

FLAVORS OF
ITALY

Welcome To Sandro's

ESTD
2024

HOMEMADE BREAD

Freshly baked with a golden crust and a soft, airy interior, with a fragrant aroma and perfect texture, it pairs beautifully with any meal. Enjoy a slice on its own or with olive oil and balsamic vinegar.

£4.⁵⁰

APPETISER

CARPACCIO SALADS

Thinly sliced Italian cured meat, topped with fresh rocket, raw sliced mushrooms, a drizzle of EVOO, balsamic, and a light dusting of ground pink pepper, all completed with Parmigiano-Reggiano shavings.

Carpaccio di Parma
£8.95

Carpaccio di Cotto
£8.95

Carpaccio di Bresaola
£8.95

BRUSCHETTA CLASSICA£7.⁵⁰

Ripe tomatoes, fragrant basil, all generously drizzled with extra virgin olive oil, served on four slices of homemade bread.

BRUSCHETTA MISTA£7.⁵⁰

Selection of four bruschetta with classic bruschetta mix, burrata and artichoke, truffle pâté and sautéed mushrooms, 'nduja sauce and Padron pepper

MOZZARELLA DI BUFALA£7.⁵⁰

With its vibrant, fresh flavour and creamy texture, it serves as an ideal starter, complemented by a drizzle of olive oil and a sprinkle of pink rock salt.

CHEF'S MOZZARELLA FRITTA.....£7.⁵⁰

A delightful appetizer featuring creamy mozzarella cheese, breaded and fried to golden perfection.

STRACCIATELLA CAPRESE.....£7.⁵⁰

Creamy stracciatella cheese paired with fresh, juicy tomatoes and basil leaves. Perfectly seasoned with a drizzle of olive oil and a sprinkle of sea salt and oregano.

ARANCINI.....£7.⁵⁰

Four arancini balls, perfectly crisp on the outside and smooth on the inside, served with a rich and flavourful tomato sauce for dipping.

ANTIPASTI

MIXED BOARD

Prosciutto cotto, Parma ham, Ventricina salami, mozzarella di bufala, gorgonzola, Grana Padano. Grilled courgettes/aubergines, roasted peppers, accompanied by freshly baked bread.

£16.⁵⁰

CURED MEET BOARD

Prosciutto cotto, Parma ham, and Ventricina salami, accompanied by freshly baked bread.

£8.⁹⁵

VEGETABLES BOARD

Grilled courgettes/aubergines, roasted peppers, accompanied by freshly baked bread.

£8.⁹⁵

CHEES BOARD

Mozzarella di bufala, gorgonzola, Grana Padano, accompanied by freshly baked bread.

£8.⁹⁵

LA PIZZA

MARINARA.....£7.95

A Neapolitan classic with our rich house tomato sauce, infused with garlic, oregano, and extra virgin olive oil, served on a crisp—pure, authentic, and vegan-friendly.

MARGHERITA.....£9.95

A timeless Italian favourite with our rich house tomato sauce, creamy fior di latte mozzarella, and fresh basil, finished with a drizzle of extra virgin olive oil.

MARGHERITA DI BUFALA.....£12.50

A refined take on the classic, featuring our rich house tomato sauce, creamy buffalo mozzarella, and fragrant fresh basil, finished with a drizzle of extra virgin olive oil.

DIAVOLA.....£12.50

A fiery Italian classic with spicy Ventricina on our rich house tomato base, topped with creamy fior di latte mozzarella and finished with a touch of chilli and extra virgin olive oil.

HAM & MUSHROOMS.....£12.95

A delicious combination of tender smoked ham and earthy mushrooms, topped with creamy mozzarella and our rich house tomato base. Simple, comforting, and full of flavour.

NAPOLI.....£13.95

A true Italian classic with a rich sugo base, topped with briny anchovies, tangy capers, and plump black olives. Finished with creamy stracciatella for a perfect balance of bold, savoury flavours and indulgent creaminess. A taste of Naples in every bite!

CAPRICCIOSA.....£13.95

A hearty and flavourful pizza topped with a mix of tender ham, earthy mushrooms, artichoke hearts, black olives, and creamy mozzarella, all on our rich house tomato base, finished with a drizzle of EVOO.

BELLA PATATA.....£13.50

A delightful combination of thinly cut, roasted potatoes, creamy mozzarella, caramelised onions, and rosemary, drizzled with garlic-infused olive oil and rosemary mayonnaise. Simple yet indulgent, with a perfect balance of flavours.

VEGETARIAN.....£13.95

A creamy ricotta base topped with tender roasted aubergines, courgettes, and sweet peppers, perfectly balanced with melted mozzarella. Finished with a drizzle of fragrant garlic oil for a rich and savoury bite. A true taste of the Mediterranean!

FOUR CHEESE.....£13.50

A rich and creamy blend of mozzarella, Parmigiano, gorgonzola, and smoky scamorza, melted to perfection on a crisp, golden crust. Topped with crispy crumbled pancetta for a savoury finish.

HOT & SPICY.....£13.95

A bold and spicy creation featuring a rich 'nduja sauce base, layered with smoky ventricina and creamy mozzarella. Topped with blistered Padron peppers and a light dusting of chilli flakes for an extra kick.

