

STARTERS & SHARERS

SEA SALT CHIPS

freshly cut chips and sea salt.

BRUSCHETTA VERDE

two sliced of toasted bread, topped with cherry tomatoes, garlic, and basil.

BRUSCHETTA PARMIGIANA AND BURRATA

two sliced of toasted bread, frayed aubergine, topped with burrata cheese, basil.

OLIVE MIX

mixed olives.

FOCACCIA ROSEMARY

FOCACCIA E MOZZARELLA

MELANZANE PARMIGIANA

layers of roasted aubergine cooked in our signature tomato sauce, extra virgin olive oil, mozzarella, basil, parmesan cheese. served with a slice of bread.

NAPOLI MEAT PLATER

FOR ONE

FOR TWO

salami napoli, parma ham, bresaola, mortadella pistachio, served with focaccia.

MEATBALLS

three small meatballs dipped in a neapolitan sauce, topped with parmesan cheese, served with slice of bread.

MORTADELLA

slices of pistachio mortadella, pistachios, topped with lemon juice, served with focaccia.

ARANCINI

our homemade arancini, mushrooms, onion & truffle oil.

SALADS

INSALATA MIX

fresh mixed leaf, red onion, cherry tomato, cucumber, extra virgin olive oil.

ROCKET AND PARMIGIANO

rocket and parmesan shavings.

CAESAR SALAD

fresh mixed leaf, caesar dressing, croutons, parmesan shavings. add bacon for 1.5

GREEK SALADS

feta cheese, black olives, cucumbers, cherry tomatoes, mixed green leaves, served with a focaccia.

INSALATA BURRATA

burrata, cherry tomatoes, black olives, rocket salad, extra virgin olive oil.

BUFALA CAPRESE

bufala cheese, cherry tomatoes, extra virgin olive oil, slice of bread.

BRESAOLA

slices of bresaola meat, topped with celery, lemon wedge.

LA TONNATA

mixed leaves, tuna, capers, kalamata black olives, red onion, extra virgin olive oil, shaved parmesan and balsamic glaze.



PIZZA

SACRO MARINARA CD

san marzano tomato, garlic, oregano, basil, e.v olive oil.

SACRO MARGHERITA

san marzano tomato, fior di latte mozzarella, basil, e.v olive oil.

SACRO SALAME NAPOLI

san marzano tomato, fior di latte, salmi napoli, basil, e.v olive oil.

SACRO NDUJA

san marzano tomato, fior di latte, nduja (spicy sausage), basil, e.v olive oil.

SACRO BUFALA

san marzano tomato, bufala mozzarella, basil, e.v olive oil.

SACRO NAPOLETANA

san marzano tomato, kalamata olives, basil, oregano, garlic, anchovies, cherry tomato, e.v olive oil. no cheese

SACRO PARMIGIANA

san marzano tomato, provola (smoked mozzarella), aubergine roasted in our oven, basil, parmesan cheese, e.v olive oil

SACRO DIAMOLA

san marzano tomato, fior di latte mozzarella, salame picante, fresh chilli, basil, e.v olive oil.

SACRO LA TONNATA

san marzano tomato, fior di latte mozzarella, tuna, roquito peppers, caramelized red onion, basil, fresh chilli, e.v olive oil.

SACRO SALSICCIA & FRIARIELLI

roasted italian sausage and wild broccoli on smoked mozzarella, e.v olive oil

SACRO QUATTRO FORMAGGI

fior di latte mozzarella, parmesan cheese, gorgonzola cheese, fontal cheese.

SACRO PROSCIUTTO

fior di latte, parmesan cheese, prosciutto, rocket, e.v olive oil. (white base)

SACRO VEGAN MARGHERITA

san marzano tomato, vegan mozzarella, basil, e.v. olive oil.

SACRO CAPRICCIOSA

tomato sauce, fior di latte, mushroom, prosciutto ham, artichokes, black olives, basil, extra virgin olive oil

SACRO BURRATA

fior di latte, bresaola, rocket, shaved parmesan, cherry tomatoes, topped with burrata.

