts an elegant structure with delicate fruity undertones followed by a pleasant aromatic finish.
- Pinot Grigio IGT Villa Serena 2010 Veneto abv 12%** **£16.95**  
A mouth watering and zingy Pinot Grigio that displays fresh aromas of green apple and spicy citrus fruits. **175ml** **✂** **£4.50**  
Crisp, dry and a long lasting finish. **250ml** **✂** **£5.75**
- Sauvignon IGT Intrigo 2010 Veneto abv 12.5%** **£16.95**  
Aromatic nose bright straw yellow with gold and green reflections, with a green apple and elderflower bouquet. **175ml** **✂** **£4.50**  
Dry and full bodied with a velvety finish. **250ml** **✂** **£5.75**
- Soave DOC Classico Araia 2010 Veneto abv 12.5%** **£17.95**  
This superb wine has delicate fresh fruit aromas, particularly apple with distinct and balanced flavours on the palate.
- Orvieto (Medium Sweet) Class, Abboccato DOC Rocca delle Macie 2010 Umbria abv 12.%** **£18.95**  
Brilliant straw yellow with a fruity and refined bouquet. The palate is delicately sweet yet refreshing with a medium body and lengthy finish.
- Verdicchio dei Castelli di Jesi DOC Classico 2010 Le Marche abv 12.5%** **£19.95**  
A delicate, fresh and fruity wine with light aromas of ripened apricot. Intense and long lasting with pleasant bitter sweet flavours of almonds.
- Gavi DOCG Neirano 2010 Piedmont abv 11%** **£22.95**  
Produced entirely from Cortese grapes, this elegant white wine has a fresh, fragrant style and a delicate, green apple fruit character.
- Sauvignon Grave DOC Antonutti 2010 Friuli abv 12.5%** **£24.95**  
Luminous straw yellow in colour. The bouquet is true to the typical characteristic of the varietal. Vivacious in the mouth with a strong, aromatic persistence.

## Rose

- Gaio Rosato IGT 2010 Sicily abv 12%** **£13.95**  
Coral pink in colour with floral and fruit aromas. **175ml** **✂** **£3.50**  
Fresh and crisp with an intense and smooth taste. **250ml** **✂** **£4.75**
- Pinot Grigio 'Blush' IGT Le Poesie 2010 Veneto abv 11.5%** **£16.95**  
This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate. **175ml** **✂** **£4.50**  
**250ml** **✂** **£5.75**
- Garda Charetto Classico DOC Rose "Colli Storici" 2010" Lombardy abv 12.5%** **£19.95**  
Charetto is distinguished by its soft strawberry colour and delicate structure. It has an elegant, refreshing flavour with strawberries and spring flowers on the nose.

## Vino Spumante Italiano e Champagne

- Cuvee Heritage Spumante Brut Rose Neirano N/V Piedmont abv 12%** **£19.95**  
From the finest grapes, this wonderfully full bodied sparkling rose has a delicate and aromatic nose whilst the palate is fresh, lively and has a long finish.
- Prosecco Spumante N/V Treviso abv 11%** **£20.95**  
Crisp, refreshing and wonderfully effervescent, this classic wine is brimming with fresh fruits and floral notes and is alive with zingy fruit character. **125ml** **✂** **£4.95**
- Veuve Cliquot (12%)** **£49.95**
- Dom Perignon 98 (12.5%)** **£130.00**

