

MIGHTY PLATES To fly solo or to share

Trio of Bruschetta

A selection of Italian favourites. Three pieces of homemade sourdough, topped w/nduja, friarielli & marinated tomatoes. (1)

8

Italian Roast Potatoes

Oven-roasted crispy garlic and rosemary potatoes

Add **crispy pancetta** (bacon) +1.5

6

Polpetta

Beef meatballs in a rich tomato sauce, topped w/ Parmigiano-Reggiano. Served w/homemade sourdough (1,7)

8.5

Antipasti

A selection of cured meats, mozzarella di bufala and homemade sourdough. (1,7,8)

10.9

Sourdough Bread

with extra virgin olive oil and balsamic (1,12)

2.5

Olives

Whole marinated green olives (with pits)

4

Side Salad

Rocket and Parmesan salad with balsamic glaze (7,12)

4.5

Caprese

Fresh mozzarella di bufala, basil, beef tomatoes & balsamic glaze (7,12)

9

PIZZA



At Sano, the heart of every 12" pizza is our signature dough - made fresh daily, proven for 48 hours until perfect, then topped with the finest ingredients.

CLASSICS



Our traditional Neapolitan pizzas bring you the authentic taste of Naples, each crafted according to time-honoured techniques.

Marinara

The original pizza, with tomato sugo, garlic, basil and oregano (no cheese) (1).

10.9

Pizza Bianca (Big Garlic Bread!)

A white pizza with garlic, rosemary, olive oil and fresh mozzarella. Crisp, aromatic and comforting (no tomato sugo) (1,7).

11.9

Margherita

A timeless favourite with tomato sugo, fresh mozzarella and basil (1,7).

12.9

Switch to *Mozzarella di Bufala* - 2.5

Diavola (Posh Pepperoni)

Spicy Calabrian salami layered over tomato sugo & fresh mozzarella, finished with basil for a bold, fiery kick (1,7).

14.9

Add *Nduja* for a spicy kick - 2.5

Prosciutto E Funghi

Cooked Italian ham, mushrooms, fresh mozzarella and tomato sugo. A true Italian classic (1,7).

15.5

Capricciosa

Cooked ham, olives, mushrooms, artichokes with tomato sugo and fresh mozzarella - the ultimate Italian combination (1,7).

16.5

SIGNATURES



Much-loved creations from our own pizzaiolos.

Mediterranean

Tomato sugo topped with fresh mozzarella, grilled peppers, mushrooms and courgettes, finished with fragrant pesto (1,7,8).

15.9

Vesuvius

Our hottest pizza for heat lovers: tomato sugo, fresh mozzarella, spicy Calabrian salami, nduja and fresh chillies (1,7).

15.9

Sapori del Sud

Fennel sausage, nduja, friarielli with fresh mozzarella - spicy & full of flavour (no tomato sugo) (1,7).

15.9

Maradona

A punchy & salty Neapolitan classic with tomato sugo, anchovies, capers, oregano, olives, basil, garlic & fresh mozzarella (contains fish) (1,4,7).

15.9

Rucola

Our favourite combination - tomato sugo and fresh mozzarella, topped with Parma ham, wild rocket and Parmigiano-Reggiano.

15.5

NOT JUST FOR VEGANS



Contadina

Creamed artichoke base, garlic mushrooms, red & yellow sun-dried tomatoes and basil - light and refreshing (1).

14.5

DIPS

£2

All our dips are crafted in-house by our pizzaiolos

Garlic (3,7)

Truffle Mayo (3,7)

Blue Cheese (1,7)

Pesto (7,8)

Hot Honey

Arrabbiata



TOPPING MEATS

Anchovies	2.5
Cooked Italian Ham	2.5
Fennel Sausage	2.5
Mortadella (8)	3
Nduja	2.5
Parma Ham	3
Spicy Salami	2.5
Fennel Salami	2.5

CHEESE

Gorgonzola Fondue	3
Parmigiano-Reggiano	2.5
Switch to Mozzarella di Bufala	2.5
Switch to Vegan Cheese	No Charge

VEGGIES

Artichoke	2
Capers	2
Chillies	1.5
Courgette	2
Friarielli	2.5
Garlic	1.5
Mushrooms	2.5
Olives	2
Peppers	2
Potatoes	2
Red Onion	2
Rocket	2
Tomato Sugo	1.5
Sundried Tomatoes	2.5

Gluten-free base

2.5

Although prepared off-site, once opened, it may contain traces of gluten due to airborne particles & shared cooking facilities. Not suitable for individuals with Coeliac disease.

