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STARTERS

La Polpetta Napoletana € 12,00

The Classic Neapolitan Meatball with Beef Meat Sauce prepared according to tradition.

Zizzona (recommended for 4 people) € 36,00

Buffalo Mozzarella Cheese DOP with Fresh Datterini Tomatoes, EVO Oil, wild Oregano and Fresh Basil.

Mezza Bufala (recommended for 2 people) € 18,00

1/2 kg. of Buffalo Mozzarella Cheese from Campania with Fresh Datterini Tomatoes, EVO Oil, wild Oregano and Fresh Basil.

Caprese € 12,00

Buffalo Mozzarella Cheese from Campania DOP and Tomatoes, Oregano, EVO Oil and Fresh Basil.

Eggplant Parmigiana € 9,00

Eggplant fried and placed in Parmigiana-style pan (superimposed and crossed). We add Tomato, Parmigiano Reggiano DOP, Fiordilatte, EVO Oil and Basil.

Crudo and Bufala DOP € 12,00

Parma Ham DOP and 125 g. of Buffalo Mozzarella Cheese from Campania.

Stuffed Zucchini Flowers ('E sciu'illi mbutunati) € 9,00

Zucchini flowers stuffed with Ricotta Cheese, Provola Cheese and Pepper.

Fried Mozzarella Sandwich € 7,50

Fiordilatte, Bread, Milk, Flour, Eggs, Salt and Pepper.

Mixed Fried € 12,00

2 Crocché (100% Potatoes), 1 Omelette with Pasta and Tempura Vegetables.

Burrata e Friarielli € 12,00

Friarielli sautéed in a pan, Burrata Cheese and flavored Bread Chips.

Pizzas marked with this symbol can be made gluten-free

TRADITIONAL PIZZAS

Marinara € 7,00

Tomato from Organic Agriculture, Oregano, Garlic, EVO Oil and Fresh Basil.

Margherita € 8,90

Tomato from Organic Agriculture, Fiordilatte, EVO Oil and Fresh Basil.

Margherita Doppia Mozzarella € 10,40

Tomato from Organic Agriculture, Double Fiordilatte, EVO Oil and Fresh Basil.

Bufala DOP € 12,00

Tomato from Organic Agriculture, Buffalo Mozzarella Cheese DOP, Parmigiano Reggiano Cheese DOP, EVO Oil and Fresh Basil.

Pomodorino del Piennolo del Vesuvio DOP € 11,70

Pacchettelle of Piennolo del Vesuvio DOP Tomatoes, Smoked Provolone Cheese, Parmigiano Reggiano Cheese DOP, EVO Oil and Fresh Basil.

Pesto di Basilico (Roberto Panizza) € 11,90

The original Genoese Fresh Pesto "Rossi 1947" (with DOP Genoese Basil), Fresh Cherry Tomatoes, Smoked Provolone Cheese and Fresh Basil.

Prosciutto Crudo di Parma DOP € 13,70

Parma DOP Raw Ham (aged 18 months), Fresh Cherry Tomatoes, Smoked Provolone Cheese, Fresh Rocket, Parmigiano Cheese Flakes and EVO Oil.

Salsiccia e Friarielli € 13,00

Fresh Pork Sausage, Pan-fried Friarielli with Chili Pepper and Smoked Provolone Cheese.

Salame Napoli € 10,90

Tomato from Organic Agriculture, "Villani" Napoli Artisanal Salami, Fiordilatte, EVO Oil and Fresh Basil.

Capricciosa € 13,00

Tomato from Organic Agriculture, Fiordilatte, "Villani" Cooked Ham, Mushrooms, Artichokes, Black Olives, EVO Oil and Basil.

CASA SORBILLO PIZZAS

La Margherita di Gino Sorbillo € 10,00

Organic Tomato, Fiordilatte Agerola, Bufala Campana DOP, with Cornicione Creamy Cheese, Ricotta, Evo Oil, Fresh Basil.

