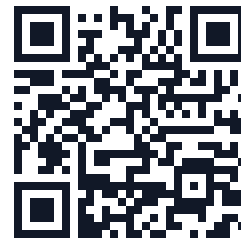


# Ristorante Pesto

1915 S Broad St 19148-2216 · +12153368380 · Updated: May 29, 2026

[View online menu](#)



---

## MOST ORDERED 12

---

### Gnocchi Pasta \$23.00

Homemade potato dumplings served with our pesto sauce, rose, or Gorgonzola sauce.

---

### Side of Pasta \$8.00

Side of penna, spaghetti or linguine.

---

### Pollo Parmigiana \$26.00

Cutlet topped with mozzarella and Parmesan cheese in a rose or red sauce. Served with a side of roasted potatoes and the daily vegetables.

---

### Cavatelli \$32.00

Award winning short homemade pasta served with lobster, shrimp, and crab-meat in a rose sauce.

---

### Eggplant \$17.00

Stuffed with spinach, ricotta, and mozzarella in a rose sauce.

---

### Bracciolatini \$16.00

5 thin sliced steaks stuffed with mozzarella and breading then grilled.

---

### Pollo Alla Marsala \$24.00

Sauteed with mushrooms in a Marsala wine sauce. Served with a side of roasted potatoes and the daily vegetables.

---

### Extra Carrots \$5.00

Nut and Gluten-free.

---

### Pollo Francese \$26.00

Egg battered topped with 2 jumbo shrimp in a lemon butter sauce. Served with a side of roasted potatoes and the daily vegetables.

---

### Shrimp \$17.00

5 pieces of shrimp wrapped in bacon, puff pastry served with a honey Dijon mustard on the side.

---

### Chocolate Cake \$10.00

Rich, layered chocolate cake drizzled with chocolate sauce and dusted with powdered sugar, accompanied by a dollop of whipped cream.

---

### Fettuccine Alfredo Pasta \$23.00

Homemade fettuccine with cream sauce and Parmesan cheese, with or without prosciutto.

---

## APPETIZERS 4

---

### Roasted Peppers and Fresh Mozzarella \$14.00

Roasted red peppers paired with fresh mozzarella, drizzled with a balsamic glaze.

---

<b>Portobello Parmigiana</b>	<b>\$14.00</b>
Portobello mushroom topped with mozzarella cheese in a rose sauce.	
<b>Burratta</b>	<b>\$19.00</b>
Burrata cheese, prosciutto, homemade sun-dried tomatoes, drizzled with homemade balsamic reduction.	
<b>Portobello Crab</b>	<b>\$18.00</b>
Mushroom topped with mozzarella cheese, crab imperial and crab meat in a rose sauce.	

## ANTIPASTI 4

---

<b>Vongole</b>	<b>\$18.00</b>
Steamed clams served in your choice of sauce either red or white (oil and garlic)	
<b>Cozze</b>	<b>\$18.00</b>
Steamed mussels served in your choice of sauce red or white (oil and garlic)	
<b>Calamari Fritti</b>	<b>\$18.00</b>
Tender fried calamari served with lemon or marinara sauce.	
<b>Bruschetta</b>	<b>\$12.00</b>
Grilled Italian bread topped with fresh tomatoes and herbs in virgin olive oil.	

## SPECIALS 3

---

<b>Lamb Chops</b>	<b>\$44.00</b>
Grilled and marinated with balsamic vinegar and seasoning over a bed of spring mix or sauteed with garlic and rosemary, baked in the oven in a demiglaze sauce.	
<b>Salmon Special</b>	<b>\$26.00</b>
Encrusted with walnuts and sun dried tomatoes in a lobster shallot tomato cognac cream sauce.	
<b>Black Ink</b>	<b>\$32.00</b>
Homemade pasta topped with mussels, clams, shrimp, crab meat, diced tomatoes in oil garlic with a touch of tomato.	

## INSALATE 4

---

<b>Pear Salad</b>	<b>\$15.00</b>
Spring mix, poached pears, caramelized walnuts, sunflower seeds, Gorgonzola cheese, raspberry vinaigrette. All dressings come on the side.	
<b>Insalata Mista</b>	<b>\$15.00</b>
Spring mix served with grated and shaved Parmesan in our special house vinaigrette. All dressings come on the side.	
<b>Insalata Di Cesare</b>	<b>\$15.00</b>
Romaine with our Caesar dressing and homemade croutons. All dressings come on the side.	
<b>Insalata Alla Gorgonzola</b>	<b>\$15.00</b>
Spring mix served with Gorgonzola cheese, sun-dried tomatoes and walnuts in a balsamic vinaigrette. All dressings come on the side.	

