www.sorbillo.it

STARTERS

Eggplant Parmigiana € 10,00
Fried Aubergines, Tomatoes, Fiordilatte, Parmigiano Reggiano Dop, Italian Evo Oil and Fresh Basil.

Half Buffalo Mozzarella Dop € 18,00 *(recommended for 2 people)*
500 gr. Buffalo Mozzarella Dop from Campania with Datterini Tomatoes, Extra Virgin Olive Oil, Oregano and Fresh Basil.

Crudo Ham and Bufala € 12,00
Parma Ham Dop and Buffalo Mozzarella Cheese Dop from Campania.

Stuffed Zucchini Flowers € 9,00
Stuffed with Ricotta Cheese, Provola Cheese, Salt and Pepper and served with Sorbillo Sauce.

Mixed Fried €12.00 *(recommended for 2 people)*
2 Croquettes (100% Potatoes), 1 Omelette with Gragnano Pasta and Tempura Vegetables.

Fried Mozzarella Sandwich € 7,50
Fiordilatte, Bread, Milk, Salt, Pepper, Eggs and Breadcrumbs

Fried Baby Squids* € 9,50
A very simple and delicious seafood appetizer, perfect to start on any occasion.

Sauté of Veraci Clams € 16,00
Served with flavored croutons.

Octopus* with Salad Potatoes € 14,00
Topped with a Parsley Citronette.

FIRST DISHES

Pasta and Potatoes € 10,00
Mixed Pasta with Potatoes and Smoked Provola, with the addition of tiny pieces of Parma Ham Dop and Parmigiano Reggiano Cheese Dop.

Casa Sorbillo Scarpariello € 12,00
Ziti Sliced, Red Tomatoes, Pecorino Romano Dop, Parmigiano Reggiano Dop and Chili.

Sorrentine Gnocchi € 9,00
Potato Gnocchi, served with Tomato Sauce, Fiordilatte Cheese, Parmigiano Reggiano Cheese Dop and Basil.

La Genovese € 12,00
Pasta with Onion Ragout and Beef Meat.

Nerano Style Fusilli € 12,00
From the Bay of Nerano. Fusilli Pasta with Zucchini and Monaco's Provolone Cheese.

Gnocchi with Clams and Pumpkin Flowers € 18,00
Potato Gnocchi, Pumpkin Flowers and Clams.

Paccheri allo Scoglio € 18,00
All the flavor of the sea in a single dish.

Carbonara € 14,00
Mezze Maniche Pasta, Guanciale, Pecorino Romano Dop, Egg yolk, Black Pepper.

MAIN DISHES

EARTH

Meatballs with Meat Sauce € 11,00
Beef Meat, Bread and Parmigiano Reggiano Dop, Poached in Tomato Sauce. Aunt Esterina often prepared them.

Sausage and Friarielli € 12,00
Pork Sausage cut with a knife tip and Sauteed Friarielli with Garlic, Oil and Chilli. A must.

Beef Strips € 14,00
Beef Strips, Rocket, Datterini Tomatoes e Parmigiano Flakes.

Chicken Steak € 14,00
Grilled Chicken Steak with Baked Potatoes and Grilled Vegetables.

Milanese cutlet € 26,00
A classic. Tradition and Innovation

SEA

Fried Shrimps and Calamari* € 18,00
Served with Mixed Salad.

Grilled Octopus* € 18,00
Served on a Potatoe Cream.

Grilled Calamari* € 18,00
Grilled squid served with seasonal mixed salad.

SALADS

Tonnetto € 12,00
Mixed Salad, Callipo Tuna, Black Olives, Fresh Cherry Tomatoes.

Caprese € 12,00
Sliced Buffalo Cheese Dop from Campania with Tomatoes, Oregano and Extra Virgin Olive Oil.

Bresaola Salad € 12,00
Rocket, Bresaola and Flakes of Parmigiano Reggiano Dop and Lemon Citronette.

Caesar Salad € 12,00
Chicken Strips, Bread Croutons, Flakes of Parmigiano Reggiano DOP and Caesar sauce.

SIDE DISHES

Friarielli € 6,00
Sautéd with Garlic, Oil and Chilli.

Fried Potatoes* € 6,00

Roast Potatoes* € 6,00

Escaroles € 6,00
Sautéd with Garlic, Oil, Olives and Capers.

