

# PESTOS

## Winter Menu Features

-Antipasto-

### **-Crab & Lobster Cakes-**

Lump Crab Meat and Lobster Meat Cakes with Spring Greens and a Roasted Red Pepper Sauce. \$9

-Insalate-

### **-Mahi Mahi Salad-**

Lightly Seasoned Mahi Mahi Filet Grilled and Served over Baby Spinach, Tomatoes, Mushrooms, Roasted Pine Nuts, and Crumbled Goat Cheese.  
Served with Warm Bacon Dressing. \$10

-Polo-

### **-Stuffed Chicken-**

Chicken Breasts Stuffed with a Blend of Italian Cheeses, Pancetta, Sautéed Spinach, Sun-Dried Tomatoes, and Roasted Pine Nuts. Served over Asparagus and 6-Cheese Ravioli; Finished with a Roasted Garlic Sauce. \$18

-Frutti de Mare-

### **-Seafood alla Vodka-**

Lobster Tail Meat, Jumbo Shrimp, and Jumbo Sea Scallops Sautéed in our Famous Vodka Sauce and Served over Herbed Pappardelle Pasta and Asparagus. \$23

-Carne-

### **-Steak & Shrimp-**

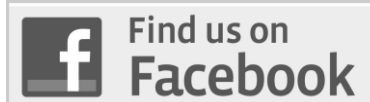
Filet Tips and Jumbo Shrimp Sautéed in our Vodka Sauce with Cheese Filled Gnocchi, Asparagus Tips, & Tomatoes. \$21

### **-Portabella Beef Tenderloin-**

Grilled Filet Mignon Served Over a Crab & Cheese Stuffed Portabella Cap and Romano Mashed Potatoes. Finished with a Brandy Sauce \$25

**Pesto's Gift Certificates Make the Perfect Gift!!**

**Ask your Server for Assistance.**



## Appetizers

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### Our Famous Breadsticks

Served with your choice of alfredo sauce \$6. Cheddar cheese sauce \$5. Pizza or marinara sauce \$4.

### Shrimp Cocktail

Six jumbo shrimp served with cocktail sauce \$9 **GF**  
Gluten Free

### Toasted Raviolis

Raviolis filled with spicy cheese and lightly fried. Served with our marinara sauce \$5

### Fried Mozzarella

Breaded mozzarella fried and served with our marinara sauce \$5

### Garlic Bread

Made with our own Italian bread \$4  
Add melted mozzarella cheese for an additional \$1

### Pesto Tomato Bread

Our Italian bread topped with pesto sauce, tomatoes, and mozzarella cheese \$7

### Calamari

Our famous hand breaded calamari delicately fried \$9

### Bruschetta

Toasted garlic bread served with our signature blend of tomatoes, basil, garlic and sprinkled with Pecorino-Romano cheese \$7

### Shrimp De Jonghe

Five tender jumbo shrimp broiled in fresh garlic and butter and topped with seasoned bread crumbs \$8

### Portabella De Jonghe

A hearty portabella mushroom broiled in fresh garlic and butter and topped with seasoned bread crumbs \$6

### Pesto's Platter

A combination of our calamari, fried mozzarella, toasted raviolis, and shrimp de jonghe. Served with marinara sauce \$11

### Salsa Cruda Bread

Italian bread topped with a combination of our signature blend of tomatoes, basil, and garlic. Topped with melted provolone cheese \$7

### Sautéed Italian Sausage

Our Italian sausage sautéed with red and green bell peppers, red onions, and marinara sauce \$8  
Gluten Free **GF**

## Veal Entrees

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### Veal Milanese

Lightly breaded veal cutlets served with a lemon, garlic, and oregano sauce that lightly dresses fettuccine and capers. Topped with a sprinkling of Pecorino-Romano cheese \$17

### Veal Toscana

Tender pieces of veal cutlets lightly breaded with seasoned bread crumbs, sautéed and smothered with roma tomatoes, fresh basil, garlic and baked with provolone cheese. Served over capellini \$17

### Veal Marsala

Veal cutlets sautéed with fresh mushrooms, green onions, capellini pasta, and our Marsala wine sauce \$17

### Veal Picatta

Veal cutlets sautéed in white wine, fresh lemon juice, and capers. Served over capellini \$17

### Veal Parmigiana

Two pieces of veal breaded then covered with marinara sauce and baked mozzarella cheese. Served over capellini \$13

## Seafood Pasta

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### Prosciutto Wrapped Shrimp Skewers