## PASTA 9

---

<b>Linguine Alla Scogliera</b>	<b>\$29.00</b>
Shrimp and lobster in a red sauce.	
<b>Spaghetti Alle Vongole</b>	<b>\$27.00</b>
Clams serves in a red or white sauce.	
<b>Lobster and Shrimp Ravioli</b>	<b>\$30.00</b>
5 piece ravioli in a lobster shallot tomato cognac cream sauce with crab meat.	
<b>Shrimp Scampi</b>	<b>\$28.00</b>
Jumbo shrimp over linguine served in the following sauces: rose, cognac cream or oil and garlic.	
<b>Gluten Free Homemade Gnocchi</b>	<b>\$24.00</b>
Gluten Free homemade gnocchi, containing rice flour, potatoes, and gluten free flour	
<b>Penne Primavera Pasta</b>	<b>\$25.00</b>
It comes with a variety of vegetables including mushroom, artichoke, roasted peppers, carrots, broccoli, squash and cauliflower in a rose sauce or cream sauce.	
<b>Linguine Pescatora Pasta</b>	<b>\$29.00</b>
Served with shrimp, mussels, and clams in a red or white sauce (oil and garlic)	
<b>Penne Alla Puttanesca</b>	<b>\$25.00</b>
Penne with chopped veal in a mildly spicy tomato sauce with black and green olives.	
<b>Cheeses Ravioli</b>	<b>\$20.00</b>
5 piece cheese ravioli.	
<b>POLLO AND VITELLO</b> 10	
<b>Pollo Alla Fiorentina</b>	<b>\$26.00</b>
Chicken cutlet topped with spinach and mozzarella cheese in a creamy demiglasse sauce. Served with a side of roasted potatoes and the daily vegetables.	
<b>Pollo Piccata</b>	<b>\$23.00</b>
Sauteed in a lemon butter sauce. Served with a side of roasted potatoes and the daily vegetables.	
<b>Vitello Alla Marsala</b>	<b>\$26.00</b>
Sauteed with mushrooms in a Marsala wine sauce. Served with a side of roasted potatoes and the daily vegetables.	
<b>Vitello Piccata</b>	<b>\$25.00</b>
Sauteed in a lemon butter sauce. Served with a side of roasted potatoes and the daily vegetables.	
<b>Pollo Ai Carciofi</b>	<b>\$26.00</b>
Chicken breast sauteed with artichokes, prosciutto, and mozzarella cheese in white wine sauce. Served with a side of roasted potatoes and the daily vegetables.	
<b>Vitello Mare E Monti</b>	<b>\$32.00</b>
Veal medallions with jumbo shrimp, mozzarella cheese, and prosciutto in a mushroom demiglasse sauce. Served with a side of roasted potatoes and the daily vegetables.	
<b>Vitello Francese</b>	<b>\$28.00</b>
Egg battered topped with 2 jumbo shrimp in a lemon butter sauce. Served with a side of roasted potatoes and the daily vegetables.	

**Saltimbocca Alla Romana with Chicken** **\$25.00**

Chicken with prosciutto and Swiss cheese sauteed in a Marsala and cream sauce with sage.

---

**Saltimbocca Alla Romana with Veal** **\$26.00**

Veal topped with prosciutto and Swiss cheese sauteed in a Marsala and cream sauce with sage. Served with a side of roasted potatoes and the daily vegetables.

---

**Vitello Parmigiana** **\$27.00**

Cutlet topped with mozzarella and Parmesan cheese in a red or rose sauce. Served with a side of roasted potatoes and the daily vegetables.

---

**PESCE** 3

---

**Branzino** **\$38.00**

Mediterranean sea bass lightly fried stuffed with mussels, shrimp, clams and crab meat in a light tomato sauce, white wine wrapped in foil. Served with a side of roasted potatoes and the daily vegetables.

---

**Salmon Alla Griglia** **\$25.00**

Grilled salmon dressed with olive oil, garlic and lemon sauce. Served with a side of roasted potatoes and the daily vegetables.

---

**Salmone Alla Veneziana** **\$27.00**

Filet of salmon decorated with shrimp, clams, mussels and crab-meat sauteed in your choice of a lemon, cream or rose sauce.

---

**MANZO** 1

---

**Grilled Steak** **\$32.00**

Grilled 12 oz. Angus steak with olive oil and lemon. Served with a side of roasted potatoes and daily vegetable.

---

**SIDE OF PASTA** 4

---

**Side of Linguine** **\$8.00**

In a red, rose or oil and garlic.

---

**Gluten Free Penne** **\$8.00**

Side of Anna Brand Gluten Free Penne

---

**Side of Penne** **\$8.00**

Penne pasta with choice of red, oil and garlic, or rosa sauce.

---

**Side of Spaghetti** **\$8.00**

Long thing pasta.

---

**DESSERTS** 4

---

**Reese's Cake** **\$10.00**

Layers of chocolate cake filled with peanut butter mousse and chocolate ganache, topped with peanut butter icing and Reese's peanut butter cups.

---

**Homemade Ricotta Cannoli** **\$10.00**

Crispy cannoli shell filled with creamy homemade ricotta, dusted with powdered sugar, and accompanied by dollops of whipped cream.

---

**Limoncello Cake****\$10.00**Limoncello sponge with white chocolate lemon cream, topped with white chocolate shavings.

---

**Homemade Ricotta Cheesecake****\$10.00**Topped with cinnamon.

---

**SODA** 4

---

**Ginger Ale****\$3.00**12 fl oz can.

---

**Sprite****\$3.00**12 fl oz can.

---

**Diet Coke****\$3.00**12 fl oz can.

---

**Coke****\$3.00**12 fl oz can.

---

**WATER** 2

---

**San Pellegrino****\$8.00**Sparkling water 1 liter.

---

**Panna****\$8.00**Natural spring water 1 liter.

---