SMALL PLATES

To fly solo or to share

Burrata 9.5
with cherry tomatoes and olive oil *(7)*

Caprese 9.5
Fresh mozzarella di bufala, basil, beef tomatoes & balsamic glaze *(7,12)*

Tomato Bruschetta 6
Sourdough bread, cherry tomatoes, basil and extra virgin olive oil *(1,12)*

Antipasti 14
Selection of cured meats, mozzarella di bufala & homemade sourdough. *(1,7,8d)*

Sourdough Bread 3
w/extra virgin olive oil & balsamic *(1,12)*

Marinated Olives 4
Whole marinated olives

Side Salad 4.5
Rocket and Parmesan salad with balsamic glaze *(7,12)*

Specials Check the Specials frame on your table for our Seasonal Salads & Pizza.

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 9.9
The original pizza, with tomato sugo, garlic, basil and oregano *(no cheese) (1).*

Pizza Bianca (Big Cheesy Garlic Bread!) 10.9
Garlic, rosemary, olive oil and fresh mozzarella *(no tomato sugo) (1,7).*

Margherita 12.5
A timeless favourite with tomato sugo, fresh mozzarella and basil *(1,7).*
Switch to Mozzarella di Bufala - 2.5

Diavola (Posh Pepperoni) 13.9
Spicy Calabrian salami with tomato sugo, fresh mozzarella and basil *(1,7).*

Prosciutto e Funghi 14.9
Cooked Italian ham, mushrooms, fresh mozzarella and tomato sugo *(1,7).*

Capricciosa 15.9
Cooked Italian ham, olives, mushrooms, artichokes with tomato sugo and fresh mozzarella - the ultimate Italian combination *(1,7).*

SIGNATURES

Much-loved creations from our own pizzaiolos.

Mediterranean 14.9
Tomato sugo, fresh mozzarella, grilled peppers, mushrooms and courgettes finished with basil pesto *(1,3,7,8a, 8e).*

Vesuvius 15.9
Our hottest pizza for heat lovers, tomato sugo, fresh mozzarella, spicy Calabrian salami, nduja and fresh chillies *(1,7).*

Sapori del Sud 15.5
Fennel sausage, nduja, friarielli with fresh mozzarella - spicy & full of flavour *(no tomato sugo) (1,7).*

Tonno e Cipolla 15.9
Tomato sugo, fresh mozzarella, tuna, red onion, dotted with white onion cream *(1,4,7).*

Rucola 15.9
Tomato sugo, Parma ham, wild rocket, Parmigiano-Reggiano & fresh mozzarella *(1,7).*

La Carnivora (Meat Feast) 16.5
Tomato sugo, fresh mozzarella, salami Napoli, Italian ham, fennel sausage & red onion *(1,7)*

Diavola 2.0 14.9
Tomato sugo, chorizo, nduja, fresh mozzarella, basil and hot honey drizzle *(1,7).*

NOT JUST FOR VEGANS

Popeye 14.9
Cream of spinach, black olive, fresh chilli, vegan cheese, basil & toasted pinenut *(1,8e).*

DIPS €2

All our dips are crafted in-house by our pizzaiolos

- Garlic *(3,7,12)*
- Hot Honey
- Truffle Mayo *(3,7)*
- Blue Cheese *(1,3,7,12)*
- Pesto *(3,7,8a,8e)*

TOPPINGS

MEATS

Anchovies	2.5
Cooked Italian Ham	2.5
Fennel Sausage	2.5
Mortadella	2.5
Nduja	2
Parma Ham	3
Spicy Salami	2.5
Salami Napoli	2.5
Tuna	2

CHEESE

Gorgonzola	3
Parmigiano-Reggiano	2.5
Buratta	5
Switch to Mozzarella di Bufala	2.5
Switch to Vegan Cheese	*No Charge*

VEGGIES

Artichoke	2.5
Chillies	1.5
Courgette	2
Friarielli	2.5
Mushrooms	2.5
Olives	2.5
Peppers	2
Rocket	2
Red Onion	1.5
Tomato Sugo	1.5

Gluten-friendly 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 (8a-walnuts, 8b-hazelnuts, 8c-almond, 8d-pistachio, 8e Pine, 8f Cashews) 9 - Celery 10 - Mustard 11 - Sesame seeds 12 - Sulphites 13 - Lupin

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.

