Gino Sorbillo
Napoli 1935

PERONI NASTRO AZZURRO

www.sorbillo.it

STARTERS

Mezza Bufala *(recommended for 4 people)* **€ 18,00**
1/2 kg. of Buffalo Mozzarella Cheese DOP with Fresh Datterini Tomatoes, Italian EVO Oil, Oregano and Fresh Basil.

Crudo e Bufala DOP € 12,00
Parma Raw Ham DOP and Buffalo Mozzarella Cheese DOP.

La Parmigiana di Melanzane *(prepared according to the Neapolitan tradition)* **€ 9,00**
Aubergines, Organic Tomatoes, Fiordilatte with the addition of Buffalo Milk, Parmesan, Italian EVO Oil and Salt.

La Polpetta Napoletana € 11,00
The Classic Neapolitan Meatball with Beef meat Ragout prepared according to tradition.

Fiori di Zucca Ripieni ('E sciurilli mbuttunati) € 9,50
Zucchini flowers stuffed with Ricotta Cheese, Smoked Provola Cheese and Pepper.

I Fritti € 12,00
2 Crocché (100% Potatoes), 1 Omelette with Pasta, 1 Rice Arancini according to tradition and Tempura Vegetables.

Mozzarella in Carrozza € 7,50
Fried Mozzarella Sandwich with Fiordilatte Cheese, Bread, Flour, Eggs, Salt and Pepper.

TRADITIONAL PIZZAS

Marinara € 6,50
Tomato from Organic Agriculture, Oregano, Garlic and Italian EVO Oil.

Margherita € 7,90
Tomato from Organic Agriculture, Fiordilatte, Italian EVO Oil and Fresh Basil.

Margherita Doppia Mozzarella € 9,60
Tomato from Organic Agriculture, Double Fiordilatte, Italian EVO Oil and Fresh Basil.

Bufala Dop € 12,00
Tomato from Organic Agriculture, Buffalo Mozzarella DOP, Parmigiano Reggiano Cheese, Italian EVO Oil and Fresh Basil.

Pomodorino del Piennolo del Vesuvio € 11,50
Pacchetelle of "Piennolo del Vesuvio" Tomatoes, Smoked Provola Cheese, Fresh Basil, Italian EVO Oil and Parmigiano Reggiano Cheese.

Pesto di Basilico *(Roberto Panizza)* **€ 11,20**
The original Genoese Fresh Pesto "Rossi 1947" (with DOP Genoese Basil), Fresh Cherry Tomatoes and Smoked Provola Cheese.

Prosciutto Crudo di Parma € 12,70
Parma DOP Raw Ham, Fresh Cherry Tomatoes, Smoked Provola Cheese, Fresh Rocket, Parmigiano Cheese Dop Flakes and Italian EVO Oil.

Salsiccia e Friarielli € 11,20
Pork Sausage, Pan-fried Friarielli with Chili Pepper, Smoked Provola Cheese and Fresh Basil.

Salame Napoli *(also with the addition of chilli)* **€ 10,20**
Tomato from Organic Agriculture, "Villani" Napoli Artisanal Salami, Fiordilatte and Italian EVO Oil.

Cosacca € 7.90
Tomato from Organic Agriculture, Parmigiano Cheese Dop, Italian EVO Oil and Fresh Basil.

CASA SORBILLO PIZZAS

Gino Sorbillo's Margherita € 10,00
Organic Tomato, Fiordilatte Agerola, Bufala Campana DOP, With Creamy Cornice Cacioricotta, Evo Oil, Fresh Basil.

Piemonte € 12,60
Piedmontese Fassona Würstel with Baked Potatoes, Fiordilatte, Parmigiano Reggiano DOP Fondue, Italian 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 Cacioricotta Cheese Farm "I Filadelfi" 1828, Italian EVO Oil and Fresh Basil.

Margherita Gialla "Massimo Bottura" *(dedicated to the chef)* **€ 12,20**
"Pacchetelle" Yellow Tomatoes from Vesuvius, Smoked Provola Cheese, Conciato Romano Cheese (the Italian ancient Cheese), Italian EVO Oil and Fresh Basil.

