Gino Sorbillo
PIZZA GOURMAND

www.sorbillo.it

PERONI NASTRO AZZURRO

APPETIZERS

Taralli & Birra 11,00
4 Peppered Taralli with Almonds and 2 Draft Beers 20cl.
Taralli & Spumante 13,00
4 Peppered Taralli with Almonds and 2 Flutes of Sparkling Wine.
Taralli & Spritz 17,00
4 Peppered Taralli with Almonds and 2 glasses of Spritz.

STARTERS

Crudo e Bufala DOP 14,00
Parma Raw Ham DOP and Buffalo Mozzarella from Campania.
Parmigiana di Melanzane 9,50
Fried Aubergines put in a Parmigiana pan *(crossed overlays)*. We add Tomato, Parmigiano Reggiano Cheese DOP, Fiordilatte, Italian Evo Oil and Basil.
Polpette al Ragù di Zia Esterina 11,00
Beef, Bread and Parmigiano Reggiano Cheese DOP as per tradition.
Cuoppo Napoletano 11,00
Potato Croquettes, Arancini served with Vegetable Tempura.
Frittatina di Pasta 5,00
Bucatini, Bechamel, Minced Beef, Parmigiano Reggiano Cheese DOP and Peas.
Fiori di Zucca 9,00
Stuffed Zucchini Flowers with Ricotta, Provola and Pepper.
Mozzarella in carrozza 7,50
Mozzarella Sandwich with Fiordilatte, Bread, Flour, Eggs, Salt and Pepper.

CLASSIC PIZZAS

On request Fiordilatte without lactose.

Margherita 8,90

Fiordilatte, Organic Tomato, Italian Evo Oil and Fresh Basil.

Marinara 7,00

Organic Tomato, Oregano, Garlic, Italian Evo Oil and Fresh Basil.

Bufala DOP 13,00

Bufala Mozzarella Campana Cheese DOP, Organic Tomato, Italian Evo Oil and Fresh Basil.

Salsiccia e Friarielli 13,00

Fresh Pork Sausage, Stir-fried Friarielli with Chili Pepper, Provola Cheese, Italian Evo Oil and Fresh Basil.

Mortadella Bologna IGP 13,50

Mortadella Bologna IGP "La Santo" by Villani, in a natural bladder, tied by hand and slowly cooked according to tradition, Fiordilatte, Pistachio Pesto, Italian Evo Oil and Fresh Basil.

Napoli 11,00

Fiordilatte, Organic Tomato, Capers, Oregano, Anchovies from Cetara "Delfino Battista", Italian Evo Oil and Fresh Basil.

Diavola 9,80

Fiordilatte, Pomodoro Biologico, Salame Piccante, Olio Evo Italiano e Basilico Fresco.

Calzone al Salame/Cotto/ Cicoli 11,50

Fiordilatte, Organic Tomato, Spicy Salami, Italian Evo Oil and Fresh Basil.

Calzone alle Scarole 11,50

Escarole, Provola Cheese, Black Olives, Capers, Cetara Anchovies "Delfino Battista", Salt and Italian Evo Oil.

Bufala DOP, Cotto e Parmigiano 14,00

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

GOURMAND PIZZAS

On request Fiordilatte without lactose.

Campania 9,60

Fiordilatte, Pecorino Bagnolese (Bagnoli Irpino), Organic Tomato, Italian Evo Oil and Fresh Basil.

Lazio *(alla Carbonara)* 13,50

Fiordilatte, Guanciale IGP, Eggs, Pecorino Romano Cheese DOP, Black Pepper and Italian Evo Oil.

Liguria 12,00

Fresh Pesto of Genoese Basil DOP (Roberto Panizza), Fiordilatte, Fresh Cherry Tomatoes, Black Pepper.

Calabria 12,20

'Nduja di Spilinga (Bellantone), IGP Tropea Onion, Caciocavallo Silano Cheese DOP, Organic Tomato Drops, Fiordilatte and Fresh Basil.

Lombardia 11,80

Spicy Gorgonzola DOP, Pork Luganega in Natural Gut, Fiordilatte, Italian Evo Oil, Fresh Basil.

Sardegna *(Pizza ai Formaggi)* 12,50

Sardinian Pecorino Cheese DOP, Fiore Sardo Cheese DOP (Sheep's Cheese), Sardinian Salted Ricotta Cheese, Fiordilatte, Italian Evo Oil and Fresh Basil, *(Honey on Request)*.

