

The dough for Gino Sorbillo's pizza is hand-cut. We add Type 1 flour, rich in fiber, bran, minerals, vitamin E, and B-group vitamins. Our dough contains no fats at all. We use only natural yeast. The leavening process occurs slowly over more than 24 hours.

We offer you a soft and easily digestible pizza. We use only Italian tomatoes.

The Fiordilatte is handmade. The oil is Extra Virgin Olive Oil. We have been baking pizzas seven days a week since 1935.

## FROM THE KITCHEN

### Meatballs in Zia Esterina's Ragù\*

Tomato Ragù with Beef, Bread<sup>1</sup>, and Parmigiano Reggiano<sup>7</sup> PDO €11.00

### Pasta Frittata\*

Bucatini<sup>1</sup>, Béchamel<sup>7</sup>, Minced Beef, Tomato, Celery<sup>9</sup>, Carrots, Onion, Basil, Peas, Salt, Pepper, and Parmigiano Reggiano<sup>7</sup> PDO €5.00

### Potato Croquettes\*

Potatoes, Parmigiano Reggiano<sup>7</sup> PDO, Pecorino<sup>7</sup>, Smoked Provola<sup>7</sup>, Pepper, Parsley, Flour<sup>1</sup>, and Breadcrumbs<sup>1</sup> €4.40

### Stuffed Zucchini Flowers (3 pcs)

Filled with Ricotta<sup>7</sup>, Provola<sup>7</sup>, and Pepper €9.00

### Parma Ham and Buffalo Mozzarella PDO

Parma Ham PDO and Mozzarella<sup>7</sup> from Campania Buffalo PDO € 12.00

### Half Buffalo Mozzarella with Cherry Tomatoes (recommended for 2 people)

Buffalo Mozzarella<sup>7</sup> from Campania PDO (500g) served with Freshly Sliced Cherry Tomatoes €19.00

### The Fried Selection\* (recommended for 2 people)

2 Croquettes<sup>1</sup>, <sup>7</sup>, 1 Pasta Frittata<sup>1</sup>, <sup>7</sup>, Vegetables in Tempura<sup>1</sup> €12.00

## THE PIZZAS

### Margherita

Fiordilatte<sup>7</sup>, Organic Tomato, EVO Oil, and Fresh Basil €8.70

### Marinara

Organic Tomato, Oregano, Garlic, EVO Oil, and Fresh Basil €7.90

### Bufala PDO

Campania Buffalo Mozzarella<sup>7</sup> PDO, Organic Tomato, EVO Oil, and Fresh Basil €12.00

### Carrettiera

Fresh Pork Sausage, Sautéed Friarielli with Chili, Smoked Provola<sup>7</sup>, EVO Oil, and Fresh Basil €11.90

### Napoli

Fiordilatte<sup>7</sup>, Organic Tomato, Capers, Oregano, Cetara Anchovies<sup>4</sup> ("Delfino Battista"), EVO Oil, and Fresh Basil €11.00

### Vesuvio

Piennolo Cherry Tomatoes PDO, Smoked Provola<sup>7</sup>, Parmigiano Reggiano<sup>7</sup> ("Malandrone 1477"), EVO Oil, and Fresh Basil €11.00

### Diavola

Fiordilatte<sup>7</sup>, Organic Tomato, Napoli Salami ("Villani"), Spicy Chili, EVO Oil, and Fresh Basil €9.90

### Capricciosa

Organic Tomato, Fiordilatte<sup>7</sup>, Cooked Ham ("Villani"), Champignon Mushrooms, Artichokes, Black Olives, EVO Oil, and Fresh Basil €11.00

### Salami Calzone

Fiordilatte<sup>7</sup>, Ricotta<sup>7</sup>, Organic Tomato, Napoli Salami ("Villani"), EVO Oil, and Fresh Basil €11.40

### Cooked Ham Calzone

Fiordilatte<sup>7</sup>, Ricotta<sup>7</sup>, Organic Tomato, Cooked Ham ("Villani"), EVO Oil, and Fresh Basil €11.40

### Escarole Calzone

Escarole, Provola<sup>7</sup>, Black Olives, Capers, Anchovies<sup>4</sup>, and EVO Oil €11.50

### Omaggio alla Capitale

Organic Tomato, Guanciale, Pecorino Romano<sup>7</sup> PDO, Burrata<sup>7</sup>, EVO Oil, Chili Pepper, and Fresh Basil € 12.00

### La Margherita di Gino Sorbillo

Organic Tomato, Mozzarella<sup>7</sup> from Campania Buffalo, Fiordilatte<sup>7</sup>, Shavings of Buffalo Caciocotta<sup>7</sup> on the Crust, EVO Oil, and Fresh Basil €10.80

