




APPETIZERS

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|----|--|--|---------|
| 10 | Eggplants Parmigiana |  | 14,00 € |
| | eggplants, tomato, parmesan cheese, fiordilatte cheese, extra virgin olive oil, fresh basil | | |
| 20 | Crudo e Bufala DOP |  | 14,00 € |
| | Parma ham and buffalo mozzarella PDO | | |
| 30 | Mozzarella in Carozza |  | 9,00 € |
| | Fiordilatte cheese, bread, eggs, salt, pepper, milk, breadcrumbs | | |
| 40 | Zucchini blossoms |  | 11,00 € |
| | battered zucchini blossoms stuffed with ricotta cheese, provola cheese, pepper, salt and Sorbillo sauce | | |
| 50 | Mixed fried | | 14,00 € |
| | (suggested for 2 people)
2 - 100% potatoes croquettes, 1 - omelette with pasta and tempura vegetables | | |
| 60 | Fried little squids* | | 14,00 € |
| 70 | 3 Montanarine (Fried pizzas) | | 10,00 € |
| | 1 - tomato and parmigiano cheese
1 - pesto and cherry tomatoes
1 - yellow tomato and anchovies | | |

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| 80 | Half Buffalo Mozzarella
(suggested for 2 people) 1/ 2 kg.
Buffalo mozzarella with cherry tomatoes, extra virgin olive oil, oregano and fresh basil | 
 | 20,00 € |
| 90 | Burrata e Friarielli
Sautéed broccoli rabe with burrata cheese and bread croutons |  | 15,50 € |
| 110 | Octopus* with potato salad
dressed with citronette and parsley | | 17,00 € |






PASTA DISHES

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|-----|---|---|---------|
| 120 | Potato gnocchi sorrentina style
homemade gnocchi cooked and dressed with tomato sauce, fiordilatte cheese, parmesan cheese, basil | ✓ | 14,00 € |
| 130 | Carbonara
Mezze maniche, cured pork cheek, pecorino romano sheep cheese pdo, egg yolk, black pepper | | 16,50 € |
| 140 | Cacio e Pepe
Mezze maniche, Pecorino romano sheep cheese pdo, black pepper | ✓ | 16,50 € |
| 150 | Scarpariello Casa Sorbillo
Pasta with red cherry tomatoes, Pecorino romano cheese, Parmigiano Reggiano PDO, chilli pepper | ✓ | 16,00 € |
| 160 | Ragù Bolognese
Pasta, beef meat, tomato sauce, onions, carrots, celery, black pepper | | 16,00 € |
| 170 | Risotto alla Milanese
Rice with saffron, parmigiano Reggiano cheese, onion | ✓ | 22,00 € |

SALADS

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|------------|--|--|----------------|
| 200 | Tonnetto | | 12,00 € |
| | mixed salad, Callipo tuna, black olives,
fresh cherry tomatoes | | |
| 210 | Caprese | 
 | 12,00 € |
| | Buffalo mozzarella PDO, tomato,
oregano and italian extra virgin olive
oil | | |
| 220 | Insalata di Bresaola | | 12,00 € |
| | Arugula, dried beef bresaola,
Parmesan cheese pdo shavings, lemon
citronette | | |
| 230 | Caesar Salad | | 12,00 € |
| | Chicken strips, bread croutons,
Parmesan cheese pdo shavings, caesar
sauce | | |

SIDE DISHES







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|-----|--|--|--------|
| 240 | Grilled vegetables |  | 6,50 € |
| 250 | Sautéed endive with garlic, oil, olives and capers |  | 6,50 € |
| 260 | Sautéed broccoli rabe with garlic, oil and chilli pepper |  | 6,50 € |
| 270 | French fries* |  | 6,50 € |
| 280 | Baked potatoes |  | 6,50 € |



MAIN COURSES



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| 290 | Meatballs with Neapolitan meat sauce | 13,50 € |
| | Beef meat, bread, Parmigiano
Reggiano Pdo, tomato sauce | |
| 300 | Beef strips | 16,00 € |
| | Beef strips, arugula, cherry tomatoes
and Parmesan shavings | |
| 310 | Chicken Steak | 16,00 € |
| | Grilled Chicken
with grilled vegetables and baked
potatoes | |
| 320 | Milanese breaded cutlet | 26,00 € |
| 330 | Beef Entrecôte | 22,00 € |
| | 250 gr. of boneless beef meat served
with seasonal vegetables. We
recommend it rare. | |
| 360 | Grilled Octopus* | 23,00 € |
| | served with potato cream | |

