



**PESTOS**  
ITALIAN RESTAURANT

Autumn Menu Features

-Antipasto-

**-Seared Scallops-**

Jumbo Seared Scallops Served over Roasted Garlic Sauce and Topped with Toasted Macadamia Nuts. \$17 **GF**  
Gluten Free

-Insalate-

**-Steak Salad-**

Marinated and Grilled Steak atop Mixed Greens, Apples, Bleu Cheese Crumbles, Tomatoes, and Roasted Walnuts. Served with Balsamic Vinaigrette. \$16 **GF**  
Gluten Free

-Pasta-

**-Butternut Squash Ravioli-**

Butternut Squash Filled Ravioli Finished with a Roasted Garlic Cream Sauce. \$16  
Add Sliced Italian Sausage for \$3

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. \$28

-Pollo-

**-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. \$21

-Carne-

**-Portabella Beef Tenderloin-**

Grilled Filet Mignon Served Over a Crab & Cheese Stuffed Portabella Cap and Romano Mashed Potatoes. Finished with a Brandy Sauce \$32

## Appetizers

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### Our Famous Breadsticks

Served with your choice of alfredo sauce \$7. Cheddar cheese sauce \$6. Pizza or marinara sauce \$5.

### Shrimp Cocktail

Six jumbo shrimp served with cocktail sauce \$11 **GF**  
Gluten Free

### Toasted Raviolis

Raviolis filled with spicy cheese and lightly fried. Served with our marinara sauce \$8

### Fried Mozzarella

Breaded mozzarella fried and served with our marinara sauce \$8

### Garlic Bread

Made with our own Italian bread \$6  
Add melted mozzarella cheese for an additional \$1

### Pesto Tomato Bread

Our Italian bread topped with pesto sauce, tomatoes, and mozzarella cheese \$9

### Calamari

Our famous hand breaded calamari delicately fried \$10

### Bruschetta

Toasted garlic bread served with our signature blend of tomatoes, basil, garlic and sprinkled with Pecorino-Romano cheese \$9

### Shrimp De Jonghe

Five tender jumbo shrimp broiled in fresh garlic and butter and topped with seasoned bread crumbs \$11

### Portabella De Jonghe

A hearty portabella mushroom broiled in fresh garlic and butter and topped with seasoned bread crumbs \$9

### Pesto's Platter

A combination of our calamari, fried mozzarella, toasted raviolis, and shrimp de jonghe. Served with marinara sauce \$14

### Salsa Cruda Bread

Italian bread topped with a combination of our signature blend of tomatoes, basil, and garlic. Topped with melted provolone cheese \$9

### Sautéed Italian Sausage

Our Italian sausage sautéed with red and green bell peppers, red onions, and marinara sauce \$11  
Gluten Free **GF**

## Veal Entrees

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### Veal Picatta

Veal cutlets sautéed in white wine, fresh lemon juice, and capers. Served over capellini \$21

### 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 \$21

### Veal Marsala

Veal cutlets sautéed with fresh mushrooms, green onions, capellini pasta, and our Marsala wine sauce \$21

### Veal Parmigiana

Two pieces of veal breaded then covered with marinara sauce and baked mozzarella cheese. Served over capellini \$16

## 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. \$22

### Lobster Ravioli

Saffron infused egg pasta stuffed with lobster meat and cheese and served in a lemon dill cream sauce. \$17

### Seafood Alfredo

An appealing assortment of sautéed jumbo shrimp, crab meat, bay scallops and fresh sliced mushrooms tossed with alfredo sauce and fettuccine pasta. \$14

### Blackened Tuna & Red Peppers

Delicious sashimi grade yellow tuna steak blackened and grilled with fresh red bell peppers and broccoli then mixed with fettuccine. \$22

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 \$28

### 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 \$22

**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. \$21

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 \$19

### Roasted Garlic Chicken

A delicious and robust oven-roasted garlic cream sauce accompanies chicken breasts, broccoli, and farfalle pasta \$19