Emilia Romagna 13,50

Parmigiano Reggiano Cheese DOP, Parma Ham DOP, Cherry Tomatoes, Fiordilatte, Italian Evo Oil and Fresh Basil.

Molise 13,00

Fiordilatte, Porcini Mushrooms, Provolone del Monaco Cheese DOP and Oregano.

Puglia 13,60

Capocollo of Martina Franca "Santoro", Apulian Burratina Cheese, Fiordilatte, Organic Tomato Sauce, Italian Evo Oil and Fresh Basil.

Piemonte 12,90

Piedmontese Fassona Würstel with Baked Potatoes, Fiordilatte, Fondue of Parmigiano Reggiano Cheese DOP and Italian EVO Oil.

For Fried Pizzas, ask your Waiter

PASTAS

On request Gluten-free first courses.

Gnocchi alla Sorrentina 10,00

Gnocchi served with Tomato Sauce, Fiordilatte, Parmigiano Reggiano Cheese DOP and Basil.

Lasagna Classica al Ragù 14,00

Egg Pasta topped with Tomato Ragù, Minced Beef and Fiordilatte.

Pasta e Patate 10,00

Mixed Pasta with Potatoes, Provola Cheese, Parma Ham DOP, Parmigiano Reggiano DOP and Pepper.

Scarpariello 12,00

The Recipe of the Neighborhoods. Ziti Pasta with Cherry Tomatoes, Pecorino Romano Cheese, Parmigiano Reggiano Cheese DOP Basil and Chili Pepper.

Genovese 13,00

Broken Ziti with Onion Ragù and Beef.

Nerano 11,00

From the Bay of Nerano. Fusilli with Zucchini Basil and Provolone del Monaco Cheese DOP.

SALADS & BUFFALO MOZZARELLA

Italia 12,00

Rocket, Fresh Cherry Tomatoes cut into packets, 120 gr of Buffalo Mozzarella Cheese DOP from Campania.

Tonnetto 12,00

Mixed Salad, Callipo Tuna, Black Olives, Fresh Cherry Tomatoes.

Partenope 12,00

Rocket, Cherry Tomatoes, Flakes of Parmigiano Reggiano Cheese DOP , Anchovies from Cetara "Delfino Battista".

Caprese 12,00

Sliced Buffalo Mozzarella Cheese DOP from Campania and Oxheart Tomato, Evo Oil, Oregano and Basil.

Caesar Salad 12,00

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

Mezza Bufala con Pomodorini 18,00 *(consigliata per 2 persone)*

500 gr of Buffalo Mozzarella Cheese DOP from Campania served with Fresh Tomatoes.

DOLCI

Il Tiramisu di Zia Esterina Ancient Sorbillo recipe 7.00

Tortino al Cioccolato with a soft heart* 7.00

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

Sorbella Cheesecake with nutella 7.00

Il Babà più Buono* byCasa Infante 7.00

Crosta della Nonna Shortcrust Pastry with Pistachio Cream and Fabbri Amarene 7.00

BIBITE

Acqua Naturale Panna 45cl **2,50**

Acqua Gassata San Pellegrino 45cl

Sprite 33cl **3,60**

Estathè al Limone 33cl **3,60**

2,50
Coca Cola 33cl 3,60
Coca Cola Zero 33cl 3,60
Fanta 33cl 3,60
Chinotto Lurisia 27,5cl 3,60

Natural infusion of black tea leaves with lemon juice extract
Estathè alla Pesca 33cl 3,60
Natural infusion of black tea leaves with peach juice extract

BIRRE

Nastro Azzurro alla Spina
20cl 3,50 40cl 6,00
Nastro Azzurro 50cl 6,00
(Italia Superior Quality Lager with Local Corn)
Sorbillo Nazionale Baladin 33cl 6,50
(100% Italian obtained from National Raw Materials)
Peroni Nastro Azzurro Stile Capri 33cl 6,50
Very light notes of dried Italian lemon peel and a light touch of olive leaves
Peroni Nastro Azzurro Zero 33 cl 5,00
(Alcohol Free)
Peroni Doppio Malto 50cl 7,00
Peroni Gran Riserva Bianca 50 cl 7,00
(Weizen)
Peroni Gran Riserva Rossa 50cl 7,00
(100% Italian Pure Malt Amber)
Pilsner Urquell 33cl 7,00
(Czech Republic, the first blonde beer in the world)
St. Stefanus Blonde 33 cl 7,00
(Belgium, From Abbazia, unpasteurized, refermented in the bottle)