Allergens (numbers in brackets)

1 - Wheat, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soy Beans, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame seeds, 12 - Sulphites, 13 - Lupin 14 - Molluscs.

A 10% service charge on all tables for St Patrick's day, please note all service charges go to our staff. Please note we are unable to split checks for tables of 5 or more.

MERCHANT SQUARE SPECIALS



DIAVOLA 2.0

Tomato sugo, chorizo, nduja, fresh mozzarella, basil and hot honey drizzle

(1,7) £16.50



PISTACCHIOSA

Pistachio ricotta, mortadella, stracciatella and crushed pistachio

(1,7,8) £16.50



NERANO

Courgette cream base, pancetta, fresh mozzarella, courgette chips and black olive dust

(1,3,7) £16.50

Allergens (numbers in brackets): See Main Menu.

KIDS MENU

**CHOOSE A PIZZA, DRINK
& ICE CREAM FOR £10**

PIZZA

MARGHERITA

Tomato sugo, fresh mozzarella (1,7)

MARGHERITA & HAM

Tomato sugo, fresh mozzarella & ham (1,7)

DIAVOLA (POSH PEPPERONI)

Spicy salami from Calabria, fresh mozzarella & tomato sugo (1,7)

DRINK

Cloudy Lemonade

Milk

Apple or Orange Juice

ICE CREAM

99 CONE (1,7)

Choose from Strawberry or Chocolate sauce

See main menu for allergen information

BAR MENU

PIZZA SLICES

Margherita

A timeless classic with tomato sugo, fresh mozzarella and basil.

4 **Diavola (Posh Pepperoni)** 4.5
Spicy salami from Calabria with fresh mozzarella & basil.

FOCACCIA DIPPERS

Fresh-baked Italian focaccia, cut into strips, with your choice of dip

5

DIPS

Garlic, Truffle Mayo, Blue Cheese, Pesto, Hot Honey, Arrabbiata

2

MIGHTY PLATES

To fly solo or to share

Caprese

Fresh mozzarella di bufala, basil, beef tomatoes & balsamic glaze

9

Italian Roast Potatoes

Oven-roasted crispy garlic and rosemary potatoes

6

Add crispy pancetta (*bacon*) +1.5

Polpetta

Beef meatballs in a rich tomato sauce, topped w/Parmigiano-Reggiano. Served w/ homemade sourdough

8.5

WEEKDAY SPECIALS

PIZZA SLICE & SOFT DRINK £6

COFFEE & ANY DESSERT £7.50

MARGHERITA PIZZA & SOFT DRINK £10



COCKTAILS

Margarita Classic, Hot Honey, Lemon & Basil or Mango Tequila - Triple Sec - Lime Juice	9.5
Espresso Martini Classic or Tiramisu Vodka - Coffee Liqueur - Espresso	9.5
Daiquiri Classic or Strawberry White Rum - Lime Juice - Sugar Syrup	9.5
Cosmopolitan Vodka - Triple Sec - Cranberry	9.5
Tequila Sunrise Tequila - Cranberry - Orange	9.5
Negroni Classic or Sbagliato Gin - Vermouth - Campari	9.5
Spritz Aperol, Limoncello, Campari, Sarti or Hugo Liqueur - Prosecco - Soda	9

MOCKTAILS

Basil Collins 0% Gin - Lemon Juice - Soda	7
Daiquiri Mango or Strawberry 0% Rum - Lime - Sugar Syrup	7
Crodino Spritz Italian Non-Alcoholic Spritz	6.5