Multiple offers cannot be applied to the same purchase

CHRISTMAS MENU

3 COURSES FOR €32.5

STARTER

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

Side Salad
Wild rocket, shaved Parmigiano-Reggiano, and sweet cherry tomatoes with a drizzle of aged balsamic glaze.

Tomato Bruschetta (vegan)
Sourdough bread, cherry tomatoes, basil and extra virgin olive oil.

PIZZA

Marinara (vegan)
Tomato sugo, garlic, basil and oregano. *(no cheese)*

Pizza Bianca (Big Garlic Bread!)
A white pizza with garlic, rosemary, olive oil and fresh mozzarella. *(no tomato sugo)*

Margherita
Tomato sugo, fresh mozzarella and basil.

Diavola (Posh Pepperoni)
Spicy Calabrian salami layered over tomato sugo & fresh mozzarella, finished with basil.

Prosciutto E Funghi
Cooked Italian ham, mushrooms, fresh mozzarella and tomato sugo.

Capricciosa
Cooked Italian ham, olives, mushrooms, artichokes with tomato sugo and fresh mozzarella.

Mediterranean
Tomato sugo with fresh mozzarella, grilled peppers, mushrooms, courgettes and pesto.

Vesuvius
Tomato sugo, fresh mozzarella, spicy Calabrian salami, nduja and fresh chillies.

Sapori del Sud
Fennel sausage, nduja, friarielli with fresh mozzarella. *(no tomato sugo)*

Tonno e Cipolla
Tomato sugo, fresh mozzarella, tuna, red onion, dotted with white onion cream.

Rucola
Tomato sugo, Parma ham, wild rocket, Parmigiano-Reggiano & fresh mozzarella.

La Carnivora (Meat Feast)
Tomato sugo, fresh mozzarella, salami Napoli, Italian ham, fennel sausage & red onion.

Diavola 2.0
Tomato sugo, chorizo, nduja, fresh mozzarella, basil and hot honey drizzle.

Popeye (vegan)
Cream of spinach, black olive, fresh chilli, vegan cheese, basil & toasted pinenut.

Gluten Friendly base available

DESSERT

Pistachio Cream Cannoli
Traditional Sicilian pastry shell, filled with ricotta cream, touch of orange zest, topped with crushed pistachios.

Panna Cotta (vegan)
Creamy coconut & vanilla pudding topped with fresh strawberry and strawberry sauce.

Tiramisu
Layers of coffee-infused sponge & whipped mascarpone, finished with cocoa powder.

See Main Menu or ask a member of staff for allergens or dietary requirements

SPECIALS

CIENT'ANNE

Cream of courgette, fresh mozzarella, smoked pancetta, buratta & spicy tarallo crumble

(1,7) €16.90

The above special is created in collabration with the Napoli Club Dublin to celebrate the 100th anniversary of SSC Napoli

CAMPAGNOLA

Cream of butternut squash, bufala mozzarella, spicy Italian sausage, mixed mushroom & goat's cheese

(1,7) €16.90

SORRENTINA

Marinated fresh red & yellow cherry tomato, fresh mozzarella, stracciatella & basil pesto

(1,3,7,8a,8e) €15.90

Allergens (numbers in brackets): See Main Menu.

Feta & Pear Salad 14.5

Rocket leaf, pear, parma ham, toasted walnut feta cheese with a lemon & honey dressing *(7,8a)*

	Pint	Btl
Bulmers Strawberry & Lime Cider		**7.95**
Bulmers Mixed Fruit Cider		**7.95**

TRIO OF DOUGBALLS

Our famous dough stuffed with garlic & herbs rolled & baked to perfection, one topped with parmesan, one topped with basil pesto & one plain garlic & herb.

(1,7) €6

Allergens (numbers in brackets): See Main Menu.

