

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 |  | 12,00 € |
| 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 € |

- 70 3 Montanarine (Fried pizzas) 10,00 €**
1 - tomato and parmigiano cheese
1 - pesto and cherry tomatoes
1 - yellow tomato and anchovies
- 80 Octopus* with potato salad 17,00 €**
Dressed with citronette and parsley

PASTA DISHES

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| 90 | Potato gnocchi sorrentina style
Homemade gnocchi cooked and dressed with tomato sauce, fiordilatte cheese, parmesan cheese, basil | ✓ | 14,00 € |
| 100 | Carbonara
Mezze maniche, cured pork cheek, pecorino romano sheep cheese pdo, egg yolk, black pepper | | 16,50 € |
| 110 | Cacio e Pepe
Mezze maniche, Pecorino romano sheep cheese pdo, black pepper | ✓ | 16,50 € |
| 120 | Ragù Bolognese
Pasta, beef meat, tomato sauce, onions, carrots, celery, black pepper | | 16,00 € |
| 130 | Scarpariello Casa Sorbillo
Pasta with red cherry tomatoes, Pecorino romano cheese, Parmigiano Reggiano PDO, chilli pepper | ✓ | 16,00 € |
| 140 | Risotto alla Milanese
Rice with saffron, parmigiano Reggiano cheese PDO, onion | ✓ | 22,00 € |

SALADS

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|-----|--|--|---------|
| 150 | Tonnetto | | 12,00 € |
| | Mixed salad, Callipo tuna, black olives, fresh cherry tomatoes | | |
| 160 | Caprese | 
 | 12,00 € |
| | Buffalo mozzarella PDO, tomato, oregano and italian extra virgin olive oil | | |
| 170 | Insalata di Bresaola | | 12,00 € |
| | Arugula, dried beef bresaola, Parmesan cheese pdo shavings, lemon citronette | | |
| 180 | Caesar Salad | | 12,00 € |
| | Chicken strips, bread croutons, Parmesan cheese pdo shavings, caesar sauce | | |

SIDE DISHES

190	Grilled vegetables		6,50 €
200	Sautéed endive with garlic, oil, olives and capers		6,50 €
210	Baked potatoes		6,50 €
220	Sautéed broccoli rabe with garlic, oil and chilli pepper		6,50 €
230	French fries*		6,50 €

Here we serve quality drinking water at zero km 100% purified with osmosis system. According to D.L no 181 of 23/06/2003 and D.L 231 of 15/12/2017, the purification system by microfiltration complies with the highest hygiene requirements: Aut. Ministerial no. 400.4/18.10/A1160.

MAIN COURSES

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| 240 | Meatballs with Neapolitan meat sauce | 13,50 € |
| | Beef meat, bread, Parmigiano
Reggiano Pdo, tomato sauce | |
| 250 | Beef strips | 16,00 € |
| | Beef strips, arugula, cherry tomatoes
and Parmesan shavings | |
| 260 | Chicken Steak | 16,00 € |
| | Grilled Chicken
with grilled vegetables and baked
potatoes | |
| 270 | Milanese breaded cutlet | 26,00 € |
| 280 | Beef Entrecôte | 22,00 € |
| | 250 gr. of boneless beef meat served
with seasonal vegetables. We
recommend it rare | |
| 290 | Grilled Octopus* | 23,00 € |
| | served with potato cream | |

PIZZAS

- 300 Lombardia** **12,90 €**
Spicy Gorgonzola DOP, Franciacorta
Rustico salami, Monti Fiordilatte
cheese, extra virgin olive oil and fresh
basil 
- 310 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 

- 320 Casa Sorbillo** **14,00 €**
Capocollo from Martina Franca
"Santoro", cow's milk stracciatella,
Fiordilatte cheese, organic tomato
sauce, extra virgin olive oil, fresh basil
- 330 Pizza dell'Alleanza** **14,20 €**
(slow food presidium) Organic
tomatoes, fiordilatte cheese, seasoned
red Castelpoto sausage (slightly spicy),
Cacioricotta from Cilento goats from
the 1828 "I Filadel" farm, extra virgin
olive oil, fresh basil