VINO CASA SORBILLO

Falanghina del Sannio 16,00
Casa Sorbillo 75cl
Aglianico del Sannio 16,00
Casa Sorbillo 75cl
Vino al Calice 5,00

VINI BIANCHI

Chardonnay 35,00 Jermann
Gewurstraminer 30,00 Colterenzio
Sauvignon 30,00 Bastianich

Tramonti Bianco 30,00 Tenuta San Francesco
Pecorino 30,00 Pasetti
Fiano di Avellino 28,00 Nativ
Greco di Tufo 28,00 Nativ
Fontanavecchia 22,00
Falanghina del Sannio DOP Taburno

VINI ROSSI

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

BOLLICINE

Moët & Chandon Brut 110,00
Brut Sorbillo 18,00 Spumante Brut Falanghina
Rosé Sorbillo 18,00 Spumante Brut Aglianico
Franciacorta Rosé 35,00 Contadi Castaldi
Franciacorta Brut 30,00 Contadi Castaldi
Bortolomiol 24,00 Prosecco Valdobbiadene
Calice di Spumante Sorbillo 6,00

LIQUORI & CAFFÈ

Limoncello Vivese® Liquors by Limoni di Procida 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 di 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

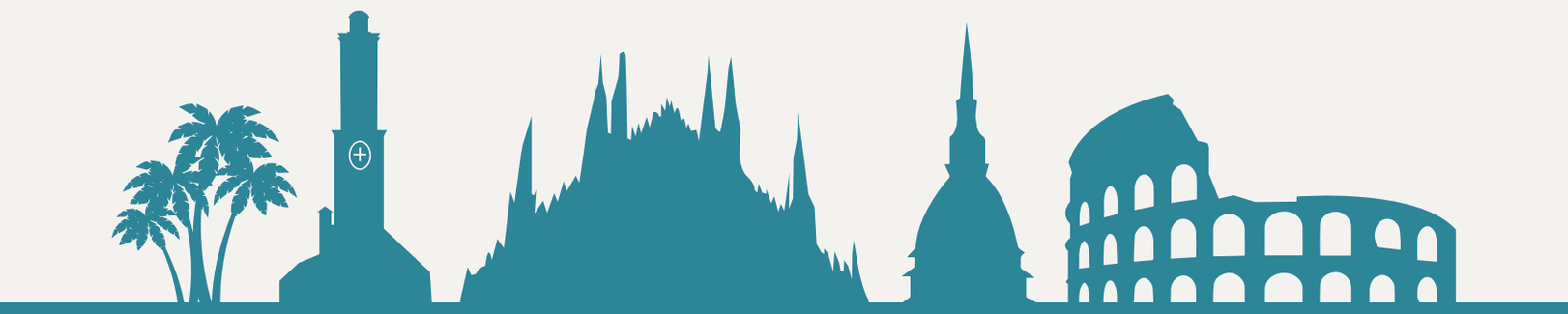
Caffè Espresso 2,00
Decaffeinato 2,50
Spritz Sorbillo Acqua di Cedro Nardini, Sparkling wine Sorbillo and Soda
7,00

Cover charge
€ 2,50

N.B.
Some ingredients may run out or be replaced.
We apologize in advance.

***Dear Customer,**
We inform you that some products can be frozen at the origin or frozen on site (by rapid blast chilling) in compliance with the self-control procedures pursuant to EC regulation 852/2004. We therefore invite you to contact the Head Waiter to get 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 nutrient sources of allergies, please contact our Director or Head Waiter who will be happy to provide you with all the necessary information.



NAPOLI
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
LA CASA DELLA PIZZA - Piazza Vanvitelli 9

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 VOL. 1 - Largo Corsia dei Servi 11
CASA SORBILLO VOL.2 - Via Agnello 18
CASA SORBILLO VOL. 3 - Piazza XXV Aprile 12
GINO SORBILLO LIEVITO MADRE ISOLA - Via Borsieri 25
SORBILLO GOURMAND 1 - Via Ugo Foscolo 1
SORBILLO GOURMAND 2 - 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