Bufala, Cotto e Parmigiano € 13,00

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

Bufala e Pancetta al Pepe Nero € 13,00

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

Calabrese € 10,50

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

Cetara *(Piccolo Borgo Marinaro ai piedi del Monte Falerio)* **€ 12,20**

Pacchetelle of "Piennolo del Vesuvio" Tomatoes DOP (or Sicilian Cherry Tomatoes according to availability), Anchovies of Cetara "Delfino Battista", Black Olives, Lacrimelle Capers, Smoked Provola Cheese, Oregano, Italian EVO Oil and Fresh Basil.

Quattro Formaggi con Miele al Tartufo € 12,00

Fresh Ricotta Cheese, Fiordilatte, Parmigiano Cheese Flakes , Conciato Romano Cheese (the oldest cheese in Italy) and Truffle Honey.

Salsiccia e Patate € 11,00

Sausage cut with a knife tip, Smoked Provola Cheese, Potatoes, Rosemary and Italian EVO Oil.

Mortadella Bologna IGP "La Santo" Villani € 12,80

Mortadella Bologna IGP "La Santo" Villani in natural bladder tied by hand and cooked slowly as per tradition, Pistachio Pesto, Fiordilatte, Italian EVO Oil and Fresh Basil.

Cotto e Funghi € 12,00

Fiordilatte, Villani National Cooked Ham, Mushrooms, Italian Evo Oil and Fresh Basil.

Ortolana € 10,00

Fiordilatte, Seasonal Vegetables, Italian EVO Oil and Fresh Basil.

Pineapple Pizza € 10,50

White Pizza (*without tomato*) with Smoked Provola from the Lattari Mountains, Lightly Caramelized Pineapple, Smoked Cilento Buffalo Cacioricotta Flakes, Fresh Basil and Evo Oil.

BAKED CALZONI

Classico al Salame € 11,50

Tomato from Organic Agriculture, Fiordilatte with the addition of Buffalo Milk Cheese, fresh Ricotta Cheese, "Villani" Naples Salami, Black Pepper, Italian EVO Oil and Fresh Basil.

Cicoli e Ricotta € 11,50

Tomato from Organic Agriculture, Fiordilatte with the addition of Buffalo Milk Cheese, Crackling, Ricotta Cheese, Black Pepper, Italian EVO Oil and Fresh Basil.

Vesuvio € 11,50

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

Scarole € 11,50

Endives, Smoked Provola Cheese, Black Olives, Capers in Salt, Anchovies from Cetara, Salt e Italian EVO Oil.

Cotto € 11,50

Tomato from Organic Agriculture, Ricotta Cheese, Smoked Provola Cheese, Villani Cooked Ham and Black Pepper.

FRIED PIZZAS

Completa ai Cicoli € 11,50

Tomato from Organic Agriculture, Ricotta Cheese, Smoked Provola Cheese, Pork Crackling and Black Pepper.

Completa al Salame € 11,50

Tomato from Organic Agriculture, Ricotta Cheese, Smoked Provola Cheese, "Villani" Naples Salami and Black Pepper.

Completa al Cotto € 11,50

Tomato from Organic Agriculture, Ricotta Cheese, Smoked Provola Cheese, Villani Cooked Ham and Black Pepper.

Provola e Pomodoro € 10,50

Tomato from Organic Agriculture , Smoked Provola Cheese and Black Pepper.

Scarole € 11,00

Endives, Smoked Provola Cheese, Black Olives and Capers.

SORBILLO PASTA

Trofie al Pesto € 11,00

Ligurian Trofie with fresh Genoese Pesto "Rossi 1947" with Basil DOP (Roberto Panizza) and raw Tomatoes.

Gnocchi alla Sorrentina € 10,00

Gnocchi (Water and Flour), Tomato, Fiordilatte Cheese, Parmigiano Reggiano Dop Cheese and Fresh Basil.