- 340 Margherita Gialla “Massimo Bottura”** **13,80 €**
Yellow "Pacchetelle" cherry tomatoes
from Vesuvius, provola, Conciato
Romano (Italian's most ancient
cheese), smoked provola ,italian extra
virgin olive oil
- 350 Pesto di Basilico (Roberto Panizza)** **14,00 €**
Fresh Genovese basil pesto
PDO(Roberto Panizza), provola, fresh
cherry tomatoes and extra virgin olive
oil 
- 360 Calabrese** **13,90 €**
'Nduja from Spilinga (Bellantone),
Tropea PGI onion, Caciocavallo Silano
PDO, organic tomato drops, extra
virgin olive oil, fiordilatte cheese and
fresh basil 
- 370 Parma DOP** **15,00 €**
Parmigiano Reggiano PDO
“Malandrone 36 months”, Parma ham
PDO, cherry tomatoes, Fiordilatte
cheese, extra virgin olive oil and fresh
basil 
- 380 Bologna Igp** **14,00 €**
Mortadella Bologna IGP, fiordilatte
cheese, pistachio sauce, extra virgin
olive oil and fresh basil

390 Santa

Monti Fiordilatte cheese, salty ricotta cheese, Fiore Sardo cheese DOP (Sheep's Cheese), Parmigiano Reggiano DOP "Malandrone 36 months", Extra Virgin Olive Oil and Fresh Basil (Honey on Request)



13,50 €

400

Margherita Bianca Würstel Wudy e Patatine

Monti Fiordilatte cheese, vienna sausage Wudy, French Fries and Extra Virgin Olive Oil

12,50 €

410 Pizza Ananas

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



12,00 €

TRADITIONAL PIZZAS

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|------------|--|--|----------------|
| 420 | Margherita |  | 9,90 € |
| | Fiordilatte cheese, organic tomato sauce, italian extra virgin olive oil, fresh basil | | |
| 430 | Marinara |  | 7,40 € |
| | Organic tomato, oregano, garlic, extra virgin olive oil, fresh basil | | |
| 440 | Bufala DOP | 
 | 13,40 € |
| | Buffalo mozzarella, organic tomato sauce, extra virgin olive oil, fresh basil | | |
| 450 | Carrettiera | | 14,50 € |
| | Fresh pork sausage, sautéed broccoli rabe with chilli pepper, Provola cheese, extra virgin olive oil, fresh basil | | |
| 460 | Napoli | | 12,50 € |
| | Fiordilatte cheese, Organic tomato sauce, capers, oregano, Cetara "Delfino Battista" anchovies, extra virgin olive oil, fresh basil | | |
| 470 | Vesuvio |  | 12,60 € |
| | Piennolo DOP tomato, Smoked Provola from Monti Lattari, Parmigiano Reggiano DOP "Malandrone 1477", extra virgin olive oil, fresh basil | | |

- 480 Diavola** 12,50 €
Fiordilatte cheese, Organic Tomato,
Naples Salami, Spicy Pepper, Extra
Virgin Olive Oil and Fresh Basil
- 490 Capricciosa** 13,50 €
Organic Tomato, Fiordilatte cheese,
cooked ham "Villani", champignon
mushrooms, artichokes, black olives,
extra virgin olive oil and basil
- 500 Calzone al Salame / al Cotto** 14,50 €
Organic tomato, Fiordilatte cheese,
ricotta cheese, Naples salami or
cooked ham "Villani", Extra Virgin
Olive Oil and Fresh Basil
- 510 Calzone alle Scarole** 14,50 €
Endive, provola cheese, black olives,
capers, "Delfino Battista" Cetara
anchovies, salt and extra virgin olive
oil

