

STARTERS

- Polpette al Ragù di Zia Esterina*** 12,00
Beef, bread and Parmigiano Reggiano DOP 🇮🇹 as per tradition.
- Frittatina di Pasta*** 4,50
Bucatini, Bechamel, Minced Beef, Parmigiano Reggiano DOP and Peas.
- Fiori di Zucca*** 9,50 🇮🇹
Stuffed with Ricotta, Provola and Pepper.
- Crudo e Bufala DOP** 12,00
Parma PDO raw ham 🇮🇹 and PDO buffalo mozzarella 🇮🇹 from Campania.
- Mezza Bufala con Pomodorini** 18,00 🇮🇹 🇮🇹 (recommended for 2 people)
500g Bufala Campana DOP served with fresh, knife-cut cherry tomatoes.
- I Fritti*** 12,00 (recommended for 2 people)
2 croquettes, 1 omelette with pasta, crunchy vegetables.

GOURMAND PIZZAS

On request, lactose-free fiordilatte

- Caruso (Homage to Lucio Dalla)** 9,70
Shade of Tomato, Minced Beef, Celery, Carrots and Onion, Fiordilatte, Fresh Basil and Evo Oil.
- Campania** 9,00 🇮🇹
Fiordilatte, Pecorino Bagnolese (Bagnoli Irpino), Organic Tomato 🇮🇹, Extra Virgin Olive Oil and Fresh Basil.
- Lazio (alla Carbonara)** 12,00
Fiordilatte, PGI bacon, eggs, Pecorino Romano DOP "DeRoma" 🇮🇹, black pepper and extra virgin olive oil.
- Liguria** 11,50 🇮🇹
Fresh pesto with Genoese basil DOP (Roberto Panizza) 🇮🇹, fiordilatte, fresh cherry tomatoes, extra virgin olive oil and black pepper.
- Calabria** 11,90
'Nduja from Spilinga (Bellantone), Tropea PGI onion, Caciocavallo Silano PDO 🇮🇹, organic tomato drops 🇮🇹, extra virgin olive oil, fiordilatte and fresh basil.
- Sardegna (Pizza ai Formaggi)** 11,90 🇮🇹
Pecorino Romano DOP "DeRoma", Fiore Sardo DOP 🇮🇹 (Sheep's Cheese), Ricotta Salata, Fiordilatte, Extra Virgin Olive Oil and Fresh Basil (Honey on Request).
- Emilia Romagna** 13,00
Parmigiano Reggiano DOP "Malandrone 36 months" 🇮🇹, Parma ham DOP 🇮🇹, cherry tomatoes, fiordilatte, extra virgin olive oil and fresh basil.
- Molise** 11,40 🇮🇹
Fiordilatte, Porcini Mushrooms, Evo Oil and Oregano.
- Puglia** 13,00
Capocollo from Martina Franca "Santoro" 🇮🇹, Apulian Burratina, Fiordilatte, Organic Tomato Shadow 🇮🇹, Evo Oil, Fresh Basil.
- Piemonte** 12,20
Fassona Piedmontese frankfurters 🇮🇹 with baked potatoes, fiordilatte, Parmigiano Reggiano DOP "Malandrone 36 months" fondue 🇮🇹, extra virgin olive oil.