Pasta Patate e Provola € 10,00

Mixed Pasta, Potatoes, Provola Cheese, Pieces of Parma Ham DOP, Parmigiano Reggiano Dop Cheese , Pecorino Romano Cheese , Italian EVO Oil and Fresh Basil.

Ragù Napoletano € 13,00
The Neapolitan Ragù as per tradition.
Scarpariello € 12,00
Ancient Recipe of the "Scarpari" from the Spanish Quarters: Yellow and Red Tomatoes, Pecorino Romano Cheese, Parmigiano Reggiano Dop Cheese and Chilli.

OUR SALADS

Italia € 12,00
Fresh Rocket, Fresh Cherry Tomatoes and 120 gr. of Buffalo Mozzarella Dop.
Tonnetto € 12,00
Mixed Salad with Callipo Tuna, Black Olives, Corn and Cherry Tomatoes.
Partenope € 12,00
Fresh Rocket, Fresh Cherry Tomatoes, Flakes of Parmigiano Reggiano Dop Cheese, Anchovies from Cetara "Delfino Battista".
Caprese € 12,00
Sliced Buffalo Mozzarella Dop, heart of ox Tomatoes, Oregano and Italian EVO Oil.

DESSERTS

Zia Esterina Tiramisu *Ancient Sorbillo Recipe* **€ 7,00**

Chocolate Cake With Vanilla Ice Cream. **€ 7,00**

Cannolo Sbagliato Ricotta Cream, Candied Fruit, Chocolate Chips and Crunchy Wafer. **€ 7,00**

Sorbella nutella Cheesecake. **€ 7,00**

The best Babà* *from Casa Infante* **€ 7,00**
Tartelletta al Pistacchio Shortcrust pastry with pistachio cream and black cherries **€ 7,00**

SOFT DRINKS

Still Water Panna 45cl **€ 2,50**
Sparkling Water San Pellegrino 45cl **€ 2,50**
Coca Cola 33cl **€ 3,60**
Coca Cola Zero 33cl **€ 3,60**
Fanta 33cl **€ 3,60**
Chinotto Lurisia 27,5 cl **€ 3,60**
Sprite 33cl **€ 3,60**
Estathè al Limone ESTATHE 33cl **€ 3,70**
Natural Infusion of Black Tea Leaves with Lemon Juice Extract.
Estathè alla Pesca ESTATHE 33cl **€ 3,70**
Natural Infusion of Black Tea Leaves with Peach Juice Extract.

LE BIRRE

Draft Peroni Nastro Azzurro 20cl **€ 3,50** 40cl **€ 6,00**
Peroni Nastro Azzurro 50cl **€ 6,50**
Peroni Nastro Azzurro Stile Capri 33cl **€ 6,50**
Peroni Nastro Azzurro Zero (Alcohol Free) 33cl **€ 5,00**
"Sorbillo" Nazionale Baladin 33cl **€ 6,50**
Peroni Doppio Malto 50cl **€ 7,00**
Peroni Gran Riserva Bianca 50cl **€ 7,00** (Weizen)
Peroni Gran Riserva Rossa 50cl **€ 7,00**
Peroni Senza Glutine 33cl **€ 7,00**
Pilsner Urquell 33cl **€ 7,00**
St. Stefanus Blonde 33cl **€ 7,00**

SPARKLING WINES

Glass of Spumante Sorbillo **White or Rosé** **€ 6,00**
Brut Sorbillo **/ Rosé** Sorbillo 75cl **€ 18,00**
Prosecco Valdobbiadene Brut Nani Rizzi 75cl **€ 26,00**
Champagne Brut Moët & Chandon 75cl **€ 110,00**
Franciacorta Brut Contadi Castaldi 75cl **€ 30,00**
Franciacorta Rosé Contadi Castaldi 75cl **€ 35,00**

