



Fresh Basil Pesto Genovese

From the slopes of the western Italian riviera Ligure, just next door to Montecarlo and the French riviera, Pesto Genovese is a very tasty and unique sauce, made with fresh, sweet basil, garlic, pine nuts, parmigiano cheese and extra virgin olive oil. To be added to your freshly cooked pasta, with a handful of parmigiano, without pre heating to avoid burning the basil, it's the traditional way to enjoy its bold flavour.

Many of our Guests enjoy it with a touch of cream for a velvety texture. A spoonful, adds freshness and flavour to your soups.