

SANZIO

Glass 175ml Glass 250ml Bottle

WHITE WINE

VERY DRY, DELICATE, LIGHT WHITE

Borsari Inzolia Sicilia, Italy £5.85 £8.10 £23.99
This fresh and crisp wine has flowery and fruity aromas. Great with Risotto and pasta dishes with vegetables and fish. Can take some heat (chilli)

★ **Pinot Grigio delle Venezie, San Floriano Veneto Dio, Italy** £6.15 £8.35 £26.99
Dry, but not excessively so, soft, fresh and lively with notes of ripe pear drop and elderflower with lingering apple finish. Perfect with fish, or cheese dishes like Frutti de Mare and Carbonara.

Gavi di Gavi La Toledana, Domini Villa Lanata, Italy £9.99 £13.99 £39.99
Made from the Cortese grape variety, with white flower and green fruit aromas. Best with vegetables and fish. Great with Parmigiana di Melanzane and fresh fish. It is light and compliments well light dishes. Expression: Dry, refreshing, delicate. Great with fish and vegetables dishes.

DRY, HERBACEOUS OR AROMATIC WHITE

Soave Classico, Bolla, Italy £6.15 £8.25 £25.99
Dry with a soft acidity and a rounded pear, melon and almond notes. Primary grape is Garganega, secondary grapes are Trebbiano/Ugni Blanc. Great with fish and vegetable dishes.

Vermentino di Sardegna, La Cala, Sella & Mosca, Italy £32.99
Vermentino grapes are aromatic with a light, straw yellow colour, it shows floral, melon and citrus aromas backed by a refreshing, dry palate. Suitable for sea food and fish as well as white meats. Also good for pizza's.

JUICY, FRUIT-DRIVEN, RIPE WHITE

Greco di Tufo, Rocca del Dragone, Tre Fiori, Italy £32.99
Well-balanced, crisp, lively and complex, with a refreshing minerality and hints of grapefruit, melon and orange zest. This wine we can match with meats, mushroom.

★ **Orvieto Classico Secco Bigi, Italy** £28.99
Single estate Orvieto, with refreshing pear and apple flavours and a waft of almond blossom. Compliments well mushroom and other pasta and risotto dishes with some good seasoning and flavour.

RED WINE

LIGHT, SIMPLE, DELICATE RED

Solandia Nero d'Avola, Terre Siciliane, Italy £5.85 £8.10 £23.99
Grape variety native to Sicily with ripe-berried fruit and a hint of liquorice and vanilla spice. A light dry style of wine can go well with cheesy pasta or pizza dishes as well as lasagne or meat or veg.

★ **Montepulciano d'Abruzzo, Marchesi Ervani, Italy** £6.10 £8.35 £26.99
Red fruit with delicate hints of ripe cherry. Dry, soft taste and lightly tannic. This soft and fruity wine helps to go well with savoury (mushroom) dishes as well as meat pasta/pizza.

Bolla Pinot Noir, Provincia di Pavia, Italy £25.99
Ruby colour, aromas of wild cherry, bramble fruit, dried spring flowers, and a touch of liquorice. It is mellow and fruity wine and goes well with pasta, pizzas and meats.

JUICY, MEDIUM-BODIED, FRUIT-LED RED

Chianti Superiore Il Leo, Ruffino, Italy £9.99 £12.99 £36.99
Vibrant cherry and violet-scented Sangiovese, backed by a smooth, yet refreshing finish balanced between a traditional rustic Chianti and a modern fruit-led style. Contrasts with some more rich dishes, spezzatino and other beef dishes, lasagne and Arancini.

SPICY, PEPPERY, WARMING RED

Portillo Malbec, Valle de Uco, Mendoza, Argentina £6.99 £9.50 £29.50
Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice. This richer wine can handle smoked meat and other dried salamis as well as pizzas and pastas with lots of mixed ingredients.