Addition Lactose-free fiordilatte cheese 2,00 €

DESSERTS

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|-----|---|--------|
| 520 | Zia Esterina's Tiramisu | 7,50 € |
| | Mascarpone cream with Pavesini cakes
dipped in fresh coffee | |
| 530 | Chocolate cake * | 7,50 € |
| | with soft heart | |
| 540 | Cannolo Sbagliato | 7,50 € |
| | ricotta cheese, candied fruit, chocolate
drops, crispy wafer | |
| 550 | Sorbella | 7,50 € |
| | Nutella cheesecake: biscuit with cream
cheese and Nutella | |
| 560 | Babà* Casa Infante | 7,50 € |
| | Sponge cake with rum | |
| 570 | Pineapple | 7,50 € |
| 580 | Lemon sorbet | 5,00 € |

DRINKS

590	Natural water	2,90 €
	50 cl.	
600	Sparkling water	2,90 €
	50 cl.	
610	Pepsi Cola / Pepsi Cola Zero / Seven Up	3,90 €
	33 cl.	
620	Chinotto/Aranciata San Pellegrino	3,60 €
	20 cl	
630	Lipton Ice Tea - Iced lemon tea	3,90 €
	33 cl.	
	Natural infusion of black tea leaves with lemon juice	
640	Lipton Ice Tea - Iced peach tea	3,90 €
	33 cl.	
	Natural infusion of black tea leaves with peach juice	

BEERS

650	Peroni Nastro Azzurro draft beer	
	20 cl	4,50 €
	40 cl	6,50 €
660	Peroni Nastro Azzuro	
	50 cl	6,50 €
670	Peroni Nastro Azzurro Zero	
	(alcohol-free beer)	
	33 cl.	6,00 €
680	Peroni Nastro Azzurro Stile Capri	
	33 cl.	6,50 €
690	Peroni Gran Riserva White Beer (Weizen)	
	33 cl.	6,50 €
700	Peroni Gran Riserva Red Beer	
	33 cl.	6,50 €
710	Peroni Gran Riserva Double Malt	
	33 cl.	6,50 €

WINE OF THE SORBILLO HOUSE

720	Falanghina Casa Sorbillo	18,00 €
	75 cl	
730	Aglianico Casa Sorbillo	18,00 €
	75 cl	
740	Wine glass	6,00 €

WHITE WINES

750	Chardonnay Jermann	35,00 €
760	Gewurztraminer Colterenzio	30,00 €
770	Sauvignon Bastianich	30,00 €
780	Tramonti Bianco Tenuta San Francesco	30,00 €
790	Pecorino Pasetti	30,00 €
800	Fiano di Avellino Nativ	28,00 €
810	Greco di Tufo Nativ	28,00 €

RED WINES

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

SPARKLING WINES

910	Moët & Chandon Brut	110,00 €
920	Spumante Sorbillo Brut / Rosé	18,00 €
930	Franciacorta Brut Contadi Castaldi	30,00 €
940	Franciacorta Contadi Castaldi Rosè	35,00 €
950	Bortolomiol Prosecco Valdobbiadene	27,00 €
960	Glass of Sorbillo sparkling wine	6,00 €

BITTERS AND COFFEE

970	Limoncello Vivese	4,00 €
	liqueur made with lemons from Procida	
980	Acqua di cedro Nardini	4,00 €
	Liqueur with cedar	
990	White grappa	4,00 €
	Nardini	
1000	Barrique grappa	5,00 €
	Nardini	
1010	Amaro Vivese	4,00 €
	Traditional Neapolitan bitter	
1020	Nucillo "'E Curti"	4,00 €
	Classic homemade liqueur with walnuts from the Vesuvius	
1030	Passito Sicilia di Moscato Bianco Igp Colosi	4,00 €
1040	Espresso coffee	2,00 €
1050	Decaffeinated coffee	2,50 €
1060	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 €