WINES

HOUSE WINE

	175ml	250ml	Bottle
House Red	5	6.75	19.95
House White	5	6.75	19.95

WHITE

Pure Pinot Grigio (Italy)	6.75	8.75	27
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This all round superstar is elegant and vibrant and a cut above most Pinot Grigios

Woolloomooloo Chardonnay (Australia)	6.95	9.9	29
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Dry white with peach and lemon aromas and an inviting bouquet

Mirror Lake Sauvignon Blanc (New Zealand)	7.95	10.5	32
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A robust, ripe and fruity Marlborough Sauvignon

RED

Il Tralicio Sangiovese (Italy)	6.75	8.75	27
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Light and easy drinking red with soft tannins and a juicy finish

Finca el Picador Merlot (Chile)	6.95	9.9	29
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Delicious wine with fresh ripe plum and berry notes and a hint of smoke

Finca la Nina Malbec (Argentina)	7.95	10.5	32
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This in vogue, full bodied red has aromas of cherries

ROSE

Wildwood Zinfandel (USA)	6.55	8.5	26
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Deeply coloured, off dry rose with scents of fresh cherries and watermelon

Pure Pinot Grigio Rose (USA)	6.75	8.75	27
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If you like your rose wine on the drier side, this one is for you

125 ml wine available

PROSECCO

Vino Spumante Dry or Rose

(20cl Btl) 9

Dolci Colline

(75cl Btl) 28



BEER & CIDER

DRAUGHT

Tennent's Lager

Scotland - 4% abv

1/2 Pint

2.75

Pint

5.5

Carling

England - 4% abv

2

4

Menabrea

Italian Lager - 4.8% abv

3.25

6.5

Madri

Spain - 4.6% abv

2.5

5

Budvar

Czech Republic Lager - 5% abv

3.25

6.5

Joker IPA (Gluten Free)

Scotland - 5% abv

3

6

Orchard Pig Reveller Cider

England - 4.5% abv

3

6

Guinness

Ireland - 4.8% abv

3.25

6.5

LOW OR NO ALCOHOL

Erdinger

Germany - <0.5% abv - Bottle 500ml 5

Guinness Zero

Ireland - 0% abv - Can 440ml 4.75

Madri Zero

Spain - 0% abv - Bottle 330ml 3.5

Beavertown Lazer Crush IPA

England - 0.3% abv - Can 330ml 5

Peroni Zero

Italy - 0% abv - Bottle 330ml 4



BEER & CIDER

BOTTLES & CANS

Peroni

Italy - 5.1% abv - Bottle 330ml

5

Peroni Red

Italy - 4.7% abv - Bottle 330ml

5

Peroni (Gluten Free)

Italy - 5.1% abv - Bottle 330ml

5

Sol

Mexico - 4.2% abv - Bottle 330ml

4

Corona Extra

Mexico - 4.5% abv - Bottle 330ml

5

Birra Moretti

Italy - 4.8% abv - Bottle 330ml

5

Cruzcampo

Spain - 4.4% abv - Bottle 330ml

4

Desperados

France - 5.9% abv - Bottle 330ml

6

Estrella Damm

Spain - 4.6% abv - Bottle 330ml

5

Beavertown Neck Oil IPA

England - 4.3% abv - Can 330ml

6

Tin Man Tropical IPA

Scotland - 5.5% abv - Can 500ml

6

Orange Ginger Beer

Scotland - 3.8% abv - Can 440ml

5

Rekorderlig Wild Berries Cider

Sweden - 4% abv - Bottle 500ml

6

Rekorderlig Strawberry & Lime Cider

Sweden - 4% abv - Bottle 500ml

6

Erdinger Weissbier

Germany - 5.3% abv - Bottle 500ml

6



SPIRITS & LIQUEURS

ALL SPIRITS 35ML

VODKA

Smirnoff	3.5
Stolichnaya Red Label	4.2
Absolut Original	4.5
Absolut Raspberry	4.5
Absolut Mango	4.5
Grey Goose	6.5