### Pesto Crusted Salmon

Pesto crusted salmon filet served with seasonal vegetables \$22  
**GF**  
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 asparagus and wild rice \$24

### Vodka Chicken

Chicken breasts sautéed and served in our very own vodka-cream sauce. Served over capellini \$18

### Seafood alla Vodka

Lobster tail meat, jumbo shrimp, and jumbo scallops sautéed in our famous vodka sauce and served over herbed pappardelle pasta and asparagus \$28

### 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. \$22

## 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 \$19

### Pesto Chicken

Tender chicken breasts sautéed in our creamy pesto sauce with red bell peppers and broccoli. Served over farfalle pasta. \$19

### Chicken Marsala

Chicken breasts sautéed with fresh mushrooms, green onions, capellini pasta, and our Marsala wine sauce \$19

### 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 \$19

### Chicken Parmigiana

Tender breaded chicken breasts covered with marinara sauce and mozzarella cheese and baked to a golden perfection. Served over capellini \$17

### Cajun Grilled Chicken

Two chicken breasts grilled with cajun herbs and served over Cajun rice mixed with freshly sautéed vegetables \$16  
Gluten Free **GF**

# Pasta

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## Chicken Alfredo

Fettuccine pasta tossed with tender slices of grilled chicken, capers and alfredo sauce \$14

## Sicilian Sampler

Meat lasagna and either chicken, veal, or eggplant parmigiana accompanied with fettuccine alfredo \$18

## Tortellini Caprese

Cheese filled tortellini tossed with tomatoes, fresh mozzarella, mushrooms, and baby spinach. Served in light herb oil. \$14

## Pesto Tortellini with Sun-Dried Tomatoes

Cheese filled tortellini served and sun-dried tomatoes tossed with our basil and Romano pesto sauce \$14

## Tortellini

Cheese filled tortellini topped with basilico (Tomato Parmesan), marinara, or alfredo sauce \$12

## Chicken Tomato Basil

Fettuccine pasta tossed with slices of grilled chicken, fresh tomatoes, garlic, fresh basil and romano cheese \$15

## Penne alla Vodka

Penne pasta tossed with imported Cappicola ham in our own vodka cream sauce \$13

## Spaghetti

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

## 6-Cheese Ravioli

Ravioli filled with a blend of six cheeses and topped with Basilico (Tomato Parmesan), marinara, or alfredo sauce \$12

## 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 \$15

## Eggplant Parmigiana

Breaded eggplant lightly fried, dressed with marinara sauce and baked mozzarella cheese \$15

## Baked Ziti

Ziti Pasta covered with marinara sauce, topped with mozzarella cheese and baked \$13  
**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.**

Consuming raw or undercooked proteins may increase your risk of foodborne illness.

## Salads

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### Cajun Tuna Salad

Tuna grilled with cajun seasoning tops this bed of mixed greens, roma tomatoes, red bell peppers and green onions \$12

### Grilled Chicken Salad

A grilled chicken breast tops this bed of romaine lettuce, roma tomatoes, cheddar cheese, hard-boiled egg and bacon \$11

### Grilled Shrimp Salad

Mixed greens with fresh mushrooms, tomatoes, green peppers and mozzarella cheese topped with five flavorful grilled shrimp \$12

### Chicken Caesar Salad

Traditional Caesar with grilled chicken marinated artichoke hearts, roma tomatoes, and whole black olives tops a bed of crisp romaine lettuce \$11

### Spinach Salad

Fresh leaf spinach, bacon, mushrooms, pine nuts, egg and tomatoes. Served with warm bacon dressing on the side \$9

### 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. \$11

### 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. \$11

### Tuscan Chicken Sandwich

Breaded chicken breast topped with fresh tomatoes, basil, and melted provolone cheese. Served on a Focaccia roll \$11

