

SANNO PASTA FRESH PASTA

Handcrafted in house daily

Aglio, Olio e Peperoncino · Spaghetti (v) 8.5

Slow-sizzled garlic and red chilli in extra virgin olive oil, topped with crispy parsley breadcrumbs. (1)

Napoletana · Spaghetti (v) 9

San Marzano tomatoes slow-cooked into a rich sauce with fresh basil. (1)

Arrabbiata · Rigatoni (v) 9.5

Our San Marzano tomato sauce simmered with fiery red chilli and fresh basil. (1)

Amatrice · Rigatoni 11.9

Crispy guanciale (Italian cured pork cheek) and chilli, in our San Marzano tomato sauce, finished with grated pecorino Romano. (1,7)

Re Ragù · Pappardelle 14.5

Our signature 8-hour braised beef shank and fall-apart pork rib ragù in a rich San Marzano tomato sauce. (1,12)

Spilinga · Rigatoni 12.5

Spicy Calabrian 'nduja and Mediterranean sausage slow-cooked in San Marzano tomato sauce, finished with grated pecorino Romano. (1,7)

Cinque Terre · Tagliatelle (v) 12.5

Fresh green beans and tender baby potatoes tossed in a Genovese basil pesto. (1,5,6,3,7,8a)

Carbonara Autentica · Spaghetti or Rigatoni 13.5

Crispy guanciale (Italian cured pork cheek) in a sauce of rich egg yolks, Pecorino Romano and cracked black pepper. (1,7,3)

Cacio e Pepe · Spaghetti or Rigatoni (v) 9.5

Pecorino Romano and Parmigiano-Reggiano melted into a classic Roman sauce with coarse-toasted black pepper. (1,7)

Amalfitana · Pappardelle 14.9

Gamberi, (prawns) blistered Datterino tomatoes, finished in a creamy salsa of chilli, garlic and lemon, topped with chopped parsley. (1,2,12)

PIATTINI

Small Plates - go solo or to share

Focaccia Artigianale 3.5

Focaccia freshly baked in-house with cloud-soft centre and crispy olive oil crust. (1)

Prosciutto di Parma (24 Mesi) 8.9

Delicately sweet, 24 month aged, thinly sliced Parma ham.

Olive Marinate 3.5

Marinated, herb infused, mixed olives.

Burrata e Pomodori 8.5

Whole creamy Pugliese burrata, ripe cherry tomatoes, torn basil, and cold-pressed extra virgin olive oil. (7)

Tagliere dello Chef 8.5

Chef's monthly tasting of four artisanal cured Italian meats. (8d)

Tris di Pesti 5

Our in-house focaccia served with a trio of pesto's: Sicilian sun-dried tomato, fragrant basil, and peppery lemon-rocket. (1,3,5,7,8c,8a)

Insalata di Rucola 5.5

Wild peppery rocket, shaved Parmigiano-Reggiano, and sweet cherry tomatoes with a drizzle of aged balsamic glaze. (7,12)

Polpette al Sugo 9.9

Our tender beef meatballs cooked slowly in San Marzano tomato sauce, topped with grated Parmigiano- Reggiano. (1,7)

Allergens: 1 Wheat | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree Nuts (8a Walnut, 8b Hazelnut, 8c Almond, 8d Pistachio, 8e Pine Nut, 8f Cashew) | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin

A 10% service charge is added to tables of 6+ (100% goes directly to our team). We cannot split bills for parties of 5+

SPECIALS OF THE MONTH

Ranzani

11.5

Fresh and delicate ricotta-filled ravioli with Sicilian lemon, courgette sauce and fresh basil oil. (1,3,7)

Ligure

9

A taste of Liguria: cold pasta salad with rocket, tomatoes, green beans, toasted pine nuts, lemon-basil pesto and sheep's ricotta. (1, 3, 7, 6, 5, 8a)

Boschetto

18

Mafalde pasta in a rich, slow-cooked ragu of wild mushrooms, toasted hazelnuts and herbs. (1, 3, 7, 9, 8b)



DESSERTS

Vegan Panna Cotta

5

Light and velvety: traditional Italian-style vegan panna cotta topped with homemade frutti di bosco jam. (6)

Tiramisù / Kinder Tiramisù 5/5.5

Tradition or Indulgence: choose between our classic homemade tiramisu or layer it up with Kinder toppings. (1, 3, 7, 12, 8a, 8c)

Cannoli Siciliani

5.5

A Sicilian classic: crispy pastry shell filled with sheep's ricotta, orange zest and toasted pistachio. (1, 7, 8d)

Gelato

5

Something for everyone: choose from our selection of homemade gelato flavours. Ask your server for this month's choices and allergen information.