★ **Passori Rosso, Veneto, Italy** £33.99
A rich, smooth red wine, showing plum and dried fruit notes, produced from lateharvested Merlot and Corvina grapes. Classic Appassimento. Fuller flavoured wine with dried fruit flavours will cope with rich spicy food or slow cooked heart dishes.

Barbera d'Alba Suculé, Domini Villa Lanata, Italy £35.99
Garnet-red, with a dry, quite full-bodied palate, it shows cherry, currant and spice and having spent 18 months in oak barrels this wine has richness and a woody mature style. Great with strong cheese and rich meat, yet smooth enough and fruity enough to cope with tomatoes, cheese and ingredients in pasta and pizza.

ROSÉ WINE

Bardolino Chiaretto, Bolla, Italy £6.30 £8.80 £27.99
A beautiful coral-pink wine made using Corvina, Rondinella and Molinara grapes that have cherry fruit and floral aromas on the fresh dry palate. Beautiful with tomatoes and fish dished and mussels.

CHAMPAGNE AND SPARKLING WINE

Prosecco, Il Baco da Seta Extra Dry £7.00 £26.50
Fine bubbles and delicately fruity aromas. Whilst famed as an apéritif, the soft fizz of Prosecco also partners light chicken dishes, delicate seafood and salads well.

Prosecco, Single Vineyard - Fantinel £9.00 £36.50
A sparkling wine with a flavour of fresh green apples and pears.

Moët & Chandon Impérial £65.00
A classic Champagne dry, fresh, light, delicate and elegant with balanced and a green fruit and citrus character.

BEER AND CIDER

Menabrea Blonde, Italy 330ml £5.50
Peroni draught beer, Italy ½ Pint £4.10 Pint £6.99
Peroni Nastro Azzurro, Italy 330ml £4.99
San Miguel, Spain 330ml £5.00
Birra Moretti, Italy 330ml £5.10
Mela Rossa Italian Craft Cider, Italy 330ml £5.95

COCKTAILS

Aperol Spritz £10.50
3 part Prosecco, 2 part Aperol, 1 part Soda.
Cocktail of the week
Please check with waiter for the details.
Bellini £10.50
Prosecco with Peach pure.
Mojito / Strawberry Mojito £10.50
White Rum, lime juice, sparkling water, sugar and Mint / Strawberry.
Virgin Mojito / Strawberry Mojito £6.00
Lime juice, sparkling water, sugar and Mint / Strawberry

★ Recommended Wines

SPIRITS & LIQUEUR

Whiskey's 25ml: Bells £4.99 Jack Daniels £5.70 Jameson £5.35 Glenfiddich 15y £8.99
Vodka's 25ml: Russian Standard £3.90 Belvedere £7.70 Grey Goose £7.50
Gin's 25ml: Gordons £3.90 Sipsmith £7.30 Bombay £5.50
Martell Brandy, 25ml £4.99
Courvoisier VSOP Fine Champagne Cognac, 25ml £8.00
Bacardi Rum, Morgan Spice Rum, 25ml £3.90
Tia Maria, 25ml £3.90
Cointreau, 25ml £4.99
Baileys, 50ml £5.99
Port, 50ml £6.20
Pimm's, 50ml £4.80

ITALIAN SELECTION:

Grappa (barrique), Amaretto Disaronno, Amaro del Capo, 25ml £4.99
Limoncello, Sambuca, Frangelico, Amaro Montenegro, 25ml £3.99
Aperol Campari, 50ml £5.70

ALCOHOL FREE DRINKS

Seedlip Garden 108 double virgin gin with tonic £7.99
Peroni Nastro Azzurro – alcohol free 330ml £5.50
Codorníu Zero Alcohol Free Sparkling Wine, Castilla - La Mancha, Spain 750ml £18.99

A de-alcoholised sparkler made from the Airen variety, showing fresh sweet tropical fruit, apple and citrus flavours on a rich, fruity palate.

Natureo Muscat White Wine, Torres, Catalunya, Spain Glass 175ml £5.99 Glass 250ml £7.60 Bottle £22.00

Pale lemon-yellow, floral aromas, green apple, peach and citrus, bright and refreshing finish.