### Turkey Wrap

Smoked turkey breast, cheddar cheese, romaine leaf, cruda, and finished with roasted red pepper aioli on a roasted garlic herb wrap. \$11

### Chicken Parmigiana Sandwich

Breaded chicken breast, marinara sauce and mozzarella cheese on a Focaccia roll \$11

### Italian Sausage Sandwich

Italian sausage, green peppers and marinara sauce on a French bun with melted provolone cheese. \$11

### Meatball Sandwich

Homemade meatballs with marinara sauce and melted mozzarella cheese on a French bun. \$11

### Stromboli Sandwich

Pizza sausage with onions, green peppers, marinara sauce and melted mozzarella cheese. \$11

### Italian Beef Sandwich

Italian beef on a French bun with melted provolone cheese. Served with pepperocini peppers and au jus. \$11

## 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. \$12

### Macadamia Nut Crusted Chicken

Marinated chicken breast crusted with Macadamia Nuts. Served over capellini pasta and finished with a roasted red pepper sauce. \$12

### Chicken Parmigiana

Tender breaded chicken breast baked with marinara sauce and mozzarella cheese. Served over capellini. \$12

### Chicken Alfredo

Fettuccine pasta tossed with tender slices of grilled chicken, capers and alfredo sauce. \$11

### Meat Lasagna

Lasagna noodles layered with our own blend of six cheeses and seasoned ground beef and topped with our homemade marinara sauce. \$9

### Cajun Tuna Steak

Sashimi Grade Yellow fin tuna grilled, and served atop a bed of rice seasoned with roma tomatoes. \$13

Gluten Free



## Soups

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### Minestrone

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

By the cup.....\$4

### Soup of the Day

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

By the bowl.....\$6

## Calzones

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### Spinach

Spinach, sausage, mushrooms, green peppers, pizza sauce and a blend of cheeses \$12

### Cheese

A delicious blend of cheeses and pizza sauce baked in a folded pizza crust \$10

### Seafood

Shrimp, crab, bay scallops, mushrooms, melted mozzarella cheese and alfredo sauce \$14

### Chicken

Grilled chicken breast, green pepper, onions, marinara sauce and a blend of cheeses \$13

## Signature Pizzas

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Deep dish is an additional 3.00 for regular and 5.00 for large

### Pesto's Choice

Pepperoni, sausage, mushrooms, onions and green peppers  
Regular.....\$17 Large.....\$19

### Five Cheese

A delicious blend of mozzarella, cheddar, provolone, Romano and parmesan cheeses  
Regular.....\$14 Large.....\$16

### Spinach

Fresh leaf spinach tossed with our special blend of herbs and garlic then topped with mozzarella and Romano cheeses  
Regular.....\$16 Large.....\$18

### Pesto's Classico

Pepperoni, sausage, ham, bacon, mushrooms, green peppers, onions and whole black olives  
Regular.....\$19 Large.....\$21

### Meat Feast

Pepperoni, sausage, ground beef, bacon and ham  
Regular.....\$17 Large.....\$19

### BBQ Chicken

Grilled chicken breast layered with onions, bacon and mozzarella cheese over our tangy BBQ sauce  
Regular.....\$17 Large.....\$19

### Seafood

Shrimp, crab, bay scallops and mushrooms with our alfredo sauce  
Regular.....\$19 Large.....\$21

### Chicken Bruschetta Pizza

Chicken, fresh tomatoes, basil, romano cheese, and mozzarella cheese.  
Regular.....\$17 Large.....\$19

## 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.....\$12 Large.....\$15 Deep Dish: Regular.....\$15 Large.....\$20

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

Pepperoni • Sausage • Cappelletti Ham • Bacon • Ground Beef • Mushroom • Green Pepper • Onion  
Tomato • Black Olive • Green Olive • Spinach • Pepperoncini • Garlic • Artichoke Hearts

PRICED AS TWO

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