Marinated jumbo shrimp wrapped in prosciutto and grilled. Served over sautéed asparagus, sun-dried tomatoes, and sacchettini pasta that is stuffed with cheese. Finished with a light lemon sauce. \$18

### Lobster Ravioli

Saffron infused egg pasta stuffed with lobster meat and cheese and served in a lemon dill cream sauce. \$15

### Seafood Alfredo

An appealing assortment of sautéed jumbo shrimp, crab, scallops and fresh sliced mushrooms tossed with alfredo sauce and fettuccine pasta. \$13

### Blackened Tuna & Red Peppers

Delicious Sashimi Grade Yellow tuna steak blackened and grilled with fresh red bell peppers and broccoli then mixed with fettuccine. \$17

All entrees include your choice of soup or tossed salad and freshly baked bread.  
An individual Caesar salad may be substituted for an additional \$2

## From the Grill

### Parmesan Crusted Filet

An 8 ounce filet grilled and encrusted with a parmesan cheese and roasted garlic mixture. Served over romano mashed potatoes and asparagus. Finished with a roasted garlic sauce \$24

### Cajun Tuna Steak

Sashimi Grade Yellow fin tuna lightly seasoned with Cajun seasonings, grilled, and served atop a bed of rice seasoned with roma tomatoes \$17

**GF** Gluten Free

### Pork Chop Milanese

Breaded and baked 14oz pork chop served over romano mashed potatoes and asparagus. Finished with a roasted garlic sauce. \$18

Also available simply grilled.  
**GF** Gluten Free When Grilled

## Pesto's Signature Selections

### Macadamia Nut Crusted Chicken

Two marinated chicken breasts crusted with Macadamia Nuts. Served over capellini pasta and finished with a roasted red pepper cream sauce \$17

### Roasted Garlic Chicken

A delicious and robust oven-roasted garlic cream sauce accompanies chicken breasts, broccoli, and farfalle pasta \$15

### Pesto Crusted Salmon

Basil and Pecorino-Romano crusted salmon filet served with seasonal vegetables \$17 **GF** Gluten Free  
Also available simply grilled.

### Crab Crusted Seabass

Delicious Chilean Seabass crusted with crab meat and finished with a lemon dill cream sauce. Served with sautéed vegetables and rice \$19

### Vodka Chicken

Chicken breasts sautéed and served in our very own vodka-cream sauce. Served over capellini \$15

### Seafood alla Vodka

Lobster tail meat, jumbo shrimp, and jumbo sea scallops sautéed in our famous vodka sauce and served over herbed pappardelle pasta and asparagus \$23

### Prosciutto Wrapped Shrimp Skewers

Marinated jumbo shrimp wrapped in prosciutto and grilled. Served over sautéed asparagus, sun-dried tomatoes, and sacchettini pasta that is stuffed with cheese. Finished with a light lemon sauce. \$18

## Chicken Entrees

### Chicken Toscana

Tender pieces of chicken lightly breaded with seasoned bread crumbs, sautéed and smothered with roma tomatoes, fresh basil, garlic and baked with provolone cheese. Served over cappellini \$15

### Pesto Chicken

Tender chicken breasts sautéed in our creamy pesto sauce with red bell peppers and broccoli. Served over farfalle pasta. \$14

### Chicken Marsala

Chicken breasts sautéed with fresh mushrooms, green onions, capellini pasta, and our Marsala wine sauce \$15

### Pepper Crusted Chicken

Tender breasts of chicken pan-seared in fresh-cracked peppercorns, portabella mushrooms and bell peppers in an herbed brandy-cream sauce. Served over capellini \$15

### Chicken Milanese

Tender breaded chicken served with a lemon, garlic, and oregano sauce that lightly dresses fettuccine and capers. Topped with a sprinkling of Pecorino-Romano cheese \$14

### Cajun Grilled Chicken

Two chicken breasts grilled with Cajun herbs and served over Cajun rice mixed with freshly sautéed vegetables \$13  
Gluten Free **GF**

### Chicken Parmigiana

Tender breaded chicken breasts covered with marinara sauce and mozzarella cheese and baked to a golden perfection. Served over capellini \$14

## Pasta

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### Chicken Alfredo

Fettuccine pasta tossed with tender slices of grilled chicken, capers and alfredo sauce \$12

### Sicilian Sampler

Meat lasagna and either chicken, veal, or eggplant parmigiana accompanied with fettuccine alfredo \$15

### Tortellini al Piselli

An appetizing blend of cheese tortellini, peas, fresh mushrooms and imported Cappicola ham tossed with our delicious alfredo sauce \$12