COCKTAILS

Kir Royale 9.9
Prosecco - Creme de Cassis *(12)*

Bellini 9.9
Prosecco - Peach Schnapps - Peach Purée *(12)*

Aperol Spritz 9.9
Aperol - Prosecco - Soda *(12)*

Limoncello Spritz 9.9
Limoncello - Prosecco - Soda *(12)*

LIQUEUR

Limoncello		(50ml) 5
Baby Guinness Kahlua topped with Baileys *(7)*		(50ml) 6
Baileys *(7)*	(50ml) 6	(75ml) 7
Baileys Hot Chocolate *(7)*		6.5

FIZZ

Prosecco Maschio Dei Cavalieri Frizzante *(12)*	(75cl Btl) 29
Prosecco Snipe *(12)*	(20cl Btl) 9.9

WINES

DRAUGHT HOUSE WINES

	175ml	1/2 Carafe	1l Carafe
RED - Malbec Typical deep violet colour of Malbec. The nose offers aromas of black stone fruit, notes of chocolate & sweet spice *(12)*	6.5	18	30
WHITE - Pinot Grigio Dry & crisp with an elegant, light body. Nose of fruits with floral notes *(12)*	6.5	18	30

WHITE

	175ml	1/2 Carafe	Bottle
False Bay Crystalline Chardonnay (South Africa) Luscious tropical fruit character with intense & balanced flavours *(12)*	7.25	20	30
Stoneburn Sauvignon Blanc (New Zealand) A superb Sauvignon Blanc with tropical notes, tangy & zesty *(12)*	8.25	23	35
Peth Wetz Estate Dry Riesling (Germany) Dry Riesling with a delicate fragrance of white peaches, apricot & juicy pears. Classic Rheinhessen. *(12)*			33
Raimat Saira Albarin (Spain) *(Organic)* Refreshing wine with aromas of dried flowers and lemon peel *(12)*			38

RED

Los Tilos Cabernet Sauvignon (Chile) Blackcurrant & blackberry aromas plus a little pepper. The palate has fruit, good body supple tannins *(12)*	7.25	20	30
Villa dei Fiori Montepulciano d'Abruzzo (Italy) A bold red wine, bursting with red berry flavour *(12)*	7.5	21	31
Castello Monaci Primitivo (Italy) Aromas of ripe red fruits, notes of pepper & vanilla. Concentrated, soft with a flavour of small black fruits conserve & liquorice *(12)*			36
Vina Real Crianza, CVNE (Spain) Aromas of blackberries, vanilla and spice. The palate is full & has well-integrated fruits and tannin *(12)*			38

ROSE

La Maglia Rosa Pinot Grigio Blush (Italy) Light, dry wine is easy-drinking, with subtle red fruit flavours & soft finish *(12)*			28

BEER & CIDER

DRAUGHT

Pint

Five Lamps Lager *Dublin Craft Beer - 4.2% abv (1)* 6.95
Crisp and refreshing as all good lagers should be. Some say this is the best lager in Dublin. Traditional Czech Style pilsner with biscuit malt flavour & some fruit notes.

Five Lamps IPA *Dublin Craft Beer - 5% abv (1)* 7.25
Sweet and toasty malt notes buzz from a unique blend of pale and coloured malts. The balance between the residual sweetness of the malts and the character of the hops is rounded out by the floral hop notes of the late addition aromatic Goldings variety.

Menabrea Birra Bionda *Italian Lager - 4.8% abv (1)* 8.5
Menabrea is the oldest brewery in Italy. This pale lager is well balanced between, citrus bitter tones & floral, fruity undertones giving a consistent and refined flavour. The water used is soft & pure and flows directly from the Alps straight into the town. It's what inspires Menabrea & it's wonderfully refreshing taste.

Bulmers Original Irish Cider *Ireland - 4.5% abv (1)* 7.95
Bulmers Original Irish Cider is a crisp and refreshing medium-sweet cider made from a blend of 17 varieties of Irish apples produced in Clonmel, County Tipperary. It offers a harmonious balance of sweet & sharp apple flavours with a hint of vanilla in its aroma.