CLASSIC PIZZAS

On request, lactose-free fiordilatte

- La Margherita di Gino Sorbillo** 10,20 🇮🇹 🇮🇹
Organic Tomato 🇮🇹, Fiordilatte, Bufala Campana DOP, Grated Cheese and Ricotta on the ledge, Extra Virgin Olive Oil and Fresh Basil.
- Margherita** 8,00 🇮🇹
Fiordilatte, Organic Tomato 🇮🇹, Evo Oil and Fresh Basil.
- Marinara** 6,90 🇮🇹
Organic Tomato 🇮🇹, Oregano, Garlic, Extra Virgin Olive Oil and Fresh Basil.
- Bufala** 12,00 🇮🇹 🇮🇹
Bufala Campana DOP, Organic Tomato 🇮🇹, Evo Oil and Fresh Basil.
- Carrettiera** 11,90
Fresh Pork Sausage, Friarielli sautéed with Chilli Pepper, Provola Cheese, extra virgin olive oil and Fresh Basil.
- Mortadella Bologna IGP** 12,40
Mortadella Bologna PGI "La Santo" from Villani, in a natural bladder, tied by hand and cooked slowly as per tradition, Fiordilatte, Pistachio Pesto, Extra Virgin Olive Oil and Fresh Basil.
- Napoli** 11,00
Fiordilatte, Organic Tomato 🇮🇹, Capers, Oregano, Cetara Anchovies "Delfino Battista", Evo Oil and Fresh Basil.
- Vesuvio** 10,60 🇮🇹
Piennolo PDO Tomato 🇮🇹, Smoked Provola from Monti Lattari, Parmigiano Reggiano DOP "Malandrone 1477" 🇮🇹, Extra Virgin Olive Oil and Fresh Basil
- Diavola** 9,90
Fiordilatte, Organic Tomato 🇮🇹, Naples Salami, Spicy Pepper, Extra Virgin Olive Oil and Fresh Basil.
- Calzone al Salame/Cotto** 11,40
Fiordilatte, Ricotta, Organic Tomato 🇮🇹, Naples Salami/"Villani" National Cooked Ham, Extra Virgin Olive Oil and Fresh Basil.
- Calzone alle Scarole** 11,50 🇮🇹
Escarole, provola, black olives, capers, Cetara anchovies "Delfino Battista", salt and extra virgin olive oil.
- Margherita Provola e Pepe** 8,20 🇮🇹
Smoked Provola from the Lattari Mountains and Coarsely Ground Black Pepper, Tomato, Cilento Buffalo Cacioricotta Flakes on the edge, Extra Virgin Olive Oil and Basil.
- Bufala, Cotto e Parmigiano** 13,00 🇮🇹
Buffalo Mozzarella from Campania, "Villani" National Cooked Ham, Parmigiano Reggiano DOP "Malandrone 1477" 🇮🇹, Extra Virgin Olive Oil and Fresh Basil.
- Pizza Ananas** 10,00 🇮🇹
White (without tomato) with Smoked Provola from Monti Lattari, Double Cooked Pineapple, Cilento Buffalo Cacioricotta Flakes on the edge, Extra Virgin Olive Oil and Basil.

OUR SALADS

- Italia** 12,00 🇮🇹 🇮🇹
Rocket, fresh cherry tomatoes cut into small pieces, Bufala Campana DOP 120 gr.
- Tonnetto** 12,00
Mixed Salad, Tuna, Black Olives, Fresh Tomatoes.
- Partenope** 12,00
Rocket, cherry tomatoes, flakes of Parmigiano Reggiano DOP "Malandrone 36 months" 🇮🇹, Cetara anchovies "Delfino Battista".
- Caprese** 12,00 🇮🇹 🇮🇹
Sliced buffalo mozzarella DOP and ox heart tomato, extra virgin olive oil, oregano and basil.

DESSERTS

- Il Tiramisu di Zia Esterina** Ancient Sorbillo recipe 6,50
- Sorbella** Cheesecake with **nutella** 6,50
- Il Babà più Buono*** by Casa Infante 6,50
- Tagliata di Ananas** 6,50

DRINKS

- Acqua Panna** 50cl 2,50
- Acqua San Pellegrino** 50cl 2,50
- Coca Cola** 33cl 3,60
- Coca Cola Zero** 33cl 3,60
- Fanta** 33cl 3,60
- Chinotto Bio Tomarchio** 27,50 cl 3,80
- Sprite** 33cl 3,60
- Estathè al Limone** ESTHÈ 25cl 3,60
Natural infusion of black tea leaves with lemon juice extract
- Estathè alla Pesca** ESTHÈ 25cl 3,60
Natural infusion of black tea leaves with peach juice extract

BEERS

- Peroni Nastro Azzurro on tap**
20cl 4,00 40cl 6,00
- Peroni Nastro Azzurro** 50cl 6,50
- Peroni Nastro Azzurro Stile Capri**
33cl 6,50
- Sorbillo Nazionale Baladin** 33cl 6,50
- Peroni Doppio Malto** 50cl 7,00
- Peroni Gran Riserva Bianca** 50 cl 7,00
(Weizen)
- Peroni Gran Riserva Rossa** 50cl 7,00
- Peroni (Gluten free)** 33cl 7,00
- Peroni Nastro Azzurro Zero** 33 cl 5,50
(Alcohol-free)

CASA SORBILLO WINE

- Falanghina del Sannio** 16,00
- Wine by the glass** 5,00
- Casa Sorbillo 75cl
- Aglianico del Sannio** 16,00
- Casa Sorbillo 75cl