PIZZAS

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| 370 Casa Sorbillo |  | 14,00 € |
| Fiordilatte cheese, organic tomato sauce, Parma ham, burrata cheese, italian extra virgin olive oil and basil | | |
| 375 La Margherita di Gino Sorbillo | 
 | 12,00 € |
| Tomato sauce, fiordilatte cheese, buffalo mozzarella PDO, seasoned cacioricotta cheese shavings on the crust, extra virgin olive oil, basil | | |
| 380 Margherita |  | 9,90 € |
| Fiordilatte cheese, organic tomato sauce, italian extra virgin olive oil, basil | | |
| 390 Margherita with double mozzarella |  | 12,00 € |
| Fiordilatte cheese, organic tomato sauce, italian extra virgin olive oil, basil | | |
| 400 Diavola | | 12,00 € |
| Fiordilatte cheese, organic tomato sauce, spicy salami, italian extra virgin olive oil and basil | | |
| 410 Salame Napoli | | 13,00 € |
| Fiordilatte cheese, organic tomato sauce, Naples salami, italian extra virgin olive oil | | |

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| 420 | Bufala
Buffalo mozzarella, organic tomato sauce, Parmigiano Reggiano cheese PDO, italian extra virgin olive oil and basil | 

 | 13,00 € |
| 430 | Salsiccia e Friarielli
Fresh pork sausage, sautéed broccoli rabe with chilli pepper, smoked Provola cheese, basil |  | 14,50 € |
| 440 | Cotto e Funghi
Fiordilatte cheese, cooked ham, mushrooms, italian extra virgin olive oil, fresh basil | | 14,50 € |
| 450 | Bufala, Cotto e Parmigiano
Buffalo mozzarella from Campania, cooked ham Nazionale, Parmigiano Reggiano cheese, italian extra virgin olive oil, fresh basil | | 14,50 € |
| 460 | Tonnetto
Onion, buffalo mozzarella From Campania, tuna, black olive powder, celery |  | 16,00 € |
| 470 | Pesto e Pomodorini (Roberto Panizza)
The Original Fresh Pesto Genovese Sauce “Fratelli Rossi” (with Genovese Basil), fresh cherry tomatoes, smoked provola |  | 14,00 € |

- 480 Mortadella Bologna Igp “La Santo” Villani** 14,00 €
Mortadella Bologna IGP, fiordilatte cheese, pistachio sauce, Italian extra virgin olive oil and basil
- 490 Prosciutto Crudo di Parma**  15,00 €
Parma ham PDO (18 months old), fresh cherry tomatoes, smoked Pprovola cheese, fresh arugula, Parmigiano Reggiano shavings, italian extra virgin olive oil
- 500 Margherita Gialla “Massimo Bottura” (dedicated to the Chef)**  13,50 €
Yellow cherry tomatoes from Vesuvius, provola, Conciato Romano (Italian's most ancient cheese), italian extra virgin olive oil
- 510 Napoli** 12,50 €
Organic tomato sauce, fiordilatte cheese, anchovies, capers, oregano, italian extra virgin olive oil
- 520 Quattro Formaggi con Miele**   14,00 €
Fresh ricotta cheese, fiordilatte cheese, Parmesan shavings, Conciato Romano (the oldest Italian cheese), honey

- 530 Margherita e Crudo di Parma**  **14,50 €**
Organic tomato sauce, fiordilatte,
Parma ham, italian extra virgin olive
oil, fresh basil
- 540 Calzone, folded pizza with salami** **14,50 €**
Fiordilatte cheese, ricotta cheese,
organic tomato sauce, Naples salami,
black pepper, italian extra virgin olive
oil and basil
- 550 Fassona** **14,00 €**
Piedmontese Fassona vienna sausage,
baked potatoes, fiordilatte cheese,
DOP Parmigiano Reggiano fondue,
italian extra virgin olive oil
- 555 Pizza Ananas**  **12,00 €**
White pizza (without tomato) with
smoked provola from Monti Lattari,
double cooked pineapple, goat
cacioricotta cheese shavings on the
crust, italian extra virgin olive oil and
basil

DESSERTS

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| 560 | Zia Esterina's Tiramisu | 7,50 € |
| | Mascarpone cream with Pavesini cakes
dipped in fresh coffee | |
| 570 | Sorbella | 7,50 € |
| | Nutella cheesecake: biscuit with cream
cheese and Nutella | |
| 590 | Babà* Casa Infante | 7,50 € |
| | Sponge cake with rum | |
| 600 | Chocolate cake * | 7,50 € |
| | Chocolate cake with soft heart | |
| 610 | Cannolo Sbagliato | 7,50 € |
| | ricotta cheese, candied fruit, chocolate
drops, crispy wafer | |
| 615 | Pineapple | 7,50 € |