WHITE WINES

Muller Thurgau Doc Mori Colli Zugna 75cl **€ 26,00**
Bianco Cirò Iuzzolini 75cl **€ 18,00**
Verdicchio Dop Ciù Ciù 75cl **€ 22,00**
Pecorino Doc Cocci Grifoni Tara 75cl **€ 26,00**
Greco Di Tufo Docg Pagano 75cl **€ 27,00**
Falanghina Del Sannio Doc Fontanavecchia 75cl **€ 19,00**

RED WINES

Valpolicella Classico Doc Domini Veneti 75cl **€ 22,00**
Nerd Nero D'avola Doc Ferro 13 75cl **€ 28,00**
Nebbiolo D'alba Doc Marchisio 75cl **€ 28,00**
Primitivo Di Puglia Igp Angiuli 75cl **€ 24,00**
Barbera D'asti Doc Balbi Soprani 75cl **€ 22,00**
Rosato Salento Igt Solarte 75cl **€ 21,00**

CASA SORBILLO WINES

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

I LIQUORI E CAFFÈ

Limoncello Vivese® Procida Lemon Liqueur. **€ 4,00**
Amaro Vivese® Selection of 21 aromatic Mediterranean herbs. **€ 4,00**
Nucillo 'E Curti Vesuvius Walnut Liqueur. **€ 4,00**
Passito Luna Storta Montelvini. **€ 4,00**
Nardini Cedar Water NARDINI DISTILLERIA A VAPORE Refined Cedar Liqueur with Fresh Citrus Notes. **€ 4,00**
Grappa Nardini NARDINI DISTILLERIA A VAPORE White Grappa from Fresh Multi-variety Pomace Distilled with 3 Different Stills. **€ 4,00**
Grappa Riserva Nardini NARDINI DISTILLERIA A VAPORE Aged 3 years in Slavonian Oak Barrels. **€ 5,00**
Sorbillo Spritz Nardini Cedar Water NARDINI DISTILLERIA A VAPORE, Sorbillo Sparkling Wine, Soda. **€ 7,00**
Espresso € 2,00
Decaffeinated € 2,50

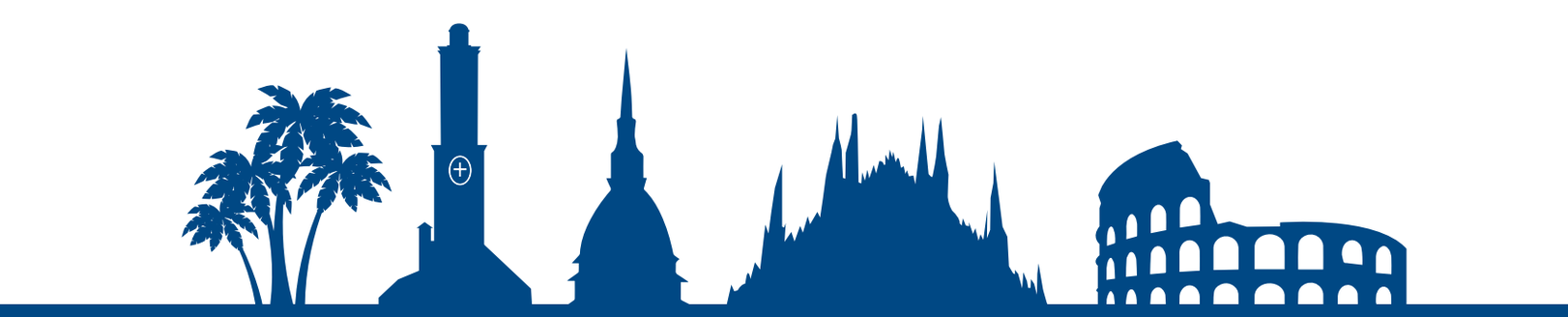
Cover charge € 2,50

Latteria SORRENTINA – Il Fior di Latte dal 1880
La Fiammante – sani e mediterranei
CAPUTO 1924 – Il mulino di Napoli
OLITALIA
S.PELLEGRINO

N.B. Some ingredients may run out or be substituted. We apologize in advance.
Lactose-free Fiordilatte on request.

Dear Costumer,
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.*



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 6

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 - 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