WINES

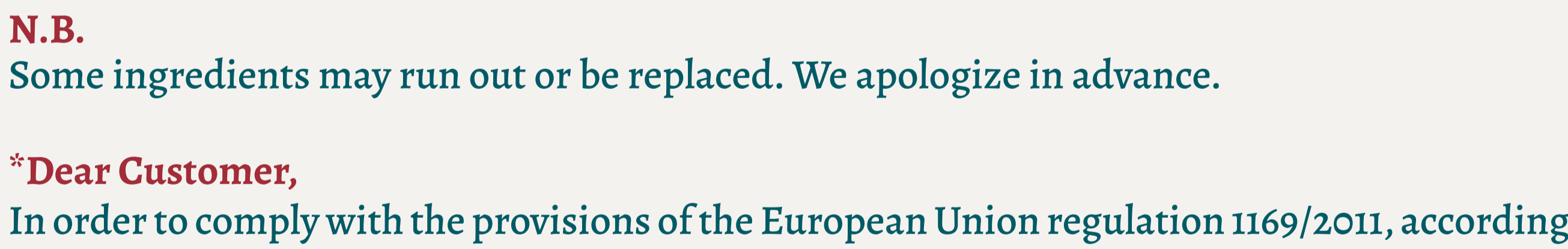
- Abbona Dogliani Rosso** 30,00
- Ribolla Gialla Polencic** 28,00
- Kurstarsh Gewurztraminer** 35,00
- Torrevigne Aglianico** 25,00
- Rosato Vetrere** 25,00
- Torrevigne Fiano /Greco** 25,00
- Primitivo Vetrere** 25,00
- Valpolicella Monte del Fra** 27,00
- Pecorino Offida Cocci Grifoni** 28,00
- Rosso Bologna Marmocchia** 24,00

SPARKLING WINES

- Brut Sorbillo** 18,00
Spumante Brut Falanghina
- Franciacorta Brut** 60,00
Abrami
- Rosé Sorbillo** 18,00
Spumante Brut Aglianico
- Bortolomiol** 26,00
Prosecco Valdobbiadene
- Franciacorta Rosé** 70,00
Abrami
- Calice di Spumante Sorbillo** 6,00

LIQUEURS AND COFFEE

- Limoncello Vivese®** Liquors by Limoni di Procida 4,00
- Nucillo 'e Curti** Vesuvius walnut liqueur 4,00
- Acqua di Cedro Nardini** NARDINI Refined cedar liqueur with fresh citrus notes 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
- Caffè Espresso** 2,00
- Grappa Riserva Nardini** NARDINI Aged 3 years in Slavonian oak barrels 5,00
- Decaffeinato** 2,50
- Spritz Sorbillo** Water by Cedro Nardini, Sparkling wine Sorbillo and Soda 8,00

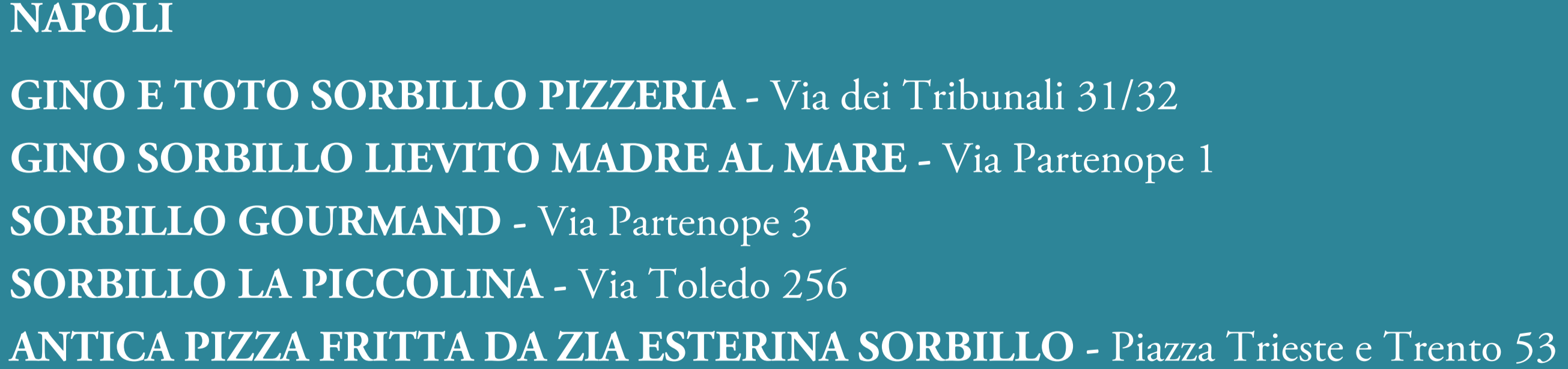


Cover Charge € 2,50

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

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

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 - PIAZZA CANAPOLI -
Via Nilo 26/D angolo Piazzetta Nilo 14
GINO SORBILLO - 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
GINO SORBILLO PIZZA GOURMAND - Via Terenzio 12/14
GINO SORBILLO - Stazione Termini
- 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
- BOLOGNA**
GINO SORBILLO PIZZA GOURMAND - Via Santo Stefano 40
- BERGAMO**
GINO SORBILLO - Via Borfuro 14
- PADOVA**
GINO SORBILLO - Piazza Dei Signori 1
- MIAMI**
GINO SORBILLO MIAMI - 100 Collins Ave, Miami Beach
- TOKYO**
GINO SORBILLO TOKYO - 3 Chome-2-1 Nihonbashimuromachi, Chuo City