

STARTERS

La Polpetta Napoletana 12,00

The Classic Neapolitan Meatball with Beef Meat Sauce prepared according to tradition.

Zizzona (recommended for 4 people) 36,00

Buffalo Mozzarella Cheese DOP with Fresh Datterini Tomatoes, EVO Oil, wild Oregano and Fresh Basil.

Mezza Bufala (recommended for 2 people) 20,00

1/2 kg. of Buffalo Mozzarella Cheese from Campania with Fresh Datterini Tomatoes, EVO Oil, wild Oregano and Fresh Basil.

Eggplant Parmigiana 9,00

Eggplant fried and placed in Parmigiana-style pan (superimposed and crossed). We add Tomato, Parmigiano Reggiano DOP, Fiordilatte, EVO Oil and Basil.

Crudo and Bufala DOP 12,00

Parma Ham DOP and 125 g. of Buffalo Mozzarella Cheese from Campania.

Stuffed Zucchini Flowers (E sciurilli mbuttunati) 9,00

Zucchini flowers stuffed with Ricotta Cheese, Provola Cheese and Pepper.

Fried Mozzarella Sandwich 7,50

Fiordilatte, Bread, Milk, Flour, Eggs, Salt and Pepper.

Mixed Fried (recommended for 2 people) 15,00

1 Croccché (100% Potatoes), 1 Fried Pasta, 1 Stuffed Zucchini Flower, 1 Fried Mozzarella Sandwich.

TRADITIONAL PIZZAS *Gluten-free upon request*

Margherita 8,90

Fiordilatte Cheese, Organic Tomato, Evo Oil and Fresh Basil.

Marinara 7,40

Organic Tomato, Oregano, Garlic, Extra Virgin Olive Oil and Fresh Basil.

Bufala DOP 12,00

Bufala Campana DOP, Organic Tomato, Evo Oil and Fresh Basil.

Carrettiera 13,00

Fresh Pork Sausage, Friarielli sautéed with chilli pepper, provola cheese, extra virgin olive oil and fresh basil.

Napoli 11,80

Fiordilatte, organic tomatoes, capers, oregano, Cetara anchovies “Delfino Battista”, Evo Oil and Fresh Basil.

Vesuvio 11,70

Piennolo DOP Tomato, Smoked Provola, Parmigiano Reggiano DOP 26 months, Extra Virgin Olive Oil and Fresh Basil.

Diavola 10,90

Fiordilatte Cheese, Organic Tomato, Spicy Spianata Salami, Extra Virgin Olive Oil and Fresh Basil.

Capricciosa 13,50

Organic Tomato, Fiordilatte, “Villani” Cooked Ham, Champignon Mushrooms, Artichokes, Black Olives, Extra Virgin Olive Oil and Basil.

Calzone with Salami/Ham/Pork Cracklings 11,50

Folded Pizza with Fiordilatte, Ricotta, Organic Tomato, Naples Salami/“Villani” National Cooked Ham/Pork Cracklings 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.

GINO SORBILLO'S PIZZAS *Gluten-free upon request*

Lombardia 11,90

Gorgonzola Piccante DOP, Rustic Salami from Franciacorta, Fiordilatte dei Monti, extra virgin olive oil and fresh basil 11.90

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.

Casa Sorbillo 13,00

Capocollo from Martina Franca, Burrata Pugliese, Fiordilatte, Ombra di Organic Tomato, Evo Oil, Fresh Basil.

Pizza Dell’Alleanza (dei Presidi Slow Food) 12,70

Organic Tomato, Fiordilatte, Seasoned Red Sausage from Castelpoto (slightly spicy), Cacioricotta di Capra Cilentana Az. Agricola “I Filadel” 1828 extra virgin olive oil and fresh basil.

Margherita Gialla “Massimo Bottura” (dedicata allo Chef) 11,90

Yellow “Pacchetelle” cherry tomatoes from Vesuvius, Conciato Romano (the oldest cheese in Italy), Smoked Provola, and Evo Oil.

Pesto di Basilico (Roberto Panizza) 11,40

Fresh Pesto with Genoese Basil DOP (Roberto Panizza), Provola, Fresh Tomatoes, and Evo Oil.