### Casa Sorbillo

Capocollo from Martina Franca "Santoro," Burratina<sup>7</sup> from Puglia, Fiordilatte<sup>7</sup>, Hint of Organic Tomato, EVO Oil, Fresh Basil € 13.00

### Pizza dell'Alleanza (Slow Food Presidia)

Organic Tomato, Fiordilatte<sup>7</sup>, Aged Red Sausage from Castelpoto (slightly spicy), Caciocotta<sup>7</sup> from Cilento Goat by "I Filadelfi" Farm 1828, EVO Oil, and Fresh Basil € 12.00

### Margherita Gialla "Massimo Bottura" (dedicata allo Chef)

Yellow Cherry Tomatoes "Pacchetelle" from Mount Vesuvius, Conciato<sup>7</sup> Romano (the oldest cheese in Italy), Smoked Provola, EVO Oil, and Fresh Basil € 12.00

### Basil Pesto (Roberto Panizza)

Fresh Basil Pesto<sup>7</sup>, <sup>8</sup> (Genovese DOP by Roberto Panizza), Smoked Provola<sup>7</sup>, Fresh Cherry Tomatoes, and EVO Oil €11.50

### Calabrese

'Nduja from Spilinga (Bellantone), Tropea Onion, Caciocavallo<sup>7</sup> Silano PDO, Drops of Organic Tomato, EVO Oil, Fiordilatte<sup>7</sup>, and Fresh Basil €11.90

### Parma PDO

Parmigiano Reggiano<sup>7</sup> PDO ("Malandrone 36 months"), Parma Ham PDO ("Villani"), Cherry Tomatoes, Fiordilatte<sup>7</sup>, EVO Oil, and Fresh Basil €13.00

### Bologna PGI

Mortadella Bologna PGI ("La Santo" by Villani), Natural Casing, Hand-Tied, and Slow-Cooked Tradition, Fiordilatte<sup>7</sup>, Pistachio Pesto<sup>8</sup>, EVO Oil, and Fresh Basil €12.40

### Santa

Fiordilatte<sup>7</sup>, Salted Ricotta<sup>7</sup>, Fiore Sardo<sup>7</sup> PDO (Sheep Cheese), Parmigiano Reggiano<sup>7</sup> PDO "Malandrone 36 Months," EVO Oil, and Fresh Basil (Honey on Request) € 11.90

### Pineapple Pizza

White (without tomato), Smoked Provola<sup>7</sup>, Double-Cooked Pineapple, Shavings of Buffalo Caciocotta<sup>7</sup> from Cilento on the Crust, Extra Virgin Olive Oil, and Fresh Basil €10.00

### White Margherita with Würstel Wudy and Fries

Fiordilatte<sup>7</sup>, Würstel Wudy, Fried Potatoes\*, and EVO Oil €10.50

## OUR SALADS

### Italia

Arugula, Fresh Cherry Tomatoes sliced "a pacchetelle," 120g Buffalo Mozzarella<sup>7</sup> PDO from Campania € 12.00

### Tonnetto

Mixed Salad, Tuna<sup>4</sup>, Black Olives, Fresh Cherry Tomatoes € 12.00

### Partenope

Arugula, Cherry Tomatoes, Shavings of Parmigiano Reggiano<sup>7</sup> PDO "Malandrone 36 Months," Anchovies<sup>4</sup> from Cetara "Delfino Battista" € 12.00

### Caprese

Slices of Buffalo Mozzarella<sup>7</sup> PDO from Campania, Oxheart Tomato, EVO Oil, Oregano, and Basil € 12.00

## DESSERTS

Tiramisu<sup>1</sup>, <sup>7</sup>, <sup>3</sup> by Zia Esterina €7.50

Ancient Sorbillo Recipe €7.50

Sorbella Cheesecake<sup>1</sup>, <sup>7</sup>, <sup>3</sup> **nutella** €7.50

Sliced Pineapple €7.00

## BEERS

Peroni Nastro Azzurro Draft 20cl €4,50

Peroni Nastro Azzurro Draft 40cl €6,00

Peroni Nastro Azzurro 50cl €6,50

Peroni Nastro Azzurro Stile Capri 33cl €6,50

Peroni Nastro Azzurro Double Malt 50cl €7,00

Peroni Nastro Azzurro Gran Riserva Rossa 50cl €7,00

## DRINKS

Still Water 50cl 2,70

Sparkling Water 50cl 2,70

Pepsi / Pepsi Max ( sugar free) 33cl 3,50

Orange Soda 33cl 3,50

Seven Up 33cl 3,50

Chinotto 33cl 3,50

Estathè Lemon <sup>ESTHÈ</sup> 25cl 3,50  
Natural Infusion of Black Tea Leaves with Lemon Juice Extract