DRINKS

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| 620 | Natural water "Panna" | 2,90 € |
| | 45 cl. | |
| 630 | Sparkling water "San Pellegrino" | 2,90 € |
| | 45 cl. | |
| 640 | Coca Cola / Fanta / Sprite | 3,90 € |
| | Coca Cola Zero | |
| | 33 cl. | |
| 645 | Chinotto | 3,90 € |
| | 27,5 cl | |
| 650 | Estathè - Iced lemon tea | 3,90 € |
| | Natural infusion of black tea leaves
with lemon juice | |
| | 25 cl. | |
| 660 | Estathè - Iced peach tea | 3,90 € |
| | Natural infusion of black tea leaves
with peach juice | |
| | 25 cl. | |

BEERS

670	Peroni Nastro Azzurro draft beer	
	20 cl	4,50 €
	40 cl	6,50 €
690	Peroni Nastro Azzuro	6,00 €
	50 cl	
700	Peroni Nastro Azzurro Stile Capri	6,50 €
	33 cl.	
710	Peroni Nastro Azzurro Zero	6,00 €
	(alcohol-free beer)	
	33 cl.	
720	Peroni Gran Riserva White Beer	7,00 €
	(Weizen)	
	50 cl	
730	Peroni Gran Riserva Red Beer	7,00 €
	50 cl	
740	Peroni Double Malt	7,00 €
	50 cl	

WINE OF THE SORBILLO HOUSE

750	Falanghina Casa Sorbillo	18,00 €
	75 cl	
760	Aglianico Casa Sorbillo	18,00 €
	75 cl	
770	Glass of Red wine	6,00 €
780	Glass of White wine	6,00 €

WHITE WINES

790	Chardonnay Jermann	35,00 €
800	Gewurztraminer Colterenzio	30,00 €
810	Sauvignon Bastianich	30,00 €
820	Fiano di Avellino Nativ	28,00 €
830	Tramonti Bianco Tenuta San Francesco	30,00 €
840	Pecorino Pasetti	30,00 €
850	Greco di Tufo Nativ	28,00 €

RED WINES

860	Primitivo Moio '57 Cantina Moio	30,00 €
870	Aglianico del Vulture Synthesi Paternoster	27,00 €
880	Aglianico del Cilento Bacioilcielo De Conciliis	27,00 €
890	Aglianico Rosato Vetere Paestum San Salvatore	30,00 €
900	Brunello di Montalcino Castelgiocondo Frescobaldi	65,00 €
910	Barbera d'Alba Pio Cesare	30,00 €
920	Valpolicella Allegrini	27,00 €
930	Amarone Allegrini	60,00 €
940	Tignanello Antinori	180,00 €

SPARKLING WINES

950	Moët & Chandon Brut	110,00 €
960	Spumante Sorbillo Brut / Rosé	18,00 €
970	Franciacorta Brut Contadi Castaldi	30,00 €
980	Franciacorta Contadi Castaldi Rosè	35,00 €
990	Bortolomiol Prosecco Valdobbiadene	27,00 €
1000	Glass of Sorbillo sparkling wine	6,00 €

BITTERS AND COFFEE

1010	Limoncello Villa Massa	4,00 €
	liqueur made with lemons from Sorrento	
1020	Acqua di cedro Nardini	4,00 €
	Liqueur with cedar	
1030	Nucillo "E Curti"	4,00 €
	Classic homemade liqueur with walnuts from the Vesuvius	
1040	Passito Sicilia di Moscato Bianco Igp Colosi	4,00 €
1050	Amaro Vivese	4,00 €
	Traditional Neapolitan bitter	
1060	White grappa	4,00 €
	Nardini	
1070	Barrique grappa	5,00 €
	Nardini	
1080	Espresso coffee	2,00 €
1090	Decaffeinated coffee	2,50 €
1100	Spritz Sorbillo	8,00 €
	Liqueur with cedar, Sparkling wine, Soda	

***Dear guests,**

we'd like to inform you that according and complying to EC Regulation 852/2004, some products might be frozen or flash-frozen. Please ask our staff for more information about the conservation of our products.

N.B.: some ingredients may not be always available and will be therefore substituted. We apology in advance

DEAR GUESTS, *according to EU-Regulation Nr. 1169/2011, we are obligated to show the list of the 14 main allergens. For more information, ask our director or headwaiter. They'll be glad to help you.*

Cover charge and Service

2,50 €