Natureo Syrah Torres, Red Wine Catalunya, Spain £5.99 £7.60 £22.00

Made with 100% Syrah grapes, once the wine is obtained, a part of this wine is aged in French oak for four to six months prior to dealcoholisation using the Spinning Cone technique. Shows lovely, lively hedgerow fruit on a well-balanced and juicy palate.

Goodrays Raspberry and Guava CBD Seltzer £4.40
Please see virgin cocktails

SOFT DRINKS

Coke, Diet Coke in the glass bottle, 330ml £3.70
Appletiser, 275ml £3.90
Freshly squeezed Lemonade, 250ml £3.99
Juices: Apple, Orange, Pineapple 200ml £3.50
Fever Tree: Premium Indian Tonic Water, Light Pink Aromatic Tonic Water, Mediterranean Light Tonic Water, Premium Soda Water, Ginger Beer, Lemonade £3.00
San Pellegrino Aranciata, 330ml £2.50
The Soho Juices - Cucumber, Mint, Lemon & Lime, 250ml £2.99
The Soho Juices - Apple, Honey & Lemon, 250ml £2.99

MINERAL WATER

San Pellegrino Sparkling Mineral Water, 500ml £3.99
Panna Still Mineral Water, 500ml £3.50

DOLCE & DESSERT WINE

Tiramisu £7.20
Soft Vanilla and Espresso soaked sponge layered with Mascarpone cream, dusted with Cocoa powder
Italian Cheesecake £6.99
Served with Strawberry coulis
Chocolate Torta £7.20
Flourless Chocolate Torta with hazelnuts served with vanilla ice cream
Affogato £4.99
Scoop of your favourite ice cream topped with Espresso.
Italian Gelato & Sorbet (3 scoops) £6.50
Chocolate, Vanilla, Pistachio or Strawberry Gelato served with or without Chocolate sauce
Sorbets: Lemon, Blueberry
Vegan Chocolate and Orange Cake £7.99

Floralis Moscatel Oro Catalunya, Torres, Spain Glass 30ml £3.80 Glass 125ml £7.40 500ml £25.99
Sun-captured and concentrated into superb, succulent sweetness.

Château du Seuil, Cérons, France £5.10 £9.99 £35.99
Rich, luscious and sweet with a pronounced honeyed bouquet and fresh citrus flavours.

COFFEE

Cappuccino, Double Espresso, Double Macchiato, Caffé Latte £3.00
Single Espresso £2.40
Fresh Mint Tea £3.99
Tea: Ceylon Black Tea, Green Tea, Chamomile £2.70
Macchiato, Americano £2.50
Italian thick hot Chocolate £3.50

LIQUEUR COFFEES

Irish Coffee Irish Jameson Whiskey, Cream, Coffee £6.80
French Coffee Martell Brandy, Cream, Coffee £6.80
Royal Coffee Baileys, Cream, Coffee £6.80
Calipso Coffee Tia Maria, Cream, Coffee £6.80
Italian Coffee Amaretto, Cream, Coffee £6.80



SANZIO

La Fornarina is the name given to the painting in the background of this menu. It was painted by Raffaello Sanzio da Urbino of his mistress Luti. La Fornarina was Sanzio's term of endearment for Luti as she was the local baker's daughter. Legend has it that Sanzio met with his premature death after a night of excessive passion with Luti.