Estathè Peach <sup>ESTHÈ</sup> 25cl 3,50  
Natural Infusion of Black Tea Leaves with Peach Juice Extract

## COCKTAIL

Aperol Spritz 8

Campari Spritz 8

Hugo Spritz 9

Gin Tonic/Lemon 10

Vodka Tonic/Lemon 10

Amerpini 10

Campari, Vermouth e Soda

## SPARKLING WINES

Champagne Brut "R" 98,00  
Ruinart

Spumante Brut Falanghina 18  
Sorbillo

Franciacorta Brut 45  
Contadi Castaldi

Franciacorta Brut Rosè 85  
Contadi Castaldi

Glass of Spumante 6  
Sorbillo

## HOUSE WINES

### BY SORBILLO

Falanghina del Sannio 75cl 17  
Casa Sorbillo

Aglianico del Sannio 75cl 17  
Casa Sorbillo

Glass of Wine 5

## WINES

### WHITE

Chardonnay 38  
Jermann

Pecorino "Vellodorò" 25  
Umani Ronchi

Sauvignon 25  
Fantinel

Gewürztraminer 34  
Coterenzio

Fiano di Avellino 24  
Feudi di San Gregorio

### RED

Rosso di Montalcino 38  
Pian delle Vigne Antinori

Primitivo 25  
Cantalupi

Montepulciano D'Abruzzo 24  
Riparosso Illuminati

Chianti 24  
Frescobaldi

Valpolicella Superiore 30  
Le Colline dei Filari

## COFFEE AND LIQUEURS

Limoncello Vivese® Liquore 4,00  
Made from Procida Lemons

Grappa Nardini <sup>NARDINI</sup> 4,00  
White Grappa from fresh multi-variatal pomace, distilled using 3 different alembics

Grappa Riserva Nardini <sup>NARDINI</sup> 5,00  
Aged 3 years in Slavonian Oak Barrels

Acqua di Cedro Nardini <sup>NARDINI</sup> 4,00  
Refined Cedar Liqueur with Fresh Citrus Notes

Amaro Vivese® Napoli 4,00

Amaro Vivese® Napoli 4,00

Espresso 2,00

Decaffeinated 2,50

Cover charge € 2,50



We serve high-quality, locally sourced water  
In accordance with Italian Legislative Decree No. 181 of 23/06/2003 and Legislative Decree 231 of 15/12/2004.  
The refining system through microfiltration complies with the highest hygiene standards: Ministry Authorization No. 400.4/18.10/A1160.

**Note:** Some ingredients may run out or be substituted. We apologize in advance.

We use sunflower seed oil for frying.

The addition of any extra ingredient may vary between €1.00 and €5.00.

Upon request, lactose-free mozzarella is available for €2.00.

### Dear Customer,

We inform you that some products may be frozen at the source or flash-frozen on-site (using rapid temperature reduction), adhering to self-control procedures in compliance with EU Regulation 853/2004. For further information regarding the product of your choice, please consult the dining room manager

### SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES

1.Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and milk-based products (including lactose) 8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts) 9. Celery 10. Mustard 11. Sesame 12. seeds 13. Sulfur dioxide and sulfites (if in concentrations exceeding 10 mg/kg or 10 mg/liter) 14. Lupin 15. Mollusks



**NAPOLI**  
GINO E TOTO SORBILLO PIZZERIA - VIA DEI TRIBUNALI 31/32  
GINO SORBILLO LIEVITO MADRE AL MARE - VIA PARTENOPE 1  
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 - STAZIONE TERMINI  
GINO SORBILLO GOURMAND ROMA - RINASCENTE 6° PIANO,  
VIA DEL TRITONE 61  
GINO SORBILLO PIZZA GOURMAND - VIA TERENZIO 12/14

**MILANO**  
GINO SORBILLO LIEVITO MADRE AL DUOMO -  
LARGO CORSA DEI SEVIZI 11  
CASA SORBILLO DUOMO - VIA AGNELLO 18  
CASA SORBILLO VOL. 3 - PIAZZA XXV APRILE 12  
GINO SORBILLO LIEVITO MADRE ISOLA - VIA BORSIERI 25  
SORBILLO GOURMAND DUOMO - 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

**TOKYO**  
GINO SORBILLO TOKYO - 3 CHOME 2-1 NIHONBASHIMUROMACHI, CHUO CITY