



# PESTO

*Welcome!*

*We believe in the power of simplicity. Great cooking without artificial tricks. By using excellent, fair -preferably organic and local- and fresh ingredients, our chef creates a feast for the taste buds on your plate. A touch of Italy, a proper dose of craftsmanship and a whole lot of love; you'll taste it.*

*We hope to offer a place to relax at the harbour side. In our comfortable relaxing chairs you'll find yourself in the perfect spot for a pre-dinner drink. From Tuesday to Saturday we serve dinner ranging from a great and quick pasta to a full four course dinner. Who knows - maybe you'll finish your evening on the couch overlooking the harbour with a grappa?*

*It's our pleasure to welcome you!*



# PESTO

Allergic to something? Please let us know, we are happy to adjust where we can! Ask for our bread with pesto, olive oil and sea salt (5,50) to start off with an Italian bite

## ENTREE

### Vegan steak alla tartara

tomato tartare, capers, avocado cream, 'egg yolk' of mango, shallot 9,25  
*WINE SUGGESTION: Lama - Chardonnay 6,50*

### Gamba ceviche

coriander, onion, lime, red pepper, orange, bell pepper 9,50  
*WINE SUGGESTION: Clara - Grechetto 4,25*

### Beef carpaccio

truffle dressing, tête de moine, roseval, rocket, red onion 10,75  
*WINE SUGGESTION: Chianti Classico - Spigallo 5,50*

### Zuppa

seasonal soup, ask for this week's ingredients 6,50

## PRIMO

### Bucatini al limone

pasta from Lazio with a hole (buco), basil oil, lemon, grana padano 9,00  
*WINE SUGGESTION: Neiss - Pinot Grigio 5,75*

### Pesto Alternativo

gnocchi, spinach, goat cheese, pesto endive, almond 9,00 (as main course 14,50)  
*WINE SUGGESTION: Sassone 5,00*

### Risotto ai gamberi

green pea, shrimps, fennel, lime, radish, parmesan 9,50 (as main course 15,50)  
*WINE SUGGESTION: Pignocco - Verdicchio 5,75*

## SECONDO

### Sorpresa di bulgur

bulgur, chickpea, zucchini, sweet potato, figs, tomato salsa 17,50  
*WINE SUGGESTION: Rubiolo - Montepulciano 5,50*

### Filetto di trota

trout fillet, baby potatoes, bell pepper, zucchini 19,75  
*WINE SUGGESTION: Lugana - Trebbiano 7,50*

### Saltimbocca di pollo

chicken breast, prosciutto, truffle tapenade, gnocchi, leak, mushroom 18,50  
*WINE SUGGESTION: Elisabetta - Sangiovese 4,25*

### Carré de agnello

rack of lamb, pea and broad bean, zucchini 22,50  
*WINE SUGGESTION: Vallone - Negroamaro 5,00*

### Caesar salad

Little gem, croutons, grana padano, egg, arancini (15,50) or grilled chicken (16,50)  
*WINE SUGGESTION: Lama - Chardonnay 6,50*

**Side dishes:** Baked potatoes or portion of French fries (4,50). Feel like extra veggies? Order a mixed salad, a tomato salad with basil or stir-fried courgette with oregano (4,50)



# PESTO

## DESSERT

### **Tiramisù fresco**

fresh alternative tiramisu: raspberry, lemoncurd 7,00

### **Summerlove**

white chocolate, almond, strawberry, balsamico, mint 7,00

### **Panna Cotta al mango**

coconut panna cotta, mango, basil biscuit 7,00

### **Cheese platter**

selection of Italian cheeses, apple syrup, raisin bread 11,50

### **Sgroppino**

prosecco, vodka, lemon ice cream 7,50

## A SWEET LITTLE TREAT?

### **Affogato**

espresso, vanilla-ice cream, whipped cream, nutty crumble 5,25

**Coffee or tea with chocolate salami** 4,85

## DIGESTIVES

To be enjoyed on the couch, overlooking the harbour! (or simply at the table of course)

**Homemade limoncello** served ice cold 3,00

### Grappa

A proud Italian circular product, much softer and more elegant than its common reputation makes us believe. We have taken some varieties home from Italy:

**Grappa di Moscato** soft, tasty, elegant 5,50

**Grappa di Barolo** strong, full of character 6,50

### **Grappa tasting**

two different kinds of grappa, dark chocolate 8,50

Of course, we offer a wide variety of fine digestives to end your dinner in style. Feel free to ask the crew for our selection, which includes among others:

Disaronno amaretto, red Port, Talisker Whisky, Averno amaro and more.