STUZZICHINI

*Marinated Olives (v)	£2.99
Garlic Bread (v)	£3.99
Garlic Bread con Formaggio (v)	£4.99
Fresh baked Bread with Olive oil and Balsamic Vinegar (v)	£4.80
Fresh baked Bread (v)	£3.40
Garlic Bread with Rosemary and Sea Salt (v)	£4.45

*initial serving of the olives is on the house

ANTIPASTI & INSALATE

Bruschetta (v) Grilled Italian Ciabatta bread topped with chopped Tomatoes, Garlic and Basil Add Goat's Cheese to this dish for an additional £2.80 Add Parma Ham with Rocket Salad for an additional £2.60	£7.20
Calamari Squid with caper mayo, spring onions, lemon & chili	£9.10
Zucchini Fritti (v) Fried Courgettes	£7.50
Arancini (v) Risotto balls with Mozzarella and Herbs, served with Tomato Sauce	£6.95
Mussels (starter or main) Either cooked in Tomato sauce with a hint of Chilli or cooked with Wine, Lemon and Garlic	£13.99 £21.99
Polenta Chips (without Parmesan) (v) Crispy fried with rosemary salt & Parmesan	£5.20
Antipasti Gustosi Ideal to share: Zucchini Fritti, Prosciutto, Finocchiona & Ventricina Salami, Olives, Bocconcini Mozzarella, Cherry Tomatoes, , Garlic Bread with Rosemary and Sea Salt	£18.99
Insalata di Capo (main) Grilled Chicken breast with Chorizo, mixed salad leaves, Olives, Cherry Tomatoes and New Potatoes	£17.50
Insalata di Halloumi (starter or main) (v) (without Halloumi) Roasted Courgettes, Peppers, Butternut Squash, Aubergine and Red Onions with Garlic and Olive oil served with grilled Halloumi cheese	£10.99 £16.99

PASTA & RISOTTO

(We do gluten free De Cecco Fusilli pasta that any wheat pasta can be replaced with. Please allow 15min)

Pasta Bolognese Spaghetti with traditional recipes of minced meat in Tomato sauce	£11.60
*Pasta Peperoncino e Aglio (v) Penne with chunky Tomato sauce with Fresh Chilli and Garlic	£10.55
Pasta Frutti di Mare Linguini with Squid, King Prawns, Mussels and Cherry Tomatoes with touch of chilli and touch of tomato sauce	£16.99
*Lasagne Homemade layers of pasta with lean minced Beef in Tomato sauce with béchamel and Parmesan	£11.99
*Pasta Funghi e Pollo Affumicato Fusilli Pasta with Mushrooms, Smoked Chicken and creamy sauce	£11.75
*Pasta Carbonara Spaghetti with Free Range Egg, Parmesan, Black Pepper and Pancetta	£11.55
*Parmigiana di Melanzane (without Mozzarella and add Mushrooms) (v) Layers of grilled Aubergine, Buffalo Mozzarella and Parmesan cheese topped with Tomato Sauce and oven baked	£14.99
Tagliatelle Porcini e Speck Tagliatelle Pasta with mixed & Porcini Mushrooms, Speck, Truffle Oil and Parmesan	£15.99
*Amatriciana Pasta Spaghetti with Tomato Sauce, Pancetta, Onion, Garlic and Chilli	£11.99
Risotto Please see specials of the day	
Pasta Verdura Mista (v) Fresh home made Orecchiette with Roasted Aubergine, Roasted Courgettes, Mushrooms, Red Peppers, Red Onions and Chilli in Tomato Sauce	£15.99
Tagliatelle Gamberi, Pancetta e Zucchini Tagliatelle Pasta with Prawns, Pancetta, Courgettes, touch of cream and touch of chilli	£15.99

CARNE E PESCE

Pollo all'Em Breaded breast of Chicken served with Mushroom Sauce and French Fries	£16.99
Bistecca Please see specials for the details	
Fresh Fish Please see specials for the details	

PIZZA

(v) - Any Vegetarian Pizza can be Vegan Pizza if you ask for no Mozzarella but Garlic Vegetable Paste)