SACRO LA DUCHESSA

tomato sauce, nduja calabrese, fried aubergine, yellow cherry tomatoes, a touch of pesto sauce, and with burrata on top.

SACRO LA MORTAZZA

fior di latte, pistachio cream, italian mortadella, ricotta, and finished with pistachio. (no tomato sauce)

SACRO CALZONE NAPOLI

folded pizza with tomato sauce, ricotta, cotto ham, salami napoli and parmesan.

SACRO VEGETARIANA CD

tomato sauce, fior di latte, mushrooms, cherry tomatoes, caramelised red onion, basil, extra virgin olive oil.

PIZZA

EXTRA TOPPINGS

VEGGIES

TRUFFLE OIL
FRIARIELLI (WILD BROCCOLD)
MUSHROOMS
COURGETTES
ARTICHOKES
BLACK OLIVES
GARLIC
CAPERS

TOMATO SAUCE 1
ONIONS
FRESH CHILLI
ROASTED PEPPERS
MELANZANE
ALMOND FLAKES
HOMEMADE PESTO
SUN DRIED TOMATOES

MEAT & FISH

SALAMI NAPOLI
PARMA HAM
SALSICCIA (PORK SAUSAGE)
SPICY SAUSAGE (NDUJA)
COTTO HAM

ANCHOVIES 2
BRESAOLA
PANCIETTA
TUNA

CHEESE

BUFALA MOZZARELLA
SMOKED MOZZARELLA
VEGAN MOZZARELLA
FIOR DI LATTE MOZZARELLA

RICOTTA 2
PARMESAN SHAVINGS
GORGONZOLA
WHOLE OF BURRATA 4

DIPS

GARLIC AIOLI 1.7 NDUJA AIOLI 1.7 CHILLI HONEY 1.7

PASTA

LIMITED TIME ONLY

RIGATONI GORGONZOLA

Gorgonzola, rigatoni, sage, black peppers in a mascarpone sauce. Please ask server for availability.

10.9

SACRO DOUGH

NEAPOLITAN PIZZA

All our pizza sacro dough made with 100% imported Italian flour. We only use San Marzano tomato sauce and artisanal fior di latte cheese from the Campania. Switch up any pizza buffalo mozzarella for £2.50 extra. Mozzarella and parmesan normally contain rennet; therefore cannot be considered vegetarian. For all allergens, list and dietary requirements please ask member of staff. Watch out for the occasional olive stone.

PLEASE NOTE: A 10% OF SERVICE CHARGE WILL BE ADDED TO YOUR BILL

GLUTEN FREE OPTIONS AVAILABLE

SOFT DRINKS

STILL OR SPARKLING WATER 500ML	3.2
ITALIAN ORANGE OR APPLE JUICE	3.2
SAN PELLEGRINO LIMONATA/ARanciATA	3.2
COKE / COKE ZERO / FANTA 330ML	3.2
TONIC WATER	3.2

BEERS

HEINEKEN ALCOHOL FREE 330CL	5.9
PERONI 330CL	6
MORETTI 330CL	6
ICHANSA	6.5
GRAN RISERVA PERONI	7

COCKTAILS

CAMPARI SODA	5.9
The perfect pre-pizza drink.	
APEROL SPRITZ	7
Classic Aperol mixed with prosecco.	
NEGRONI	7
Rosso vermouth, Campari, gin.	
NEGRONI SBIGLIATO	7
Campari, Martini Rosso, prosecco.	
AMRECANO	7
campari, vermouth, soda water.	



PROSECCO

PROSECCO

Fruity and well-balanced.

125ML	BOTTLE
7	29

WHITE WINE

TREBBIANO D'ABRUZZO

Fresh aromas, with a dry finish.

175ML	250ML	BOTTLE
6.9	7.8	22

PINOT GRIGIO 16T

Dry smooth, harmonious, and fresh delicate fruity scent.

27

WINES

RED WINE

MONTEPULCIANO D'ABRUZZO

A soft, red round fruity character.

175ML	250ML	BOTTLE
6.9	7.8	22

NERO D'AVOLA 16T

Ruby red, soft, and balanced with aromas.

27

WINES

SACRO DOUGH

NEAPOLITAN PIZZA