Grilled Vegetables € 6,00

CASA SORBILLO RECOMMENDED PIZZAS

Casa Sorbillo € 14,00
Fiordilatte, Tomato Sauce from Organic Agriculture, "Villani" Dop Parma Ham, Burrata Cheese, Extra Virgin Olive Oil and Fresh Basil.

Margherita € 9,40
Tomato from Organic Agriculture, Fiordilatte "Latteria Sorrentina", Extra Virgin Olive Oil and Fresh Basil.

Bufala € 12,40
Tomato from Organic Agriculture, Buffalo Mozzarella DOP, Parmigiano Reggiano Cheese "Malandrone 1477" (aged 36 months), Extra Virgin Olive Oil and Fresh Basil.

Salame Napoli *(anche con l'aggiunta di peperoncino)* **€ 11,20**
Tomato from Organic Agriculture, Faicchio Artisanal Salami, Fiordilatte "Latteria Sorrentina" and Extra Virgin Olive Oil.

Margherita Gialla "Massimo Bottura" *(dedicata allo chef)* **€ 13,00**
"Pacchetelle" Yellow Tomatoes from Vesuvius, Smoked Provola Cheese, Conciato Romano Cheese (the Italian ancient Cheese) and Extra Virgin Olive Oil.

Pizza Dell'Alleanza € 12,50
Tomato from Organic Agriculture, Fiordilatte "Latteria Sorrentina", Castelpoto aged Red Sausage (slightly spicy), Cilento Capra Caciorricotta Cheese Farm "I Filadelfi" 1828, Extra Virgin Olive Oil and Fresh Basil.

Mortadella Bologna IGP "La Sanno" Villani € 12,90
Mortadella Bologna IGP "La Sanno" Villani in Bladder Natural tied by hand and cooked slowly as per tradition, Pistachio Pesto, Fiordilatte "Latteria Sorrentina", Extra Virgin Olive Oil and Fresh Basil.

Prosciutto Crudo di Parma € 13,90
Parma DOP Raw Ham (aged 18 months), Fresh Cherry Tomatoes, Smoked Provola Cheese, Fresh Rocket, Parmigiano Cheese Flakes of "Malandrone 1477" (aged 36 months), Extra Virgin Olive Oil.

Calabrese € 11,20
Spilinga 'Nduja (Av. Artigiano della 'Nduja), Organic Tomato, Fiordilatte "Latteria Sorrentina", Extra Virgin Olive Oil and Fresh Basil.

Salsiccia e Friarielli € 13,40
Fresh Pork Sausage, Stir-fried Friarielli with Chilli, Smoked Provola, Fresh Basil.

DESSERTS & FRUIT

Aunt Esterina's Tiramisu
Ancient Sorbillo recipe **€7.00**

Chocolate cake with a soft heart* **€7.00**

Cannolo Sbagliato Ricotta cream, candied fruit, chocolate chips and crunchy wafer **€7.00**

Sorbella Cheesecake nutella, Biscuit with Cheese Cream and **nutella** **€7.00**

The best* Babà from Casa Infante **€7.00**

Grandma's Shortcrust Pastry Tart with Pistachio Cream and Black Cherries **€7.00**

DRINKS

Still Water Panna 45 cl **2,70**
Sparkling Water San Pellegrino 45 cl **2,70**
Coca Cola 33 cl **3,70**
Coca Cola Zero 33 cl **3,70**
Fanta 33 cl **3,70**
Chinotto Lurisia 27,5 cl **3,70**

Sprite 33 cl **3,70**
Lemon Estathé 33cl **3,70**
Natural infusion of black tea leaves with lemon juice extract
Peach Estathé 33cl **3,70**
Natural infusion of black tea leaves with peach juice extract

BEERS

Peroni Nastro Azzurro alla Spina 20cl **3,50** 66cl **6,00**
Peroni Nastro Azzurro 50cl **6,00**
Peroni Nastro Azzurro Stile Capri 33cl **6,50**
Peroni Nastro Azzurro Zero (No Alcool) 33cl **5,00**

Peroni Gran Riserva Rossa 50cl **7,00**
Peroni Gran Riserva Bianca 50cl **7,00**
Peroni Doppio Malto 50cl **7,00**
Pilsner Urquell 33cl **7,00**
St. Stefinus Blonde 33cl **7,00**
"Sorbillo" Nazionale Baladin 33 cl **6,50**