*Margherita (v) Tomato sauce and Mozzarella	£9.80
*Funghi (v) Tomato sauce, Mozzarella and Mushrooms	£10.99
*Fiorentina (v) Tomato sauce, Mozzarella, Spinach, Free Range Egg and Garlic	£12.70
*Hawaiian Pizza Tomato Sauce, Mozzarella, Ham & Pineapple	£13.99
*Quattro Stagioni Tomato sauce, Mozzarella, Ham, Mushrooms and Black olives	£14.50
Pizza con Carne Tomato, Mozzarella, Salami, Pepperoni, Ham and Chorizo	£16.10
*Americana Tomato sauce, Mozzarella, Pepperoni and Chilli	£11.99
Finocchiona Mozzarella, Finocchiona salami, Mushrooms and Basil (NO TOMATO SAUCE)	£13.60
Fornarina (v) Buffalo Mozzarella, Mushrooms, Truffle Oil, Parmesan Cheese and Basil (NO TOMATO SAUCE)	£16.30
Quattro Formaggi (v) Tomato sauce and four types of Cheese (Parmesan, Taleggio, Gorgonzola & Mozzarella)	£17.50
Broccoli Salsiccia Mozzarella, Broccoli, Salsiccia, Red Onions and Chilli (NO TOMATO SAUCE)	£13.20
*Napoletana Tomato sauce, Mozzarella, Anchovies, Capers, black Olives and Garlic	£13.35
Bufala Margherita Pizza with pieces of fresh Buffalo Mozzarella, Cherry Tomatoes, Parma Ham, and Rocket	£15.99
*Vegetariana (v) Tomato sauce, Mozzarella, Roast Aubergine, Roast Courgettes, Sweet corn, Peppers and Red Onions	£13.80
*Prosciutto Tomato sauce, Mozzarella and Parma ham	£12.50
Pizza Davide (v) Fiordilatte Mozzarella Bocconcini, Parmigiano, Cherry Tomatoes and Basil (NO TOMATO SAUCE)	£12.05
*Pollo Tomato sauce, Mozzarella, Smoked chicken, Mushroom and Red onion	£13.50
Pizza Vegana (v) Garlic Vegetable Paste, Tomato sauce (or Bianca is even nicer!), Roast Aubergine, Peppers, Red Onions and Olives	£11.99
Calzone Folded pizza with Mozzarella, Mushrooms and Ham, served with Tomato Sauce	£14.20

Additional ingredients or toppings for Pizza or Pasta (will incur a charge):
£1.60: Free Range Egg, Olives, Garlic, Aubergine, Courgettes
Sweet Corn, Onions, Cherry Tomato, Rocket, Mushrooms, Potatoes
Pineapple, Chilli, Bullet Chilli (extremely hot!)

£2.70: Ham, Pepperoni, Artichokes, Anchovies, Capers, Peppers,
Minced Meat, Smoked Chicken, Spinach, Truffle Oil, Pancetta

£3.50: Parma Ham, Buffalo Mozzarella, Napoli Salami, Chorizo, Cheeses

CONTORNI

Patate Fritte (v) French Fries	£3.99
Zucchini Fritti (v) Fried Courgettes	£7.50
Polenta Chips (without Parmesan) (v) Crispy fried with rosemary salt & Parmesan	£5.20
Spinaci (v) Wilted Spinach with Cherry Tomatoes, Capers and Olive Oil	£5.90
Tomato, Cucumber, Feta and Olives Salad (v) Chunky Tomatoes and Cucumber with Feta and Olives	£7.60
Insalata Mista (v) Mixed Leaf Salad with Cherry Tomato, Radish, Spring Onions	£5.60
Insalata di Rucola (without Parmesan) (v) Fresh Rocket and Parmesan Salad with Cherry Tomatoes	£7.00
Tomato & Red Onions Salad	£6.50

BUON APPETITO!

Please note we do not accept cheques. All major credit and debit cards are accepted.

* Special lunch offer available for eat in
(v) - vegetarian; (v) - vegan

Service charge is added to the bill.

Food Allergies and Intolerances

If you have any concerns about food allergy or intolerance please speak to our staff before you order your food or drink.

Allergy Advice : Please note that in our kitchen all allergens are handled.

SANZIO'S GIFT VOUCHERS AVAILABLE AT ANY VALUE. Please ask for details

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