### Spaghetti

Capellini pasta covered with our fresh authentic marinara sauce \$9 **Meat sauce, meatballs and Italian sausage links also available** \$3

### Tortellini

Cheese filled tortellini topped with Basilico (Tomato Parmesan), marinara, or alfredo sauce \$11

### Garlic Romano Fettuccine

Fettuccine served with a lemon, garlic, Romano, and oregano sauce that lightly dresses the pasta and capers. \$10

### Chicken Tomato Basil

Fettuccine pasta tossed with slices of grilled chicken, fresh tomatoes, garlic, fresh basil and Romano cheese \$13

### Penne alla Vodka

Penne pasta tossed with imported Cappicola ham in our own vodka cream sauce \$12

### Pesto Tortellini with Sun-Dried Tomatoes

Cheese filled tortellini served and sun-dried tomatoes tossed with our basil and Romano pesto sauce \$12

### Tortellini Caprese

Cheese filled tortellini tossed with tomatoes, fresh mozzarella, mushrooms, and baby spinach. Served in light herb oil. \$12

### 6-Cheese Ravioli

Ravioli filled with a blend of six cheeses and topped with Basilico (Tomato Parmesan), marinara, or alfredo sauce \$11

### Fettuccine Alfredo

Fettuccine pasta gently tossed with a rich and creamy parmesan cheese sauce \$10

## From the Oven

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### Meat Lasagna

A rather large portion of lasagna noodles layered with our own blend of six cheeses and seasoned ground beef and topped with our homemade marinara sauce \$12

### Eggplant Parmigiana

Breaded eggplant lightly fried, dressed with marinara sauce and baked mozzarella cheese \$12

### Baked Ziti

Ziti Pasta covered with marinara sauce, topped with mozzarella cheese and baked \$10  
**Meat sauce, meatballs and Italian sausage links also available** \$3

Banquet room facilities available at Pestos with a capacity of 50 people.  
Pesto's entrees are available in half and full pans for both lunch and dinner caterings.

Reservations available.  
Gratuity will be added to parties of six or more.  
There is a two dollar split entrée charge.  
Salads

### Cajun Tuna Salad

Tuna grilled with cajun seasoning tops this bed of mixed greens, roma tomatoes, red bell peppers and green onions \$8

### Grilled Chicken Salad

A grilled chicken breast tops this bed of iceberg and romaine lettuce, roma tomatoes, cheddar cheese, hard-boiled egg and bacon \$8

### Grilled Shrimp Salad

Mixed greens with fresh mushrooms, green peppers and mozzarella cheese topped with five flavorful grilled shrimp \$9

### Chicken Caesar Salad

Traditional Caesar with marinated artichoke hearts, roma tomatoes, and whole black olives tops a bed of crisp romaine lettuce \$8

### Spinach Salad

Fresh leaf spinach, bacon, mushrooms, pine nuts, egg and tomatoes. Served with warm bacon dressing on the side \$7

### SALAD DRESSINGS

Balsamic Vinaigrette, Creamy Basil, Creamy Garlic, Bleu Cheese, Honey Mustard, Honey French, Raspberry Vinaigrette, Italian, Ranch, Fat Free Ranch and Fat Free Honey Mustard

## Sandwiches

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AVAILABLE 11 AM – 4 PM

INCLUDES CHOICE OF GRAPES OR SEASONED FRENCH FRIES

### Mediterranean Chicken Sandwich

Grilled breast of chicken with crumbled goat cheese, pesto aioli, and caramelized onions on a pretzel roll. \$6

### Grilled Portabella Sandwich

Grilled portabella mushroom cap with provolone cheese, sautéed peppers, and sautéed onions on a Focaccia roll. Served with a roasted red pepper aioli. \$6

### Tuscan Chicken Sandwich

Breaded chicken breast topped with fresh tomatoes, basil, and melted provolone cheese. Served on a Focaccia roll \$6

### Turkey Wrap

Smoked turkey breast, cheddar cheese, romaine leaf, cruda, and finished with roasted red pepper aioli on a roasted garlic herb wrap. \$6

### Chicken Parmigiana

Breaded chicken breast, marinara sauce and mozzarella cheese on a Focaccia roll \$6

### Italian Sausage

Italian sausage, green peppers and marinara sauce on a French bun. \$6

### Meatball

Homemade meatballs with marinara sauce and melted mozzarella cheese on a French bun. \$6

### Stromboli

Pizza sausage with onions, green peppers, marinara sauce and melted mozzarella cheese. \$6