## 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

## Vino Rosso

- Gaio Rosso IGT 2010 Sicily abv 12%** **£13.95**  
Deep ruby red. Fruity fragrance of mulberry and plum. **175ml** **✂** **£3.50**  
Fresh taste, lightly bitterish, persistent and well balanced. **250ml** **✂** **£4.75**
- Sangiovese IGT Roccamora 2010 Sicily abv 12.5%** **£14.95**  
A versatile ruby red wine with an intense fragrance and a fresh and delicate flavour with cherry fruit, soft spice and tomato leaf character. **175ml** **✂** **£3.75**  
**250ml** **✂** **£5.25**
- Montepulciano DOC Poggio ai Santi 2009 Abruzzo abv 13%** **£15.95**  
Ruby red colour. Delicate flavours with fragrances of red fruits. A well balanced and rounded wine with good length. **175ml** **✂** **£4.25**  
**250ml** **✂** **£5.50**
- Shiraz IGT "Colletara" Solonio 2010 Lazio/Rome abv 13%** **£16.95**  
Brilliant ruby red with spicy aromas and subtle hints of leather and ripe wild berries. The palate is soft and fruity with a pleasing rounded finish.
- Chianti Vernaiolo DOCG Rocca delle Macie 2009 Tuscany abv 13%** **£16.95**  
Lively ruby red with fruity aromas of ripe red fruits on the nose. The palate is fresh savoury and well balanced with good structure and excellent finish. **175ml** **✂** **£4.50**  
**250ml** **✂** **£5.75**
- Merlot DOC Tenute Sant'Anna 2010 Veneto abv 12%** **£17.95**  
Medium bodied with lovely soft, juicy autumn fruit and light tannins. The palate is rich with peppery blackberries and blue berries and a subtle hint of chocolate. **175ml** **✂** **£4.75**  
**250ml** **✂** **£6.00**
- Negroamaro Megale IGT Salento Barrique 2010 Puglia abv 14%** **£19.95**  
A barrique aged Negroamaro, full bodied with juicy dark plum fruit flavours. A pleasant oakiness a vanilla nose, pleasantly soft on the palate.
- Valpolicella Classico DOC Villa Borghetti 2009 Veneto abv 12.5%** **£20.95**  
Only the finest grapes are used to produce this versatile "all rounder". Soft and supple with vanilla edged dark fruit aromas and deep raisin flavours.
- Chianti Classico DOCG Rocca delle Macie 2008 Tuscany abv 13.5%** **£25.95**  
Vibrant ruby red colour with a fruity nose producing hints of light spiciness. On the palate this wine is savoury, full bodied with a good aromatic persistency.
- Riserva Chianti Classico DOCG Rocca delle Macie 2007 Tuscany abv 13.5%** **£33.95**  
A refined nose with an excellent variety of fruity aromas and a gentle touch of spice. Intense palate with well balanced tannins and excellent long finish.
- Barolo Franco Serra DOCG 2007 Piedmont abv 13.5%** **£43.95**  
The Nebbiolo grape gives the wine great body, character and a rich, majestic style. Deep in colour, delicate floral aroma with a vanilla note and full flavour, intensely full bodied.
- Amarone della Valpolicella DOC Le Poesie 2008 Veneto abv 14.5%** **£46.95**  
A true wine of finesse and elegance - a wonderful fusion of intense fruit and tannins that enhances a traditional style of wine, a big wine with intense tannins.

## Bevande

Choose from a selection of Italian bottled lagers, including:  
Peroni Nastro  
Birra Moretti  
Peroni Gran Reserva  
Draft Beer – Peroni & if available, House Beer  
Rekorderlig Cider Pear or Apple **from £3.30**

## Minerale

Aqua Panna Still 250/750ml **£1.95 / £3.35**  
San Pellegrino Sparkling 250/750ml **£1.95 / £3.35**  
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**  
Coke/Diet Coke 330ml **£2.10**  
Tonic/Slimline Tonic/Tomato Juice/Canada Dry  
Ginger Ale/Bitter Lemon 125ml **Mixers £1.00**



| Pesto at the Cabbage Hall - Little Budworth 01829 760292 |

| Manchester - Deansgate 0161 831 9930 |

| Manchester - The Trafford Centre 0161 749 8228 |

| Liverpool - Liverpool One 0151 708 6353 |

| Glasgow - St. Vincent Street 0141 204 0979 |



[www.pestorestaurants.co.uk](http://www.pestorestaurants.co.uk)



**PESTO**<sup>™</sup>  
in a Pub  
**at the CABBAGE HALL**

## Pane...

**Pane fresco** £1.75

Fresh cut white baguette

**Selezione di pane Italiano** £2.65

Today's selection of Italian breads served with olive oil and balsamic vinegar

**Pane all' aglio** £2.45

Pesto's own garlic bread

**Pane al formaggio** £2.95

Pesto's own garlic bread with cheese

## Bruschetta...

**Bruschetta pomodoro** £3.75

Toasted ciabatta topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of herb olive oil (v)

**Bruschetta mozzarella** £3.95

Toasted ciabatta topped with sliced tomato, buffalo mozzarella and garnished with a balsamic and fresh chilli dressing (v)

**Bruschetta al salmone affumicato** £3.95

Toasted ciabatta drizzled with herb olive oil, spread with creamy soft cheese, topped with smoked salmon and served with fresh lemon

## Generale...

**Selezione di antipasti (per due)** £8.95

Platter of Italian antipasti for two to share, including classic cured meats, cheeses, olives, bread and sun dried tomato tapenade