DRINKS

COCKTAILS

Margarita 9.5

Classic **or** Hot Honey
Tequila - Cointreau - Lime Juice

Espresso Martini 9.5

Classic **or** Baileys
Vodka - Coffee Liqueur - Espresso (7)

Daiquiri 9.5

Classic **or** Strawberry
White Rum - Lime Juice - Sugar Syrup

Kir Royale 9.5

Prosecco - Creme de Cassis (12)

Bellini 9.5

Prosecco - Peach Schnapps - Peach Purée (12)

Spritz 9.5

Aperol, Hugo, Sarti **or** Limoncello
Liqueur - Prosecco - Soda (12)

MOCKTAILS

Non-Alcoholic Strawberry Daiquiri 7

0% Gin - Lime - Strawberry Syrup

PROSECCO

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



BEER

DRAUGHT

PINT

6.95



Five Lamps Lager

Dublin Craft Beer - 4.2% abv (1)

Crisp and refreshing as all good lagers should be.



Five Lamps IPA

Dublin Craft Beer - 5% abv (1)

Sweet and toasty malt notes buzz from a unique blend of pale and coloured malts.

7.25



Menabrea Birra Bionda

Italian Lager - 4.8% abv (1)

A pale lager with citrus and floral notes from Italy's oldest brewery.

8.5



Bulmers Original Irish Cider

Ireland - 4.5% abv (1)

A crisp and refreshing medium-sweet cider from a blend of 17 Irish apples.

7.95

BOTTLES & CANS

Menabrea

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

5.5

Peroni (Regular (1) or Gluten Free)

Italy - 5% abv - Bottle 330ml

5.9

Guinness

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

5.9

Hollows & Fentimans

Alcoholic Ginger Beer (Gluten Free)

England - 4% abv - Bottle 500ml

7.9

ALCOHOL FREE

Corona Zero

Mexico - 0% abv - Bottle 330ml (1)

5

Peroni Zero

Italy - 0% abv - Bottle 330ml (1)

5

Bulmer's Non Alcoholic Cider

Ireland - 0% abv - Bottle 330ml (1)

5



WINE

WHITE

Conto Vecchio Pinot Grigio

Italy - crisp - floral (12)

175ml 1/2 Carafe Btl

6.75 19 29

False Bay Crystalline Chardonnay

South Africa - tropical - intense (12)

7.25 20 30

Stoneburn Sauvignon Blanc

New Zealand - tangy - zesty (12)

8.25 23 35

Peth Wetz Estate Dry Riesling

Germany - delicate - dry (12)

33

Raimat Saira Albarino (Organic)

RED

Los Tilos Cabernet Sauvignon

Chile - peppery - fruity (12)

6.95 20 30

Villa dei Fiori Montepulciano d'Abruzzo

Italy - red berries - bold (12)

7.5 21 31

Zarapito Malbec

Argentina - sweet spice - black fruits (12)

7.75 22 33

Castello Monaci Primitivo

Italy - soft - concentrated (12)

36

Vina Real Crianza, CVNE

Spain - full - blackberries (12)

38

ROSE

La Maglia Rosa Pinot Grigio Blush

Italy - light - subtle (12)

28

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SOFT DRINKS



Coca Cola

3.95



Diet Coke

3.95



Coke Zero

3.95



Sprite

3.95



Fanta Orange

3.95



Appletiser

3.95

San Pellegrino

330 ML

Limonata, Blood Orange, Orange & Pomegranate

3.95

200ML

Fruice Orange Juice

3.75

500ML

Bottled Water

2.5

GLASS CARAFE

Cloudy Homemade Lemonade (still)

2.5 4.5

Strawberry Homemade Lemonade (sparkling) 2.5 4.5

200ML POUCH

Capri Sun

1

LIQUEUR

Limoncello

(50ml) 5

Baby Guinness

(50ml) 6

Kahlua topped with Baileys (7)

Baileys (7)

(50ml) 6 (75ml) 7

COFFEE



Espresso

2.5

Macchiato

3.2

Cappuccino/Latte/Flat White/Mocha/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

2.6

Ask your server for our selection

Hot Chocolate

4



SANO PASTA



KIDS MENU

The same delicious Sano Pasta, just made smaller for kids.

PASTA, DRINK & GELATO FOR €10

For children aged 9 and under

Little Tomato (*Rigatoni*)

An Italian classic with San Marzano tomato sauce and fresh basil. (1)

The Cheesy Cloud (*Rigatoni*)

Smooth and comforting with a mild, creamy pecorino and Parmigiano sauce. (1, 7)

Little Pesto (*Rigatoni*)

A little taste of sunshine with mild, creamy basil pesto sauce. (1, 5, 7, 8a)

DRINK

Cloudy Lemonade

Milk

Capri Sun

GELATO

**Ask your server about
this month's gelato
flavours.**

See main menu for allergen information

Turn over for Sano Fun!