Isola € 14,00

Small Burrata Cheese, Mortadella Bologna IGP La Santo "Villani", Fiordilatte, Pistachio Pesto, Evo Oil, Fresh Basil and Pistachio Crumbs.

Fassona € 13,00

Piedmontese Fassona Sausage With Baked Potatoes, Fiordilatte, Parmigiano Reggiano Dop Fondue, EVO Oil.

Pizza Dell'Alleanza (of the Slow Food presidia) € 12,70

Tomato from Organic Agriculture, Fiordilatte, Castelpoto aged Red Sausage (slightly spicy), Cilento Capra Caciocotta Cheese Farm "I Filadelfi" 1828, EVO Oil and Fresh Basil.

Margherita Gialla "Massimo Bottura" (dedicated to the chef) € 11,90

"Pacchettelle" Yellow Tomatoes from Vesuvius, Smoked Provolone Cheese, Conciato Romano Cheese (the Italian most ancient Cheese), EVO Oil and Fresh Basil.

Bufala DOP, Cotto e Parmigiano € 14,00

Buffalo Mozzarella from Campania DOP, "Villani" National Cooked Ham, Parmigiano Reggiano Cheese, EVO Oil and Fresh Basil.

Bufala DOP e Pancetta al Pepe Nero € 14,00

Tomato from Organic Agriculture, Buffalo Mozzarella Cheese DOP from Campania, "Villani" Bacon with Black Pepper of Selected Italian Meat, EVO Oil and Fresh Basil.

Calabrese € 10,90

Spilinga 'Nduja (Az. 'Nduja Bellantone), Tomato from Organic Agriculture, Fiordilatte, EVO Oil and Fresh Basil.

Cetara (Piccolo Borgo Marinaro ai piedi del Monte Falerio) € 12,70

Pacchettelle of Piennolo del Vesuvio DOP Tomatoes, Anchovies of Cetara "Delfino Battista", Black Olives, Lacrimelle Capers, Smoked Provolone Cheese, Oregano, EVO Oil and Fresh Basil.

Quattro Formaggi con Miele al Tartufo € 13,50

Fresh Ricotta Cheese, Fiordilatte, Parmigiano Cheese Flakes, Conciato Romano Cheese (the Italian most ancient Cheese), Truffle Honey and Fresh Basil.

Salsiccia e Patate € 13,00

Sausage cut with a knife tip, Provolone Cheese, Potatoes, Rosemary and EVO Oil.

Cotto e Funghi € 13,00

Fiordilatte, "Villani" National Cooked Ham, Mushrooms, EVO Oil and Fresh Basil.

Parmigiana 1935 € 11,80

Tomato from Organic Agriculture, Fiordilatte, Aubergine Parmigiana, EVO Oil and Fresh Basil.

BAKED CALZONI

Classico al Salame / al Cotto / ai Cicoli € 12,00

Baked Calzoni with Salami / Cooked Ham / Pork Crackling with Tomato from Organic Agriculture, Fiordilatte, Ricotta Cheese, Black Pepper, EVO Oil and Fresh Basil.

Vesuvio € 12,00

Cherry Tomatoes of Piennolo del Vesuvio DOP, Smoked Provolone Cheese, EVO Oil and Fresh Basil.

Scarole € 12,00

Endives, Provolone Cheese, Black Olives, Capers in Salt, Anchovies from Cetara, Salt e EVO Oil.

FRIED PIZZAS

Completa al Salame / al Cotto / ai Cicoli € 12,00

Fried Pizza with Salami / Cooked Ham / Pork Crackling with Tomato from Organic Agriculture, Ricotta Cheese, Smoked Provolone Cheese and Black Pepper.

Provolone e Pomodoro € 10,50

Tomato from Organic Agriculture, Provolone Cheese and Black Pepper.

Scarole € 11,50

Endives, Provolone Cheese, Black Olives and Capers.