### Italian Beef

Italian beef on a French bun. Served with pepperocini peppers and au jus. \$6

## Lunch Portions

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AVAILABLE MONDAY THROUGH FRIDAY FROM 11 AM – 4 PM

INCLUDES CHOICE OF A SIDE SALAD OR A CUP OF SOUP

### Vodka Chicken

Chicken breast sautéed and served in our very own vodka-cream sauce. Served over capellini. \$8

### Macadamia Nut Crusted Chicken

Marinated chicken breast crusted with Macadamia Nuts. Served over capellini pasta and finished with a roasted red pepper sauce. \$10

### Chicken Parmigiana

Tender breaded chicken breast baked with marinara sauce and mozzarella cheese. Served over capellini. \$8

### Chicken Alfredo

Fettuccine pasta tossed with tender slices of grilled chicken, capers and alfredo sauce. \$8

### Meat Lasagna

Lasagna noodles layered with our own blend of six cheeses and seasoned ground beef and topped with our homemade marinara sauce. \$7

### Cajun Tuna Steak

Sashimi Grade Yellow fin tuna grilled, and served atop a bed of rice seasoned with roma tomatoes. \$9

Gluten Free



## Soups

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### Minestrone

A hearty Italian soup with vegetables and pasta in a zesty tomato broth.

By the cup.....\$3

### Soup of the Day

Ask your server about our original soups prepared daily with only the best ingredients.

By the bowl.....\$4

## Calzones

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### Spinach

Spinach, sausage, mushrooms, green peppers, pizza sauce and a blend of cheeses \$8

### Cheese

A delicious blend of cheeses and pizza sauce baked in a folded pizza crust \$7

### Chicken

Grilled chicken breast, green pepper, onions, marinara sauce and a blend of cheeses \$8

### Seafood

Shrimp, crab, scallops, mushrooms, melted mozzarella cheese and alfredo sauce \$9

### Veggie

Mushrooms, green peppers, onion, black olives and broccoli with cheese and your choice of alfredo or pizza sauce \$8

## Signature Pizzas

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Your choice of deep dish or stuffed is an additional 3.00 for regular and 5.00 for large

### Pesto's Choice

Pepperoni, sausage, mushrooms, onions and green peppers  
Regular.....\$13 Large.....\$15

### Five Cheese

A delicious blend of mozzarella, cheddar, provolone, Romano and parmesan cheeses  
Regular.....\$12 Large.....\$14

### Spinach

Fresh leaf spinach tossed with our special blend of herbs and garlic then topped with mozzarella and Romano cheeses  
Regular.....\$13 Large.....\$15

### Pesto's Classico

Pepperoni, sausage, ham, bacon, mushrooms, green peppers, onions and whole black olives  
Regular.....\$15 Large.....\$18

### Seafood

Shrimp, crab, scallops and mushrooms with our alfredo sauce  
Regular.....\$14 Large.....\$17

### BBQ Chicken

Grilled chicken breast layered with onions, bacon and mozzarella cheese over our tangy BBQ sauce  
Regular.....\$13 Large.....\$16

### Veggie

Mushrooms, green peppers, onion, black olives and broccoli with your choice of alfredo or pizza sauce  
Regular.....\$13 Large.....\$15

### Pesto's Chicken

Grilled chicken breast with red onions, whole black olives and our own fresh pesto sauce  
Regular.....\$15 Large.....\$17

### Meat Feast

Pepperoni, sausage, ground beef, bacon and ham  
Regular.....\$14 Large.....\$16

### Chicken Bruschetta Pizza

Chicken, fresh tomatoes, basil, romano cheese, and mozzarella cheese.  
Regular.....\$14 Large.....\$16

## The Perfect Pizza

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Start with any of our three freshly prepared crusts and add any and all of the toppings you'd like!!!

Hand Tossed Pizza: Regular.....\$9 Large.....\$11 Deep Dish or Stuffed: Regular.....\$12 Large.....\$15

REGULAR \$1.75 PER TOPPING LARGE \$2.25 PER TOPPING

Pepperoni • Sausage • Cappicola Ham • Bacon • Ground Beef • Mushroom • Green Pepper • Onion  
Tomato • Black Olive • Green Olive • Spinach • Ricotta • Pepperocini • Garlic • Anchovies • Artichoke Hearts  
PRICED AS TWO

Grilled Chicken • Shrimp • Red Peppers • Sun-Dried Tomato • Alfredo Sauce • Pesto Sauce