Calabrese 10,90

’Nduja from Spilinga (Bellantone), Tropea PGI onion, Caciocavallo Silano PDO, organic tomato drops, extra virgin olive oil, fiordilatte and fresh basil.

Parma Dop 13,70

Parmigiano Reggiano DOP 36 months, Parma raw ham DOP “Villani”, cherry tomatoes, fiordilatte, extra virgin olive oil and fresh basil.

Bologna Igp 12,20

Mortadella Bologna Igp “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.

Santa 12,90

Fiordilatte, Ricotta Salata, Fiore Sardo DOP (Sheep’s Cheese), Parmigiano Reggiano DOP 36 months, Extra Virgin Olive Oil and Fresh Basil (Honey on Request).

Pizza Ananas 10,50

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.

Margherita Bianca Würstel Wudy e Patatine 10,50

Fiordilatte dei Monti, Würstel Wudy, French Fries and Extra Virgin Olive Oil.

FRIED PIZZAS

Completa with Salami /Ham/Pork Cracklings 12,00

Fried Pizza with Salami/Cooked Ham/Pork Crackling with Tomato from Organic Agriculture, Ricotta Cheese, Smoked Provola Cheese and Black Pepper.

Provola e Pomodoro 10,50

Tomato from Organic Agriculture, Provola Cheese and Black Pepper.

Scarole 11,50

Endives, Provola Cheese, Black Olives and Capers.

CASA SORBILLO PASTA

Gnocchi alla Sorrentina 10,00

Potato Gnocchi, Tomato, Fiordilatte Cheese, Parmigiano Reggiano Cheese DOP “Malandrone 1477” and Fresh Basil.

Pasta Patate e Provola 10,00

Mixed Pasta, Potatoes, Smoked Provola Cheese, Pieces of Parma Ham DOP, Parmigiano Reggiano Cheese DOP, Pecorino Romano Cheese DOP, EVO Oil and Fresh Basil.

Scarpariello di Casa Sorbillo 12,00

Ancient Recipe of the “Scarpari” from the Spanish Quarters: Ziti with Red Tomatoes, Pecorino Romano Cheese DOP, Parmigiano Reggiano DOP, Chilli and Fresh Basil.

Lasagna Classica al Ragù 14,00

Egg Pasta with Tomato Ragù, Minced Beef, Ricotta and Fiordilatte.

OUR SALADS

Italia 12,00

Fresh Rocket, Fresh Cherry Tomatoes and 120 gr. of Buffalo Mozzarella from Campania.

Tonnetto 12,00

Mixed Salad with Tuna, Mais, Black Olives, Corn and Cherry Tomatoes.

Partenope 12,00

Rocket, cherry tomatoes, flakes of Parmigiano Reggiano DOP, anchovies from Cetara “Delfino Battista”

Caprese 12,00

Buffalo Mozzarella Cheese from Campania DOP and Tomatoes, Oregano, EVO Oil and Fresh Basil.

DESSERTS

Il Tiramisù di Zia Esterina Antica Ricetta Sorbillo (also gluten free) 7,00

Tortino al Cioccolato* Chocolate soufflé with a soft heart 7,00

Cannolo Sbagliato 7,00

Ricotta Cream, Candied Fruit, Chocolate Chips and Crunchy Wafer.

Pastiera Napoletana* 7,00

Il Babà* più Buono 7,00

Sorbella nutella Cheesecake. Biscuit with Cream Cheese and nutella 7,00

Lemon Sorbet 5,00

Here we serve quality potable water at zero km purified 100% with osmosis system.

In compliance with Legislative Decree no.

181 of 23/06/2003 and Legislative Decree 231 of 15/12/2017.

The microfiltration refinement system

conforms to the highest hygiene requirements: Ministerial Authorization no.

400.4/18.10/A1160.

SOFT DRINKS

Still Water 50 cl 2,50

Sparkling Water 50 cl 2,50

Pepsi Cola 33cl 3,60

Pepsi Cola Zero 33cl 3,60

Seven Up 33cl 3,60

Orange Soda San Pellegrino 20cl 3,60

Chinotto Lurisia San Pellegrino

20cl 3,90

Lipton Lemon Iced Tea 25 cl 3,90

Natural infusion of black tea leaves with lemon juice extract

Lipton Peach Iced Tea 25 cl 3,90

Natural infusion of black tea leaves with peach juice extract.