BOTTLES & CANS

Menabrea 5.5
Italy - 4.8% abv - Bottle 330ml (1)

Peroni *(Regular (1) or Gluten Free)* 5.9
Italy - 5% abv - Bottle 330ml

Guinness 5.9
Ireland - 4.2% abv - Can 440ml (1)

Hollows & Fentimans Alcoholic Ginger Beer *(Gluten Free)* 7.9
England - 4% abv - Bottle 500ml

ALCOHOL FREE

Corona Zero 5
Mexico - 0% abv - Bottle 330ml (1)

Peroni Zero 5
Italy - 0% abv - Bottle 330ml (1)

Bulmer's Non Alcoholic Cider 5
Ireland - 0% abv - Bottle 330ml (1)

SOFT DRINKS

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

	330 ml
San Pellegrino *Limonata, Blood Orange, Orange & Pomegranate*	3.95
Fruice Orange Juice	200ml 3.75
Bottled Water *Still, Sparkling*	500ml 2.5

	Glass	Carafe
Cloudy Homemade Lemonade *(still)*	2.5	4.5
Strawberry Homemade Lemonade *(sparkling)*	2.5	4.5

	200ml Pouch
Capri Sun (Kids Drink)	1

HOT DRINKS

Espresso	2.5
Macchiato	3.2
Cappuccino	4
Latte	4
Flat White	4
Mocha	4
Iced Latte	4
Americano	3.5
Extra coffee shot / Flavoured syrup	0.5

Decaf / Oat Milk available at no extra charge

Tea	2.5
Flavoured Teas *Ask your server for our selection*	2.6
Hot Chocolate	4

Allergens (numbers in brackets)
1- Wheat 2 - Crustaceans 3 - Eggs 4 - Fish 5 - Peanuts 6 - Soy beans 7 - Milk, 8 - Nuts (8a-walnuts, 8b-hazelnuts, 8c-almond, 8d-pistachio, 8e Pine, 8f Cashews) 9 - Celery 10 - Mustard 11 - Sesame seeds,12 - Sulphites 13 - Lupin 14 - Molluscs

DIY PIZZA KITS

Sano at Home

Fancy something fun? Try our “DIY Pizza Kit” and create your own delicious Neapolitan pizza! Just ask your server for a kit, or order online for a great night in.



€5 per pizza

Each kit includes:

Doughball, semolina *(for rolling pizza)***, mozzarella, tomato sugo, basil & extra virgin olive oil**

Add your favourite dips - €1.5

Garlic *(3,7)*
Truffle Mayo *(3,7)*
Blue Cheese *(1,3,7)*
Pesto *(3,7,8a,8e)*
Hot Honey

BAKE AT HOME

Keep in the fridge for later

We have par-baked our 12" base, topped it with our signature ingredients and vacuum packed it for you to pop in your oven at home. Just pop in the oven, bake for 6-8 mins

Margherita 6.5
A timeless classic with tomato sugo, fresh mozzarella and basil. *(1,7)*

Diavola (Posh Pepperoni) 7.5
Classic spicy salami from Calabria with fresh mozzarella and basil. *(1,7)*



DESSERTS

Vanilla Cone or Tub *(1,7)* **3.5**
99 Cone *(1,7)* **4**
Add a flake 0.5



Milkshakes **6**
Chocolate *(7)* , Strawberry *(7)*, Hazelnut Kinder Bueno *(7,8b)*, Banana & Caramel *(7)*

Affogato **5.5**
Ice cream topped with espresso *(7)*

FOR GROWN-UPS

Vanilla Ice Cream with Baileys *(7)* **6**

Tiramisu **5**
Layers of coffee-infused sponge and whipped mascarpone, finished with cocoa powder *(1,3,7,12)*

Hazelnut Kinder Bueno Tiramisu **5.5**
Layers of coffee-infused sponge and whipped mascarpone, finished with cocoa powder, topped with hazelnuts and kinder bueno sauce *(1,3,7,8b,12)*

Pistachio Cream Cannoli **5**
Traditional Sicilian pastry shell, filled with ricotta cream, touch of orange zest topped with crushed pistachios *(1,7,8d)*

Panna Cotta ***(Vegan)*** **5**
Creamy coconut & vanilla pudding topped with fresh strawberry and strawberry sauce *(6)*

Nutella Pizza ***(To Share)*** **9**
Our signature 12” pizza base generously spread with Nutella *(1,7,8b)*
Add strawberries €1

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

Capri Sun

ICE CREAM

99 CONE *(1,7)*
Choose from Strawberry or Chocolate sauce

See main menu for allergen information