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

Butternut squash base, fennel sausage, chillies, gorgonzola, mozzarella

(1,7) £14.90



4 FORMAGGI

Ricotta base, gorgonzola, parmesan, mozzarella, walnuts & honey

(1,7,8) £14.90

Allergens (numbers in brackets): See Main Menu.

SPECIALS



CAKE SPECIALS

Crostata Alla Nutella **6**
A traditional Italian buttery pastry filled with Nutella *(1,3,6,7,8)*

Carrot Cake **6**
Made with warm spices and finished with a smooth cream cheese frosting *(1,3,7,8)*

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

Cosmopolitan 9.5
Vodka - Triple Sec - Cranberry

Tequila Sunrise 9.5
Tequila - Cranberry - Orange

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

Virgin Daiquiri 7
Mango or Strawberry
0% Rum - Lime - Sugar Syrup

Crodino Spritz 6.5
Italian Non-Alcoholic Spritz

WINES

	175ml	250ml	Bottle
HOUSE WINE			
House Red			20
House White			20
WHITE			
Pure Pinot Grigio (Italy) This all round superstar is elegant and vibrant and a cut above most Pinot Grigios	6.75	8.75	27
Woolloomooloo Chardonnay (Australia) Dry white with peach and lemon aromas and an inviting bouquet	6.95	9.9	29
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	6.75	8.75	27
Finca el Picador Merlot (Chile) Delicious wine with fresh ripe plum and berry notes and a hint of smoke	6.95	9.9	29
Finca la Nina Malbec (Argentina) This in vogue, full bodied red has aromas of cherries	7.95	10.5	32
ROSE			
Wildwood Zinfandel (USA) Deeply coloured, off dry rose with scents of fresh cherries and watermelon	6.75	8.75	27
Pure Pinot Grigio Rose (USA) If you like your rose wine on the drier side, this one is for you	6.95	9.9	29

125 ml wine available

FIZZ

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

BEER & CIDER

DRAUGHT

	1/2 Pint	Pint
Tennent's Lager *Scotland - 4% abv*	2.75	5.5
Menabrea *Italian Lager - 4.8% abv*	3.3	6.6
Madri *Spain - 4.6% abv*	2.75	5.5
Budvar *Czech Republic Lager - 5% abv*	3.3	6.6
Joker IPA *(Gluten Free)* *Scotland - 5% abv*	3.25	6.5
Orchard Pig Reveller Cider *England - 4.5% abv*	3	6
Guinness *Ireland - 4.8% abv*	3.25	6.5
Felt Peach Lager *England - 4% abv*	2.75	5.5

LOW OR NO ALCOHOL

Erdinger
Germany - <0.5% abv - Bottle 500ml 5

Madri Zero
Spain - 0% abv - Bottle 330ml 4

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

Guinness Zero
Ireland - 0% abv - Can 440ml 5

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

Lost Orchard Low Alcohol Apple Cider
Scotland - 0.5% abv - 330ml Bottle 5

BEER & CIDER

BOTTLES & CANS

Peroni
Italy - 5.1% abv - Bottle 330ml 5

Peroni Red
Italy - 4.7% abv - Bottle 330ml 5.5

Peroni *(Gluten Free)*
Italy - 5.1% abv - Bottle 330ml 5.5

Birra Moretti
Italy - 4.8% abv - Bottle 330ml 5

Sol
Mexico - 4.2%% abv - Bottle 330ml 4

Corona Extra
Mexico - 4.5% abv - Bottle 330ml 5

Cruzcampo
Spain - 4.4% abv - Bottle 330ml 4

Desperados
France - 5.9% abv - Bottle 330ml 6

Tin Man Tropical IPA
Scotland - 5.5% abv - Can 500ml 6

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

Erdinger Weissbier
Germany - 5.3% abv - Bottle 500ml 6

Magners
Ireland - 4.5% abv - Bottle 568ml 5.5

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

Rekorderlig Strawberry & Lime Cider
Sweden - 4% abv - Bottle 500ml 6

SPIRITS & LIQUEURS

ALL SPIRITS 35ML

VODKA

Smirnoff	4
Absolut Original	4.5
Absolut Raspberry	4.5
Absolut Mango	4.5
Absolut Citron	4.5
Grey Goose	6.5

GIN

Gordons	4
Gordons Pink	4
Tanqueray	4.5
Edinburgh Gin Rhubarb + Ginger	4.5
Malfy Arancia	5
Malfy Rosa	5
Malfy Limone	5
Hendrick's	5

WHISKY

Bells	4
Johnnie Walker Red	4.5
Jameson Irish Whiskey	5
Jura 10 Year Old	5.5
Glenfiddich 12 Year Old	6
Laphroaig Oak Select	6.5
Aberlour 12 Year Old	7

RUM

Morgans Spiced	4
Havana 3 Year Old	4.5
Havana Especial	4.5
Bacardi	4.5
Malibu	4.5
Kraken	5
Havana 7 Year Old	5

SPIRITS & LIQUEURS

ALL SPIRITS 35ML

BOURBON

Four Roses	4
Jack Daniels	4.5

TEQUILA

El Jimador Bianco	4
Tequila Rose	4
Cazcabel Honey	4.5
Cazcabel Coffee	4.5

LOW/NO ALCOHOL

Gordons 0% Gin	3
Captain Morgan 0.0%	3

DIGESTIFS

Disaronno	4.5
Frangelico	4.5
Limoncello	4
Sambuca	4.5

LIQUEURS

Baileys	4.5
Cointreau	4
Courvoisier	4.5
Drambuie	4.5
Kahlua	4
Peach Schnapps	4
Southern Comfort	4

SOFT DRINKS

DRAUGHT

	Pint
Coca Cola	2.95
Diet Coke	2.95
Coke Zero	2.95
Schweppes Lemonade	2.95

	Glass
Fruit Juice *Orange, Apple, Cranberry*	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

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
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**

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)*

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

Chocolate Fudge Cake VEGAN **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