CASA SORBILLO WINE

Falanghina del Sannio Casa Sorbillo 75cl **16,00**
Aglianico del Sannio Casa Sorbillo 75cl **16,00**
Wine Glass € 5,00

WHITE WINES

Chardonnay Jermann **35,00**
Gewurstraminer Colterenzio **30,00**
Tramonti Bianco 30,00
Tenuta San Francesco
Sauvignon Bastianich **30,00**
Pecorino Pasetti **30,00**
Fiano di Avellino Natale **28,00**
Greco di Tufo Natale **28,00**
Fontanavecchia Falanghina del Sannio DOP Taburno **22,00**

RED WINES

Primitivo Moio '57 30,00
Cantina Moio
Aglianico del Vulture 27,00
Synthesi Paternoster
Aglianico del Cilento 27,00
Baciolicielo De Conciliis
Aglianico Rosato Vetere Paestum 30,00
San Salvatore
Brunello di Montalcino 65,00
Castelgiocondo Frescobaldi
Barbera D'Alba Pio Cesare **30,00**
Valpolicella Allegrini **27,00**
Amarone Allegrini **60,00**
Tignanello Antinori **150,00**

SPARKLING WINES

Glass of Sparkling Wine 6,00
Brut Sorbillo/Rosé Sorbillo **18,00**
Bortolomiol Prosecco Valdobbiadene **24,00**

Franciacorta Rosé - Contadi Castaldi **35,00**
Franciacorta Brut - Contadi Castaldi **35,00**
Moet e Chandon Brut **110,00**

LIQUORES & COFFEE

Limoncello Villa Massa di Sorrento **4,00**
Acqua di Cedro Nardini Nardini
Refined cedar liqueur with fresh citrus notes **4,00**
Nucillo 'e Curti Vesuvius walnut liqueur **4,00**
Passito Sicilia di Moscato Bianco Igp Colosi **4,00**
Amaro Vivese* Napoli **4,00**

Grappa Nardini Nardini White grappa made from fresh multi-variety distilled pomace with 3 different stills **4,00**
Grappa Riserva Nardini Nardini Aged 3 years in Slavonian oak barrels **5,00**
Caffè Espresso 2,00
Decaffeinato 2,50
Spritz Sorbillo Acqua di Cedro Nardini, Sparkling Wine Sorbillo and Soda **7,00**

Cover charge € 2,50

N.B. Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to EC regulation 852/2004. We therefore invite you to contact the Head Waiter for all the information relating to the product you want.

Dear Customer,
In order to comply with the provisions of the European Union regulation 1169/2011, according to which it is necessary to indicate the possible presence of the 14 main nutritive sources of allergies, please contact our Director or the Head Waiter who will be happy to provide you with all the necessary information.

NAPOLI
GINO E TOTO SORBILLO PIZZERIA - Via dei Tribunali 32/32
GINO SORBILLO LEVITO MADRE AL MARE - Via Partenope 1
SORBILLO GOURMAND - Via Partenope 5
SORBILLO LA PICCOLINA - Via Toledo 204
ANTICA PIZZERIA GINO SORBILLO - Piazza Trieste e Trento 53
ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO - Via dei Tribunali 39
ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO SPACCANAPOLI - Vico Nilo 26/29 angolo Pignatelli Nilo 14

ROMA
GINO SORBILLO LEVITO MADRE A ROMA - Piazza Augusto Imperatore 40/48
GINO SORBILLO GOURMAND ROMA - RINASCENTE 6° piano, Via del Tritone 61

MILANO
GINO SORBILLO LEVITO MADRE AL DUOMO - Largo Corsia dei Servi 11
CASA SORBILLO - TRATTORIA PIZZERIA - Largo Corsia dei Servi 11
CASA SORBILLO - Via Agnello 18
GINO SORBILLO LEVITO MADRE - Via Borsieri 25
SORBILLO GOURMAND - Via Ugo Foscolo 1
SORBILLO GOURMAND - Via Mazzenighe 4
ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO - Via Agnello 19

TORINO
GINO SORBILLO LEVITO MADRE TORINO - Via Bruno Buozzi 3

GENOVA
GINO SORBILLO LEVITO MADRE A GENOVA - Piazza Della Vittoria 65/R

MIAMI
GINO SORBILLO MIAMI - 100 Collins Ave, Miami Beach

TOKYO
GINO SORBILLO TOKYO - 3 Chome-2-1 Shibuyabashimoyamachi, Chuo City