PARMA.....£13.95

Mozzarella fior di latte, gorgonzola, prosciutto di Parma, rucola, noci e glassa di aceto balsamico.

POLLO BBQ.....£14.95

Rich sugo base, mozzarella and tender BBQ chicken pieces, all finished with a drizzle of extra virgin olive oil for a burst of flavour.

ACCOMPANIMENTS

ROCKET &.....£6.00

PARMESAN SALAD

Rocket leaves, sprinkled with Parmesan and topped with a drizzle of EVOO and balsamic

TOMATO &.....£6.25

FRIGGITELLI

An assortment of Fried Padron Peppers, ripe Tomatoes, red onions, and cubed Potatoes.

GARLIC FOCACCIA

£6.50

Our delightful pizza base, generously adorned with garlic, rosemary, and a drizzle of extra virgin olive oil.

TRUFFLE &...£5.95

PARMESAN CHIPS

Handcut Chips tossed in Italian Sea Salt, Parmesan Cheese and Truffle Oil

CHIPS &.....£6.25

CHEESE SCAMORZA

Handcut Chips tossed in Italian Sea Salt and Melted Smoked Scamorza Cheese

SKIN-ON CHIPS!

£4.50

Handcut and twice fried for the perfect crispy outside and fluffy interior!

PASTA

ALLA NORMA..... £12.95

Rich tomato sauce mixed with ricotta cheese, sautéed eggplant, garlic, and basil, all tossed with Caserecce pasta.

CARBONARA

ITALIAN STYLE..... £13.50

Made traditionally! Rigatoni, crispy pancetta and pecorino cheese in an egg yolk and black pepper sauce —no cream, just pure Italian authenticity.

ORERCCHIETTE

CIME DI RAPA.....£12.95

Orecchiette, small, ear-shaped pasta, paired with Cime di Rapa (Turnip Tops). Sautéed with garlic, olive oil, and chilli flakes, it creates a flavourful and slightly bitter contrast, finished with fried breadcrumbs and grated pecorino cheese. From Puglia with love.

PUTTANESCA.....£12.95

Caserecce pasta in a rich tomato sauce with garlic, anchovies, olives, capers, and a hint of chilli. Garnished with stracciatella.

FUNGHI &

SALSICCIA.....£13.95

Rigatoni pasta sautéed with mushrooms, Italian sausage tossed in a rich mascarpone sauce, finished with fresh parsley.

BEEF RAGU.....£13.95

Rigatoni pasta tossed in a slow-simmered, rich tomato sauce with tender, succulent beef.

HOMEMADE

LASAGNE..... £12.95

Savour the rich flavours of our homemade lasagne, featuring a slow-cooked beef ragù that melts in your mouth.

CHEF RECOMMEND

CHICKEN MILANESE

Thin chicken breast seasoned and coated in breadcrumbs, served with a nest of homemade spaghetti

£18.95

FRITTO MISTO

Selection of fresh squid, king prawns, and whitebait lightly coated in flour and fried to perfection, served with lemon wedges and a side of aioli or marinara sauce

£12.95

TAGLIATA DI MANZO

Perfectly grilled beef sirloin cooked to the desired level (Chef recommends M.R.), sliced thinly against the grain, in tender, juicy pieces. Served on a bed of greens, drizzled with high-quality extra virgin olive oil, balsamic glaze garnished with shaved Parmesan cheese and a sprinkle of sea salt. Served with skin-on chips.

£25.95

DESSERTS

Homemade Tiramisu.....£7.50

Do we really need to explain this one? OK, fine: Layers of espresso-soaked ladyfingers and creamy mascarpone, dusted with cocoa. A classic Italian delight!

Torta ricotta e pistacchio.....£7.50

Ricotta cake, and a creamy pistachio filling. Topped with a sprinkle of pistachio dust for an elegant finish. A delightful blend of flavours and textures!

Nutella crepes..... £8.50

Delicate, thin crepes generously stuffed with Nutella, accompanied by vanilla gelato and topped off with amarena cherries.

Honey & Pecorino Board.....£8.50

Pecorino, cheese paired with honey and fresh pears creates a delightful combination that is sure to please cheese enthusiasts.

Millefoglie..... £8.50

A classic Italian dessert with layers of flaky puff pastry and crème pâtissière, all dusted with icing sugar.

Affogato.....£7.50

A scoop of rich vanilla gelato "immersed" in a shot of steaming hot espresso.

Coffee

Espresso	£2.95
Macchiato	£3.95
Double espresso	£4.25
Cappuccino	£3.95
Latte	£3.95
Americano	£3.95
Hot chocolate	£3.95
Corretto	£4.95

Italian Gelato

	1 scoop	2 scoops
Vanilla	£3.95	£5.95
Chocolate	£3.95	£5.95
Strawberry	£3.95	£5.95
Mango	£3.95	£5.95
Cocconut	£3.95	£5.95
Biscoff	£3.95	£5.95
Pistacchio	£3.95	£5.95



Flavored Tea

Peppermint	£3.95
Green tea	£3.95
Earl Grey	£3.95
Mixed Berries	£3.95
Chamomile	£3.95