CASA SORBILLO PASTA

Gnocchi alla Sorrentina € 10,00

Potato Gnocchi, Tomato, Fiordilatte Cheese, Parmigiano Reggiano Cheese DOP "Malandrone 1477" and Fresh Basil.

Mixed Patate e Provolone € 10,00

Parmigiano Reggiano Cheese DOP, Pecorino Romano Cheese DOP, EVO Oil and Fresh Basil.

Scarpariello di Casa Sorbillo € 12,00

Ancient Recipe of the "Scarpari" from the Spanish Quarters: Ziti with Red Tomatoes, Pecorino Romano Cheese DOP, Parmigiano Reggiano DOP, Chilli and Fresh Basil.

Fusilli alla Nerano € 12,00

From Nerano Bay. Fusilli with Zucchini, Provolone del Monaco Cheese DOP and Fresh Basil.

OUR SALADS

Italia € 12,00

Fresh Rocket, Fresh Cherry Tomatoes and 120 gr. of Buffalo Mozzarella from Campania.

Tonnetto € 12,00

Mixed Salad with Callipo Tuna, Mais, Black Olives, Corn and Cherry Tomatoes.

Partenope € 12,00

Rocket, cherry tomatoes, flakes of Parmigiano Reggiano DOP, anchovies from Cetara "Delfino Battista"

Caesar Salad € 12,00

Strips of Chicken, Croutons, Flakes of Parmigiano Reggiano DOP and Caesar Sauce.

DESSERTS

Il Tiramisù di Zia Esterina Antica Ricetta Sorbillo (also gluten free) € 7,00

Tortino al Cioccolato* dal cuore morbido € 7,00

Cannolo Sbagliato € 7,00

Ricotta Cream, Candied Fruit, Chocolate Chips and Crunchy Wafer.

Il Babà* più Buono € 7,00

Sorbella nutella Cheesecake. Biscuit with Cream Cheese and nutella € 7,00

Tartelletta al pistacchio Shortcrust Pastry with Pistachio Cream and Black Cherries € 7,00

SOFT DRINKS

Acqua Nat. Panna 45 cl € 2,50

Acqua Gas. San Pellegrino 45 cl € 2,50

Coca Cola 33 cl € 3,60

Coca Cola Zero 33 cl € 3,60

Fanta 33 cl € 3,60

Chinotto Lurisia 33 cl € 3,60

Sprite 33 cl € 3,60

Estathe al Limone 33cl € 3,60

Natural infusion of black tea leaves with lemon juice extract

Estathe alla Pesca 33cl € 3,60

Natural infusion of black tea leaves with peach juice extract.

BEERS

Peroni Nastro Azzurro alla Spina

20cl € 3,50 40 cl € 6,00

Peroni Nastro Azzurro (Superior Quality Italia Lager with Local Corn)

50 cl € 6,00

Peroni Nastro Azzurro Stile Capri

(Very light notes of dried Italian lemon peel and a light touch of olive leaves) 33cl € 6,50

Peroni Nastro Azzurro Zero (No Alcohol) 33 cl € 5,00

Peroni Gluten Free 33 cl 7,00

Pilsner Urquell (Czech Republic, the first lager beer in the world) 33 cl € 7,00

St. Stefanus Blond (Belgium, D'Abbazia, unpasteurized, referments in the bottle) 33 cl € 7,00

Peroni Gran Riserva Bianca (Weizen) 50 cl € 7,00

Peroni Gran Riserva Rossa (Amber Pure Malt 100% Italia) 50 cl € 7,00

Peroni Doppio Malto 50 cl € 7,00

"Sorbillo" Nazionale Baladin (100% Italian obtained from national raw materials) 33cl € 6,50