BEERS

Peroni Nastro Azzurro alla Spina

20cl 4,00 40cl 6,50

Peroni Nastro Azzurro (Superior Quality Italia Lager with Local Corn)

50cl 6,00

Peroni Nastro Azzurro Stile Capri (Very light notes of dried Italian lemon peel and a light touch of olive leaves)

33cl 6,50

Peroni Nastro Azzurro Zero (No Alcohol) 33cl 5,00

Peroni Gluten Free 33 cl 7,00

Pilsner Urquell (Czech Republic, the first lager beer in the world) 33cl 7,00

St. Stefanus Blonde (Belgium, D’Abbazia, unpasteurized, referments in the bottle) 33cl 7,00

Peroni Gran Riserva Bianca (Weizen) 33cl 6,50

Peroni Gran Riserva Rossa (Amber Pure Malt 100% Italian) 33cl 6,50

Peroni Doppio Malto 33cl 6,50

“Sorbillo” Nazionale Baladin (100% Italian obtained from national raw materials) 33cl 7,00

SPRKLING WINES

Calice di Spumante Sorbillo 6,00

Brut Sorbillo 18,00

Rosé Sorbillo 18,00

Bortolomiol Prosecco Valdobbiadene 24,00

Franciacorta Rosé Contadi Castaldi 35,00

Franciacorta Brut Contadi Castaldi 35,00

Moët & Chandon Brut 120,00

CASA SORBILLO WINES

Wine Glass 5,00

Falanghina del Sannio Casa Sorbillo 75 cl 16,00

Aglianico del Sannio Casa Sorbillo 75 cl 16,00

WHITE WINES

Chardonnay Jermann 35,00

Gewurstraminer Colterenzio 30,00

Sauvignon Bastianich 30,00

Tramonti Bianco Tenuta San Francesco 30,00

Pecorino Pasetti 30,00

Fiano di Avellino Nativ 28,00

Greco di Tufo Nativ 28,00

Fontanavecchia Falanghina del Sannio DOP Taburno 22,00

RED WINES

Primitivo Moio ‘57 Cantina Moio 30,00

Aglianico del Vulture Synthesi Paternoster 27,00

Aglianico del Cilento Bacioilcielo De Conciliis 27,00

Aglianico Rosato Vetere Paestum San Salvatore 30,00

Brunello di Montalcino Castelgiocondo Frescobaldi 65,00

Barbera D’Alba Pio Cesare 30,00

Valpolicella Allegrini 27,00

Amarone Allegrini 60,00

Tignanello Antinori 180,00

DIGESTIVES & COFFEE

Limoncello Vivese® Procida Lemon Liqueur 4,00

Acqua di Cedro Nardini Refined cedar liqueur with fresh citrus notes 4,00

Nucillo ‘e Curti Vesuvius walnut liqueur 4,00

Passito Sicilia di Moscato Bianco Igp Colosi 4,00

Amaro Vivese® Napoli 4,00

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

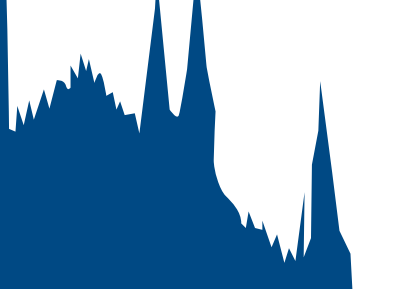
Grappa Riserva Nardini Aged 3 years in Slavonian oak barrels 5,00

Caffè Espresso 2,00

Decaffeinato 2,50

Spritz Sorbillo Acqua di Cedro Nardini, Sparkling wine Sorbillo and Soda 7,00

Cover charge 2,50



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
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 TERENCEIO 12/14

MILANO
GINO SORBILLO LIEVITO MADRE AL DUOMO - LARGO CORSIA DEI SERVI 11
CASA SORBILLO DUOMO - VIA AGNELLO 18
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

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