GIN

Gordons	3.5
Gordons Pink	3.5
Tanqueray	4.2
Edinburgh Gin Rhubarb + Ginger	4.5
Malfy Arancia	4.7
Malfy Rosa	4.7
Malfy Limone	4.7
Hendrick's	4.7

WHISKY

Bells	3.5
Johnnie Walker Red	4.3
Jameson Irish Whiskey	5
Jura 10 Year Old	5.5
Glenfiddich 12 Year Old	5.8
Aberlour 12 Year Old	7
Laphroaig Oak Select	6.5

RUM

Morgans Spiced	3.5
Havana 3 Year Old	4.2
Havana Especial	4.2
Sailor Jerry	4.6
Kraken	4.7
Havana 7 Year Old	4.7



SPIRITS & LIQUEURS

ALL SPIRITS 35ML

BOURBON

Four Roses	4
Jack Daniels	4.5

TEQUILA

El Jimador Blanco	4
El Jimador Reposado	4
Tequila Rose	4
Cazcabel Honey	4.5
Cazcabel Coffee	4.5

LOW/NO ALCOHOL

Gordons 0% Gin	3
Captain Morgan 0.0%	3

LIQUEURS

Limoncello di Capri	4
Disaronno	4.5
Baileys	4.5
Sambuca	4.8
Southern Comfort	4
Courvoisier	4.2
Cointreau	4
St Germain	4.5
Drambuie	4.2
Peach Schnapps	3.5
Malibu	4.2
Aperol	4
Kahlua	4



SOFT DRINKS

DRAUGHT

Pint



Coca Cola

2.95



Diet Coke

2.95



Coke Zero

2.95



Schweppes Lemonade

2.95

Fruit Juice

Glass

Orange, Apple, Cranberry

2.75

Bottled Water

Still, Sparkling

Small Large

2.5

4

Cloudy Homemade Lemonade (*still*)

Glass Carafe

2

4

Peach Iced Tea (*still*)

2

4

Strawberry Homemade Lemonade (*sparkling*)

2.25

4.5



SOFT DRINKS

BOTTLES & CANS

330 ml



Coca Cola

3.95



Diet Coke

3.95



Coke Zero

3.95



Sprite

3.95



Fanta Orange

3.95



Appletiser

3.95

San Pellegrino

Lemon, Blood Orange, Orange & Pomegranate

3.95

Irn-Bru, Diet Irn-Bru

3.95

200 ml



Schweppes Tonic
Original, Slimline

2.5

Ginger Beer

2.5

Ginger Ale

2.5



HOT DRINKS



Free Tunnocks Wafer with every coffee



Espresso	2.75
Macchiato	3.45
Cappuccino	4.15
Latte	4.15
Flat White	4.15
Mocha	4.15
Iced Latte	4.15
Americano	3.75
<i>Extra coffee shot or flavoured syrup</i>	0.5
<i>Decaf & Oat Milk available at no extra charge</i>	

Tea	2.75
Flavoured Teas	2.85
<i>Ask your server for our selection</i>	
Hot Chocolate	3.75



DESSERTS

Vanilla Cone or Tub (1,7) **3.5**

99 Cone (1,7) **4**

Ice Cream Sundae **6**
Chocolate (7), Strawberry (7), Hazelnut (7,8),
Add a flake **0.5**



Milkshakes **5**
Chocolate (7), Vanilla (7), Strawberry (7), Kinder Bueno (7,8)

Affogato **5**
Ice cream topped with espresso (7)

FOR GROWN-UPS

Vanilla Ice Cream with Baileys **6.5**

Vanilla Ice Cream with Amaretto **6.5**

Tiramisu **6**
Layers of coffee-infused sponge and whipped mascarpone,
finished with cocoa powder (1,3,7,12)

Pistachio Cream Cannoli **5.5**
Crispy Sicilian pastry shell filled with ricotta cream, topped with
crushed pistachios (1,7,8)

Cheesecake of the Week **6**
Ask for details
Add vanilla ice cream (7) - £2

Chocolate Fudge Cake **6**
A chocolate fudge sponge cake, made using dairy free
ingredients (1,6)

