

STARTERS

Polpette al Ragù di Zia Esterina* 12,00 Meatballs with 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 🍃 Courgette flowers 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 🇮🇹🍃🍅 (consigliata per 2 persone) Bufala 500g Bufala Campana DOP served with fresh knife-cut cherry tomatoes.

I Fritti* 12,00 (consigliata per 2 persone) 2 croquettes, 1 omelette with pasta.

Crocchè di Patate* 4,00 🍃 (100% Potatoes) Potato Croquettes, Provola, salt and pepper.

GOURMAND PIZZAS

On request, lactose-free fiordilatte

Pizza dei Signori 10,60

Smoked Provola, Gorgonzola Dop, Radicchio Filaments and Venetian Soppresa, Evo Oil and Fresh Basil.

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.

PIZZE CLASSICHE

On request, lactose-free fiordilatte

La Margherita di Gino Sorbillo 10,60 🇮🇹🍃

Organic Tomato 🍅, Fiordilatte, Bufala Campana DOP, Grated Cheese and Ricotta on the edge, Extra Virgin Olive Oil and Fresh Basil.

Margherita 7,90 🍃

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" by 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 DOP 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 Beefsteak Tomato, Extra Virgin Olive Oil, Oregano And Basil.

DESSERTS

Il Tiramisu di Zia Esterina Ancient Sorbillo recipe 6,50

Sorbella Cheesecake with nutelli 6,50

Il Babà più Buono* by Casa Infante 6,50

Tagliata di Ananas Sliced Pineapple 6,50

Sorbetto al Limone Lemon Sorbet 5,00

DRINKS

Acqua Naturale 50cl 2,50

Acqua Gassata 50cl 2,50

Coca Cola 33cl 3,60

Coca Cola Zero 33cl 3,60

Fanta 33cl 3,60

Chinotto Bio Tomarchio 27,50 cl 4,00

Sprite 33cl 3,60

Estathè al Limone 65THE 25cl 3,60

Natural Infusion of Black Tea Leaves with Lemon Juice Extract

Estathè alla Pesca 65THE 25cl 3,60

Natural Infusion of Black Tea Leaves with Peach Juice Extract

BEERS

Peroni Nastro Azzurro alla Spina

20cl 4,00 40cl 6,00

Peroni Nastro Azzurro 50cl 6,50

Peroni Nastro Azzurro Stile Capri

33cl 6,50

Peroni Gran Riserva Bianca 50 cl 7,00

(Weizen)

Peroni Doppio Malto 50cl 7,00

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

Casa Sorbillo 75cl

Aglianico del Sannio 16,00

Casa Sorbillo 75cl

Wine by the Glass 5,00

WHITE WINES

Vermentino Toscana Igt 24,00

Squarciasacchi

Ribolla Gialla Igt 25,00

Tenuta Maccan

Sauvignon Doc 26,00

Tenuta Maccan

Gewürztraminer Doc 32,00

Gries

Lugana Doc 28,00

Murari

Pecorino d'Abruzzo Dop 25,00

Montali

RED WINES

Cannonau Sardegna Doc 21,00

Elighe

Morellino Docg 24,00

Squarciasacchi

Cabernet Sauvignon Doc 22,00

Tenuta Maccan

Merlot Doc 22,00

Tenuta Maccan

Pinot Nero Doc 32

Gries

Valpolicella Doc 22,00

Murari

SPARKLING WINES

Brut Sorbillo 18,00

Sparkling Wine Brut Falanghina

Rosé Sorbillo 18,00

Sparkling Wine Brut Aglianico

Franciacorta Rosé 40,00

Contadi Castaldi

Franciacorta Brut 35,00

Contadi Castaldi

Prosecco Valdobbiadene Extra Brut

DOCG

Krevis 26,00

Glass of Sparkling wine by Sorbillo

6,00

LIQUEURS AND COFFEE

Limoncello Vivese®

Liquors by Limoni of Procida 4,00

Acqua di Cedro Nardini NARDINI

Refined cedar liqueur with fresh citrus notes 4,00

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

Grappa Riserva Nardini NARDINI Aged 3 years in Slavonian oak barrels 5,00

Nucillo 'e Curti

Vesuvius walnut liqueur 4,00

Amaro Vivese® Napoli 4,00

Mezzo On The Rocks 7,00

Mezzoemuzzo Nardini NARDINI, Soda, ice cube and Lemon Zest

Decaffeinato 2,00

Spritz Sorbillo 2,50

Water by 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,

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 Nurse who will be happy to provide you with all the necessary information.

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NAPOLI

GINO E TOTO SORBILLO PIZZERIA - Via dei Tribunali 31/32
GINO SORBILLO LIEVITO MADRE AL MARE - Via Partenope 1
SORBILLO GOURMAND - Via Partenope 1b
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
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 VOL2 - 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 Nihonbashimurumachi, Chuo City