

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** 10,80 🍷🍷
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 Caciocicotta 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 Caciocicotta 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 **nutella** 6,50
- Il Babà più Buono*** by Casa Infante 6,50
- Cannolo Sbagliato** 6,50
Ricotta cream, candied fruit, chocolate chips, crunchy wafer
- Tagliata di Ananas** Sliced Pineapple 6,50
- Sorbetto al Limone** Lemon Sorbet 5,00

Here we serve quality water at zero km

Pursuant to Legislative Decree no. 181 of 06/23/2003 and Legislative Decree 231 of 12/15/2017. The microfiltration refinement system complies with the highest hygiene requirements: Ministerial Authorization no. 400.4/18.10/A1160.

DRINKS

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|---|--|
| Acqua Naturale 50cl 2,50 | Sprite 33cl 3,60 |
| Acqua Gassata 50cl 2,50 | Estathè al Limone 🍷 25cl 3,60
Natural Infusion of Black Tea Leaves with Lemon Juice Extract |
| Coca Cola 33cl 3,60 | Estathè alla Pesca 🍷 25cl 3,60
Natural Infusion of Black Tea Leaves with Peach Juice Extract |
| Coca Cola Zero 33cl 3,60 | |
| Fanta 33cl 3,60 | |
| Chinotto Bio Tomarchio 27,50 cl 4,00 | |

BEERS

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| Peroni Nastro Azzurro alla Spina
20cl 4,00 40cl 6,00 | Peroni Doppio Malto 50cl 7,00 |
| Peroni Nastro Azzurro 50cl 6,50 | Peroni Gran Riserva Rossa 50cl 7,00 |
| Peroni Nastro Azzurro Stile Capri
33cl 6,50 | Peroni (Gluten free) 33cl 7,00 |
| Peroni Gran Riserva Bianca 50 cl 7,00
(Weizen) | Peroni Nastro Azzurro Zero 33 cl 5,50
(Alcohol-free) |

CASA SORBILLO WINE

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| Falanghina del Sannio 16,00
Casa Sorbillo 75cl | Wine by the Glass 5,00 |
| Aglianico del Sannio 16,00
Casa Sorbillo 75cl | |

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

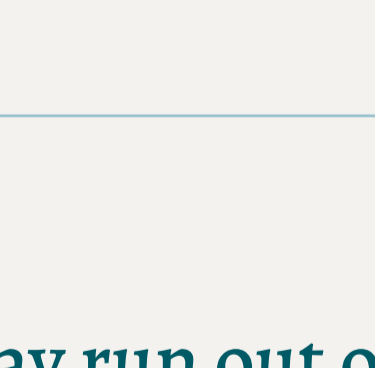
- Cannonau Sardegna Doc** 21,00
Elighe
- Morelino Docg** 24,00
Squarciasacchi
- Cabernet Sauvignon Doc** 22,00
Tenuta Maccan
- Merlot Doc** 22,00
Tenuta Maccan
- Pinot Nero Doc** 32
Gries
- Valpolicella Doc** 22,00
Murari

SPARKLING WINES

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| Brut Sorbillo 18,00
Sparkling Wine Brut Falanghina | Franciacorta Brut 35,00
Contadi Castaldi |
| Rosé Sorbillo 18,00
Sparkling Wine Brut Aglianico | Prosecco Valdobbiadene Extra Brut DOCG
Krevis 26,00 |
| Franciacorta Rosé 40,00
Contadi Castaldi | Glass of Sparkling wine by Sorbillo 6,00 |

LIQUEURS AND COFFEE

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| Limoncello Vivese®
Liquors by Limoni of Procida 4,00 | Nucillo 'e Curti
Vesuvius walnut liqueur 4,00 |
| Acqua di Cedro Nardini 🍷
Refined cedar liqueur with fresh citrus notes 4,00 | Amaro Vivese® Napoli 4,00 |
| Grappa Nardini 🍷 White grappa made from fresh multi-variety distilled pomace with 3 different stills 4,00 | Mezzo On The Rocks 7,00
Mezzoemzzo Nardini 🍷, Soda, ice cube and Lemon Zest |
| Grappa Riserva Nardini 🍷 Aged 3 years in Slavonian oak barrels 5,00 | Espresso 2,00 |
| | Decaffeinato 2,50 |
| | Spritz Sorbillo Water by Cedro Nardini, Sparkling wine Sorbillo and Soda 6,00 |



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,

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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 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 Nihonbashimuroguchi, Chuo City