






APPETIZERS



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

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| 70 | Burrata e Friarielli |  | 15,50 € |
| | Sautéed broccoli rabe with burrata cheese and bread croutons | | |
| 80 | 3 Montanarine (Fried pizzas) | | 10,00 € |
| | 1 - tomato and parmigiano cheese | | |
| | 1 - pesto and cherry tomatoes | | |
| | 1 - yellow tomato and anchovies | | |
| 90 | Fried little squids* | | 14,00 € |
| 110 | Octopus* with potato salad | | 17,00 € |
| | dressed with citronette and parsley | | |

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 | Ragù Bolognese
Pasta, beef meat, tomato sauce, onions, carrots, celery, black pepper | | 16,00 € |
| 160 | Scarpariello Casa Sorbillo
Pasta with red cherry tomatoes, Pecorino romano cheese, Parmigiano Reggiano PDO, chilli 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 | | |
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| 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

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 €

Here we serve quality water at zero km

***According to Legislative Decree no. 181 of
06/23/2003 and Legislative Decree 231 of
12/15/2017***

***The microfiltration refinement system is
compliant with the highest hygiene
requirements: Ministerial Authorization n.
400.4/18.10/A1160.***

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 | 
 | 12,50 € |
| 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 | | 12,50 € |
| 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 | 

 | 13,30 € |
| 430 | Margherita Gialla “Massimo Bottura” (dedicated to the Chef)
Yellow cherry tomatoes from Vesuvius, provola, Conciato Romano (Italian's most ancient cheese), italian extra virgin olive oil |  | 13,50 € |
| 440 | Napoli
Organic tomato sauce, fiordilatte cheese, anchovies, capers, oregano, italian extra virgin olive oil | | 12,50 € |
| 450 | Cotto e Funghi
Fiordilatte cheese, cooked ham, mushrooms, italian extra virgin olive oil, fresh basil | | 14,50 € |
| 460 | Quattro Formaggi con Miele
Fresh ricotta cheese, fiordilatte cheese, Parmesan shavings, Conciato Romano (the oldest Italian cheese), honey | 
 | 14,00 € |
| 470 | Bufala, Cotto e Parmigiano
Buffalo mozzarella from Campania, cooked ham Nazionale, Parmigiano Reggiano cheese, italian extra virgin olive oil, fresh basil |  | 14,50 € |

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|------------|---|---|----------------|
| 480 | Tonnetto
Onion, buffalo mozzarella From Campania, tuna, black olive powder, celery |  | 16,00 € |
| 490 | Salsiccia e Friarielli
Fresh pork sausage, sautéed broccoli rabe with chilli pepper, smoked Provola cheese, basil |  | 14,50 € |
| 500 | Pesto e Pomodorini (Roberto Panizza)
The Original Fresh Pesto Genovese Sauce “Fratelli Rossi” (with Genovese Basil), fresh cherry tomatoes, smoked provola |  | 14,00 € |
| 510 | Mortadella Bologna Igp “La Santo” Villani
Mortadella Bologna IGP, fiordilatte cheese, pistachio sauce, Italian extra virgin olive oil and basil |  | 14,00 € |
| 520 | Prosciutto Crudo di Parma
Parma ham PDO (18 months old), fresh cherry tomatoes, smoked Pprovola cheese, fresh arugula, Parmigiano Reggiano shavings, italian extra virgin olive oil |  | 15,00 € |
| 530 | Margherita e Crudo di Parma
Organic tomato sauce, fiordilatte, Parma ham, italian extra virgin olive oil, fresh basil |  | 14,50 € |

- 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
- 560 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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| 570 | Zia Esterina's Tiramisu | 7,50 € |
| | Mascarpone cream with Pavesini cakes dipped in fresh coffee | |
| 580 | 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 | |
| 620 | Pineapple | 7,50 € |
| 630 | Lemon sorbet | 5,00 € |

DRINKS

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| 640 | Natural water
45 cl. | 2,90 € |
| 650 | Sparkling water
45 cl. | 2,90 € |
| 660 | Coca Cola / Fanta / Sprite
Coca Cola Zero
33 cl. | 3,90 € |
| 670 | Chinotto
27,5 cl | 3,90 € |
| 680 | Estathè - Iced lemon tea
Natural infusion of black tea leaves
with lemon juice
25 cl. | 3,90 € |
| 690 | Estathè - Iced peach tea
Natural infusion of black tea leaves
with peach juice
25 cl. | 3,90 € |

BEERS

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

WINE OF THE SORBILLO HOUSE

770	Falanghina Casa Sorbillo	18,00 €
	75 cl	
780	Aglianico Casa Sorbillo	18,00 €
	75 cl	
790	Wine glass	6,00 €

WHITE WINES

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

RED WINES

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

SPARKLING WINES

960	Moët & Chandon Brut	110,00 €
970	Spumante Sorbillo Brut / Rosé	18,00 €
980	Franciacorta Brut Contadi Castaldi	30,00 €
990	Franciacorta Contadi Castaldi Rosè	35,00 €
1000	Bortolomiol Prosecco Valdobbiadene	27,00 €
1010	Glass of Sorbillo sparkling wine	6,00 €

BITTERS AND COFFEE

1020	Limoncello Villa Massa	4,00 €
	liqueur made with lemons from Sorrento	
1030	Acqua di cedro Nardini	4,00 €
	Liqueur with cedar	
1040	Nucillo "'E Curti"	4,00 €
	Classic homemade liqueur with walnuts from the Vesuvius	
1050	Passito Sicilia di Moscato Bianco Igp Colosi	4,00 €
1060	Amaro Vivese	4,00 €
	Traditional Neapolitan bitter	
1070	White grappa	4,00 €
	Nardini	
1080	Barrique grappa	5,00 €
	Nardini	
1090	Espresso coffee	2,00 €
1100	Decaffeinated coffee	2,50 €
1110	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 €