

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).

9.9

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).

10.9

Margherita

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

Switch to **Mozzarella di Bufala** - 2.5

11.9

Diavola (Posh Pepperoni)

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

Add **Nduja** for a spicy kick - 2.5

13.9

Prosciutto E Funghi

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

14.5

Capricciosa

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

15.5

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).

14.9

Vesuvius

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

14.9

Sapori del Sud

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

14.9

Maradona

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

14.9

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).

13.5

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



TOPPINGS 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% discretionary charge on tables of 5 or more, all tips go to staff. Please note we are unable to split checks for tables of 5 or more.

SPECIALS



CARBONARA

Guanciale, fresh mozzarella, grated pecorino, carbonara cream, basil & black pepper

(1,3,7) £16.50



TASTE OF NAPOLI

Ricotta base, spianata salami, cooked ham, fresh mozzarella, sundried tomatoes & basil

(1,7) £16.50



GREEN SPRING

Broccoli cream base, black olives, fresh mozzarella, gorgonzola fondue, basil & walnuts

(1,7,8) £15.50

Allergens (numbers in brackets): See Main Menu.

COCKTAILS

Margarita 9.5

Classic, Hot Honey, Lemon & Basil or Mango

Tequila - Triple Sec - Lime Juice

Espresso Martini 9.5

Classic or Tiramisu

Vodka - Coffee Liqueur - Espresso

Daiquiri 9.5

Classic or Strawberry

White Rum - Lime Juice - Sugar Syrup

Negroni 9.5

Classic or Sbagliato

Gin - Vermouth - Campari

Spritz 9

Aperol, Limoncello, Campari, Sarti or Hugo

Liqueur - Prosecco - Soda

MOCKTAILS

Basil Collins 7

0% Gin - Lemon Juice - Soda

Daiquiri 7

Mango or Strawberry

0% Rum - Lime - Sugar Syrup

Crodino Spritz 6.5

Italian Non Alcoholic Spritz



WINES

WHITE

Pure Pinot Grigio (Italy)

This all round superstar is elegant and vibrant and a cut above most Pinot Grigios

Woolloomooloo Chardonnay (Australia)

Dry white with peach and lemon aromas and an inviting bouquet

Mirror Lake Sauvignon Blanc (New Zealand)

A robust, ripe and fruity Marlborough Sauvignon

RED

Il Tralicio Sangiovese (Italy)

Light and easy drinking red with soft tannins and a juicy finish

Finca el Picador Merlot (Chile)

Delicious wine with fresh ripe plum and berry notes and a hint of smoke

Finca la Nina Malbec (Argentina)

This in vogue, full bodied red has aromas of cherries and is an ideal partner of pizza

ROSE

Wildwood Zinfandel (USA)

Deeply coloured and off dry rose with scents of fresh cherries and watermelon

125 ml wine available

PROSECCO

Vino Spumante Dry or Rose

Dolci Colline

175ml 250ml Bottle

6.85 8.95 27

6.95 9.9 29

7.95 10.5 32

6.85 8.95 27

6.95 9.9 29

7.95 10.5 32

6.55 8.5 26

(20cl Btl) 9

(75cl Btl) 28



BEER & CIDER

	1/2 Pint	Pint
DRAUGHT		
Tennent's Lager <i>Scotland - 4% abv</i>	2.75	5.5
Budvar <i>Czech Republic Lager - 5% abv</i>	3.25	6.5
Joker IPA (Gluten Free) <i>Scotland - 5% abv</i>	3	6
Orchard Pig Reveller Cider <i>England - 4.5% abv</i>	3	6

BOTTLES & CANS

Peroni <i>Italy - 5.1% abv - Bottle 330 ml</i>	Rekorderlig Cider (Wild Berries or Strawberry & Lime) <i>Sweden - 4% abv - Bottle 500ml</i>	6
Peroni (Gluten Free) <i>Italy - 5% abv - Bottle 300ml</i>	Beavertown Neck Oil IPA <i>England - 4.3% abv - Can 330ml</i>	6
Corona Extra <i>Mexico - 4.5% abv - Bottle 330ml</i>	Orange Ginger Beer <i>Scotland - 3.8% abv - Can 440ml</i>	5
Tin Man Tropical IPA <i>Scotland - 5.5% abv - Can 500ml</i>	Rothaus Pils <i>Germany - 5.1% abv - Bottle 500ml</i>	5.95

LOW OR NO ALCOHOL

Erdinger <i>Germany - <0.5% abv - Bottle 500ml</i>	Peroni Zero <i>Italy - 0% abv - Bottle 330ml</i>	3.5
Beavertown Lazer Crush IPA <i>England - 0.3% abv - Can 330ml</i>		5



SPIRITS & LIQUEURS

VODKA

Stolichnaya Red Label 4.2

GIN

Tanqueray 4.2

Gordons Pink 4.2

Malfy Limone 4.7

Hendrick's 4.7

RUM

Havana Club 3 Year Old 4.2

Havana Club Especial 4.2

Kraken Black Spiced 4.7

LOW OR NO ALCOHOL

Gordons 0% Gin 3

Captain Morgan Spiced 0.0% 3

WHISKY

Johnny Walker Red Label 4.3

Jameson Irish Whiskey 5

Glenfiddich 12 Year Old 5.8

BOURBON

Jack Daniels 4.5

Four Roses 4

LIQUEURS

Amaretto 4

Baileys 4.5

Limoncello 4

Tequila 4

Sambuca 4.8









Schweppes Tonic
Original, Slimline

200ml

2.5



SOFT DRINKS

 Coca Cola	330 ml 3.95
 Diet Coke	3.95
 Coke Zero	3.95
 Sprite	3.95
 Fanta Orange	3.95
 Appletiser	3.95

San Pellegrino <i>Orange, Lemon, Blood Orange, Orange & Pomegranate</i>	330 ml 3.95
Irn-Bru, Diet Irn-Bru	3.95
Ginger Beer	2.5
Ginger Ale	2.5

Fruit Juice <i>Orange, Apple, Cranberry</i>	Glass 2.75
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Bottled Water <i>Still, Sparkling</i>	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



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

Decaf & Oat Milk available at no extra charge

Tea	2.75
Flavoured Teas <i>Ask your server for our selection</i>	2.85
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)



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