**Olive miste** £2.95

A mix of pitted Italian olives marinated with sweet peppers herbs and spices (v)

**Funghi all' aglio** £3.25

Fresh mushrooms seasoned and simply sautéed with garlic (v)

**Patate Campagna** £3.50

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

**Patate al origano** £3.25

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)

**Peperoni ripieni** £4.50

Red and yellow peppers filled with pesto, mozzarella and goat's cheese, onion and a hint of chilli (v)

## Pesce e frutti di mare...

**Calamari fritti** £3.95

Calamari, seasoned then deep fried, served with garlic mayonnaise and fresh lemon

**Crocchette di pesce** £4.50

Pesto's own cod fishcakes with herbs and a little pancetta

**Gamberoni all' aglio e peperoncino** £3.95

King prawns, sautéed in white wine, onion, garlic and peperoncino chilli

## 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*

## Insalata...

**Insalata Caprese** £3.95

Buffalo mozzarella and ripe tomato, served with an oil balsamic vinegar and fresh basil dressing (v)

**Insalata Caesar** £3.75

Popular salad of Romaine lettuce, fresh parmesan, croutons and dressed with Pesto's own dressing (v)

**Insalata Nicoise** £3.95

A classic salad with egg, tuna, potatoes, capers and olives, with the leaves tossed in our own house dressing

**Insalata della casa** £3.45

A salad of leaves, tomato, sweetcorn, sweet peppers & red onion (v)

## Pizzette...

**Pizzetta Margherita** £3.75

Classic mozzarella & tomato 5" pizza seasoned with oregano (v)

**Pizzetta pepperoni** £3.95

A 5" pizza with tomato, mozzarella and pepperoni

**Pizzetta alla Fiorentina** £3.95

A 5" pizza with tomato, spinach, garlic, parmesan and topped with a quail's egg (v)

**Pizzetta rustica** £3.95

A 5" pizza topped with tomato, goats cheese, prosciutto ham and fresh rocket

**Pizzetta formaggio di capra** £3.95

A 5" pizza with goats cheese, caramelised red onion, garlic & spinach (v)

## Carne...

**Salsiccia peperonata** £3.95

Spicy Italian sausage, with sautéed peppers and new potatoes

**Polpette di manzo** £4.50

Spicy beef meatballs in a tasty tomato, garlic and herb sauce

**Pollo alla pizzaiola** £3.95

Chicken breast fillets in rich tomato, garlic and herb sauce

**Coscia di pollo imbottita** £4.50

Two boneless chicken thighs, stuffed with Parma ham, a hint of sage, spinach and mozzarella cheese

**Spiedini di pollo** £4.50

Skewer of marinated chicken breast wrapped in fine cured ham, sealed and baked in the oven

**Ali di pollo al forms** £3.95

Chicken wings Tuscan style, marinated then 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

## Pasta e riso...

**Linguine al cartoccio con gamberoni** £4.50

Linguine pasta baked in parchment paper, with king prawns, white wine, fresh chilli, garlic and chopped tomato

**Cannelloni ricotta e spinaci** £3.95

Classic spinach and ricotta cheese cannelloni (v)

**Fettuccine alla carbonara** £3.95

Fettuccini tossed in Pesto's carbonara sauce with pancetta and fresh parmesan.

**Farfalle al salmone affumicato e asparagi** £3.95

Farfalle pasta tossed with smoked salmon, asparagus, garlic & double cream

**Arancini** £3.95

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

**Risotto alla salsiccia peperoncino** £3.95

Risotto of alborio rice, with chopped spicy Italian sausage, sun dried tomato and a hint of saffron - please allow a little more time for this to arrive

**Risotto al pesto verde** £3.95

Risotto of alborio rice with a little fresh basil pesto mixed in - please allow a little more time for this to arrive (v)

**Tagliatelle con porcini** £3.95

Tagliatelle with a porcini mushroom, thyme and cream sauce (v)

**Gnocchi con pesto basilico & parmigiano** £3.95

Gnocchi with fresh basil pesto and melted fresh parmesan (v)

**Penne ali arrabbiata** £3.75

Penne pasta tossed in our fiery tomato and chilli sauce, topped with grated parmesan (v)

**Spaghetti al ragú Bolognese** £3.95

Classic beef and pork ragú from Bologna, served with spaghetti

**Lasagna al ragú** £4.50

A classic lasagne made with rich beef and pork ragu

PESTO™  
in a Pub

at the CABBAGE HALL

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