SPARKLING WINES

Calice di Spumante Sorbillo € 6,00

Brut Sorbillo € 18,00

Rosé Sorbillo € 18,00

Bortolomio Prosecco Valdobbiadene € 24,00

Franciacorta Rosé Contadi Castaldi € 35,00

Franciacorta Brut Contadi Castaldi € 30,00

CASA SORBILLO WINES

Wine Glass € 5,00

Falanghina del Sannio Casa Sorbillo 75 cl € 16,00

Aglianico del Sannio Casa Sorbillo 75 cl € 16,00

WHITE WINES

Chardonnay Jermann € 35,00

Gewurztraminer Colterenzio € 30,00

Sauvignon Bastianich € 30,00

Tramonti Bianco Tenuta San Francesco € 30,00

Pecorino Pasetti € 30,00

Fiano di Avellino Nativ € 28,00

Greco di Tufo Nativ € 28,00

Fontanavecchia Falanghina del Sannio DOP Taburno € 22,00

RED WINES

Primitivo Moio '57 Cantina Moio € 30,00

Aglianico del Vulture Synthesi Paternoster € 27,00

Aglianico del Cilento Bacioilcielo De Conciliis € 27,00

Aglianico Rosato Vetere Paestum € 30,00

Brunello di Montalcino Castelgiocondo Frescobaldi € 65,00

Barbera D'Alba Pio Cesare € 30,00

Valpolicella Allegrini € 27,00

Amarone Allegrini € 60,00

Tignanello Antinori € 150,00

DIGESTIVES & COFFEE

Limoncello Villa Massa di Sorrento € 4,00

Acqua di Cedro Nardini Refined cedar liqueur with fresh citrus notes € 4,00

Nucillo 'e Curti Vesuvius walnut liqueur € 4,00

Passito Sicilia of Moscato Bianco Igp Colosi € 4,00

Amaro Vivese® Napoli € 4,00

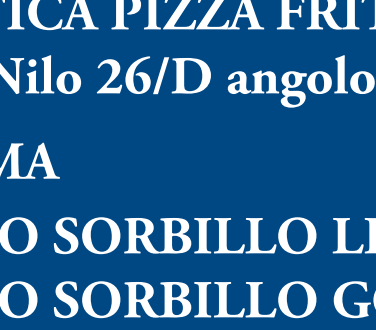
Grappa Nardini White grappa made from fresh multi-variety distilled pomace with 3 different stills € 4,00

Grappa Riserva 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



N.B. Some ingredients may run out or be substituted. We apologize in advance.
Lactose-free Fiordilatte / Gluten-free supplement € 2.00 available on request

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 nutrient sources of allergies, please contact our Director or the Head Waiter who will be happy to provide you with all the necessary information.

We inform you that some products (marked with *) 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.

NAPOLE

GINO E TOTO SORBILLO PIZZERIA - Via dei Tribunali 31/32

GINO SORBILLO LIEVITO MADRE AL MARE - Via Partenope 1

SORBILLO GOURMAND - Via Partenope 3

SORBILLO LA PICCOLINA - Via Toledo 256

ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO - Piazza Trieste e Trento 53

ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO - Via dei Tribunali 35

ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO SPACCANAPOLI -

Via Nilo 26/D angolo Piazzetta Nilo 14

ROMA

GINO SORBILLO LIEVITO MADRE A ROMA - Piazza Augusto Imperatore 46/48

GINO SORBILLO GOURMAND ROMA - RINASCENTE 6° piano, Via del Tritone 61

MILANO

GINO SORBILLO LIEVITO MADRE AL DUOMO - Largo Corsia dei Servi 11

CASA SORBILLO - TRATTORIA PIZZERIA - Largo Corsia dei Servi 11

CASA SORBILLO - Via Agnello 18

GINO SORBILLO LIEVITO MADRE - Via Borsieri 25

SORBILLO GOURMAND - Via Ugo Foscolo 1

SORBILLO GOURMAND - Via Montevideo 4

ANTICA PIZZA FRITTA DA ZIA ESTERINA SORBILLO - Via Agnello 19

TORINO

GINO SORBILLO LIEVITO MADRE TORINO - Via Bruno Buozzi 3

GENOVA

GINO SORBILLO LIEVITO 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 Nihonbashimuromachi, Chuo City