MIGHTY PLATES

To fly solo or to share

Trio of Bruschetta 8
Three pieces of homemade sourdough, topped w/nduja, friarielli & marinated tomatoes. *(1)*

Italian Pancetta Potatoes 7.5
Oven-roasted crispy garlic and rosemary potatoes topped with crispy pancetta

Polpetta 8.5
Beef meatballs in a rich tomato sauce, topped w/ Parmigiano-Reggiano. Served w/homemade sourdough *(1,7)*

Antipasti 10.9
A selection of cured meats, mozzarella di bufala and homemade sourdough. *(1,7,8)*

Sourdough Bread 2.5
with extra virgin olive oil andbalsamic *(1,12)*

Olives 4
Whole marinated olives (with pits)

Caprese 9
Fresh mozzarella di bufala, basil, beef tomatoes & balsamic glaze *(7,12)*

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

Specials Check the Specials frame on your table for our Seasonal Specials.

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 pizzas bring you the authentic taste of Naples.

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

Pizza Bianca (Big Garlic Bread!) 10.9
A white pizza with garlic, rosemary, olive oil and fresh mozzarella. Crisp, aromatic and comforting *(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 layered over tomato sugo & fresh mozzarella, finished with basil for a bold, fiery kick *(1,7).*
Add Nduja for a spicy kick - 2.5

Prosciutto E Funghi 14.5
Cooked Italian ham, mushrooms, fresh mozzarella and tomato sugo *(1,7).*

Capricciosa 15.5
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 topped with fresh mozzarella, grilled peppers, mushrooms and courgettes, finished with fragrant pesto *(1,7,8).*

Vesuvius 15.5
Our hottest pizza for heat lovers: tomato sugo, fresh mozzarella, spicy Calabrian salami, nduja and fresh chillies *(1,7).*

Sapori del Sud 14.9
Fennel sausage, nduja, friarielli with fresh mozzarella *(no tomato sugo) (1,7).*

Maradona 14.9
A punchy & salty Neapolitan classic with tomato sugo, anchovies, capers, oregano, olives, basil, garlic & fresh mozzarella *(contains fish) (1,4,7).*

Rucola 15.5
Tomato sugo, Parma ham, wild rocket, Parmigiano-Reggiano & fresh mozzarella *(1,7).*

La Carnivora (Meat Feast) 15.9
Tomato sugo, fresh mozzarella, salami Napoli, pancetta, 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

Contadina 13.5
Creamed artichoke base, garlic mushrooms, red & yellow sun-dried tomatoes and basil - light and refreshing *(1).*

DIPS £2

All our dips are crafted in-house by our pizzaiolos

- Garlic *(3,7)*
- Hot Honey
- Truffle Mayo *(3,7)*
- Blue Cheese *(1,7)*
- Pesto *(7,8)*
- Arrabbiata (VEGAN)

TOPPINGS

MEATS

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

Multiple offers cannot be applied to the same purchase

CHRISTMAS MENU

3 COURSES FOR £30

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.

Olives (vegan)
Whole marinated olives. (with pits)

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)*

Maradona
Tomato sugo, anchovies, capers, oregano, olives, basil, garlic & fresh mozzarella.

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

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

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

Contadina (vegan)
Creamed artichoke base, garlic mushrooms, red & yellow sun-dried tomatoes and basil

Gluten Free base available

DESSERT

Pistachio Cream Cannoli
Crispy Sicilian pastry shell filled with ricotta cream, topped with crushed pistachios.

Chocolate Fudge Cake (vegan)
A rich chocolate fudge sponge cake, made using dairy free ingredients.

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

PIZZA SPECIALS



AUTUNNO PICCANTE

Spicy butternut squash base, pancetta, mushrooms and mozzarella

(1,7) £15.90



MIELE E NOCI

Asparagus, taleggio, mozzarella, honey and walnuts

(1,7,8) £15.90

Allergens (numbers in brackets): See Main Menu.

SPECIALS

CAKE SPECIALS

Chocolate Fudge Cake 6

VEGAN

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

COCKTAIL SPECIAL

Bakewell Collins 9

Vodka - Amaretto - Cherry syrup - Lemon - Soda

Allergens (numbers in brackets): See Main Menu.

COCKTAILS

Margarita 9.5
Classic or Hot Honey or Lemon & Basil
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

Crodino Spritz 6.5
Italian Non Alcoholic Spritz

WINES

	175ml	250ml	Bottle
WHITE			
Pure Pinot Grigio (Italy) This all round superstar is elegant and vibrant and a cut above most Pinot Grigios	6.85	8.95	27
Mirror Lake Sauvignon Blanc (New Zealand) A robust, ripe and fruity Marlborough Sauvignon	7.95	10.5	32
RED			
Il Tralicio Sangiovese (Italy) Light and easy drinking red with soft tannins and a juicy finish	6.85	8.95	27
Finca la Nina Malbec (Argentina) This in vogue, full bodied red has aromas of cherries and is an ideal partner of pizza	7.95	10.5	32
ROSE			
Wildwood Zinfandel (USA) Deeply coloured and off dry rose with scents of fresh cherries and watermelon	6.85	8.95	27

125 ml wine available

FIZZ

200ml Bottle Dry or Rose Prosecco	9.5
750ml Bottle Prosecco	25

BEER & CIDER

BOTTLES & CANS

Peroni 5.5
Italy - 5% abv - Bottle 330ml

Tennents 5.5
Scotland - 4.8% abv - Pint Can

Corona Extra 5.5
Mexico - 4.5% abv - Bottle 330ml

Peroni *(Gluten Free)* 5.5
Italy - 5% abv - Bottle 300ml

Rekorderlig Wild Berries Cider 6
Sweden - 4% abv - Bottle 500ml

Beavertown Neck Oil IPA 6
England - 4.3% abv - Can 330ml

Orange Ginger Beer 5
Scotland - 3.8% abv - Can 440ml

Budvar 6
Czechia - 5% abv - Bottle 500ml

LOW OR NO ALCOHOL

Beavertown Lazer Crush IPA 5
England - 0.3% abv - Can 330ml

Peroni Zero 4.5
Italy - 0% abv - Bottle 330ml

SPIRITS & LIQUEURS

VODKA

Absolut	4.5

GIN

Gordons	4.5
Gordons Pink	4.5
Tanqueray	5

RUM

Havana Club 3 Year Old	4.5
Kraken Black Spiced	5

LOW OR NO ALCOHOL

Gordons 0% Gin	3

WHISKY

Johnny Walker Red Label	4.5
Glenfiddich 12 Year Old	6

BOURBON

Jack Daniels	4.5

LIQUEURS

Disaronno	4.5
Baileys	4.5
Limoncello	4
Kahlua	4
Tequila	4

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 *Blood Orange, Orange & Pomegranate*	3.95
Irn-Bru, Diet Irn-Bru	3.95

	Glass
Fruit Juice *Orange, Apple*	2.75

	Small	Large
Bottled Water *Still, Sparkling*	2.5	4

	Glass	Carafe
Peach Iced Tea *(still)*	2	4
Cloudy Homemade Lemonade *(still)*	2	4
Strawberry Homemade Lemonade *(sparkling)*	2.25	4.5

	200 ml
Schweppes Tonic *Original, Slimline*	2.5
Ginger Beer	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
Extra coffee shot or flavoured syrup	0.5

Decaf & Oat Milk available at no extra charge

Tea	3
Flavoured Teas *Ask your server for our selection*	3
Hot Chocolate	3.75

DESSERTS

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

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

Strawberry/Chocolate sauce *Free*

Affogato **5**
Ice cream topped w/ 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)*

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