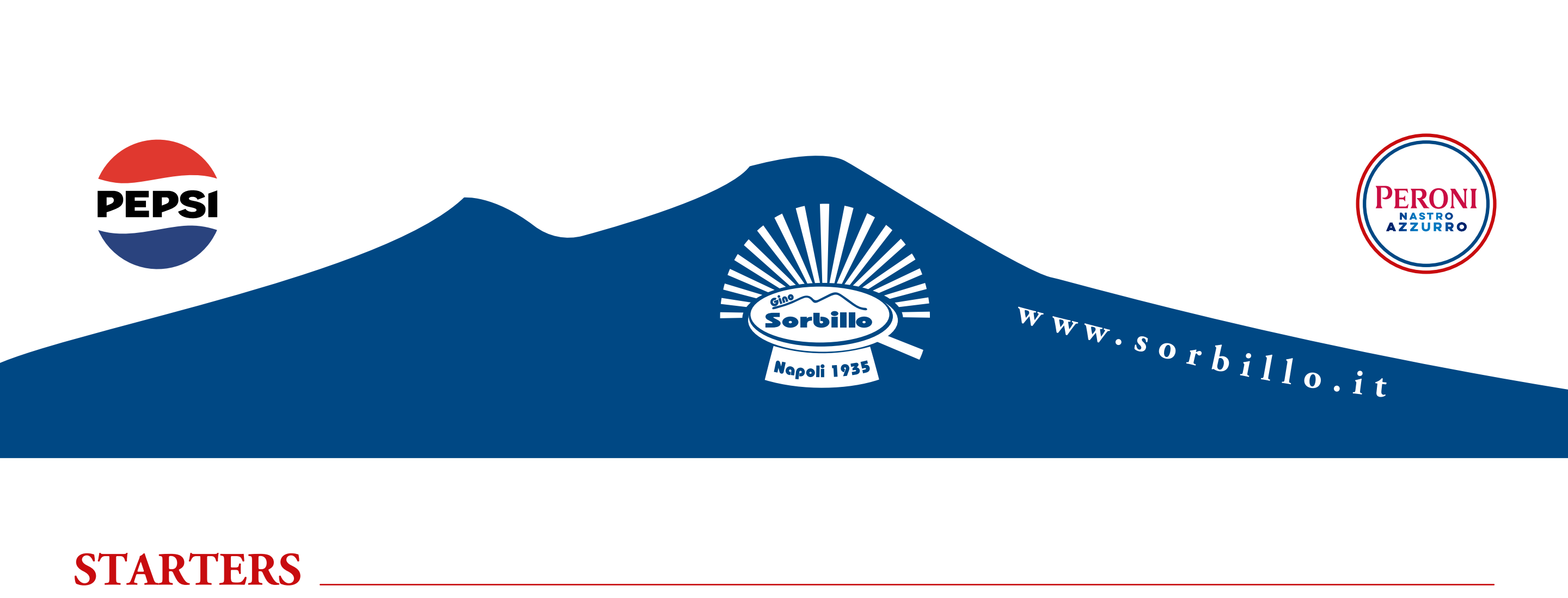




STARTERS

Mezza Bufala *(recommended for 4 people)* **20.00** ✓

1/2 kg. of Buffalo Mozzarella Cheese DOP with Fresh Datterini Tomatoes, Italian Extra Virgin Olive Oil, Oregano and Fresh Basil.

Crudo e Bufala DOP *(consigliata per 2 persone)* **12.00**

Parma Ham DOP and Buffalo Mozzarella Cheese DOP.

Fiori di Zucca Ripieni *(E sciurilli mbuttunati)* **9.00** ✓

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

I Fritti 15.00 *(recommended for 2 people)*

1 Croccché (100% Potatoes), 1 Pasta Frittatina, 1 Zucchini Flower, 1 Mozzarella in Carrozza.

Mozzarella in carrozza 7.50 ✓

Fried Mozzarella Sandwich made with Fiordilatte, Bread, Milk, Flour, Eggs, Salt e Black Pepper.

Parmigiana di Melanzane 10.00 ✓

Fried Aubergines, Tomatoes, Fiordilatte, Parmigiano Reggiano Dop, Italian Extra Virgin Olive Oil And Fresh Basil.

Polpette al Ragù 12.00

Beef, bread and Parmigiano Reggiano DOP drowned in tomato sauce. Aunt Esterina often prepared them.

CASA SORBILLO PIZZAS

Lombardia Gorgonzola Piccante DOP, Salami from Franciacorta, Fiordilatte from the Mountains, Extra Virgin Olive Oil and Fresh Basil **11.90**

La Margherita di Gino Sorbillo Organic Tomato, Fiordilatte, Buffalo Mozzarella from Campania DOP, Grated Ricotta Cheese on the Edge, Extra Virgin Olive Oil and Fresh Basil **10.80**

Casa Sorbillo Capocollo from Martina Franca "Santoro", Burrata from Puglia, Fiordilatte, Organic Tomato Shadow, Extra Virgin Olive Oil, Fresh Basil **14.00**

Pizza Dell'Alleanza (of the Slow Food Presidia) Organic Tomato, Fiordilatte, Seasoned Red Sausage from Castelpoto (slightly spicy), Cacioricotta from Goat Cilento Az. Agricola "I Filadelfi" 1828, Extra Virgin Olive Oil and Fresh Basil **13.00**

Margherita Gialla "Massimo Bottura" (dedicated to the Chef) Yellow Cherry Tomatoes "Pacchelle" from Vesuvius, Conciato Romano (the oldest cheese in Italy), Smoked Provola, and EVO Oil **12.80**

Pesto di Basilico (Roberto Panizza) Fresh Pesto of Genovese Basil DOP (Roberto Panizza), Provola, Fresh Cherry Tomatoes, and EVO Oil **12.20**

Calabrese 'Nduja from Spilinga (Bellantone), Tropea Onion IGP, Caciocavallo Silano DOP, Organic Tomato Drops, EVO Oil, Fiordilatte and Fresh Basil **11.20**

Parma Dop Parmigiano Reggiano DOP "Malandrone 36 months", Parma Raw Ham DOP, Cherry Tomatoes, Fiordilatte, EVO Oil and Fresh Basil **13.90**

Bologna Igp Mortadella Bologna Igp "La Santo" by Villani, in a natural bladder, tied by hand and slowly cooked as per tradition, Fiordilatte, Pistachio Pesto, EVO Oil and Fresh Basil **12.90**

Santa Fiordilatte de i Monti, Ricotta Salata, Fiore Sardo (Sheep's Cheese), Parmigiano Reggiano DOP "Malandrone 36 months", EVO Oil and Fresh Basil (Honey on Request) **13.40**

Pizza Ananas Bianca (without tomato) with Smoked Provola from the Lattari Mountains, Double-Cooked Pineapple, Flakes of Cacioricotta di Bufala del Cilento on the edge, Extra Virgin Olive Oil and Basil **10.50**

Margherita Bianca Wudy Sausage and Chips Fiordilatte dei Monti, Wudy Sausage, French Fries and EVO Oil **10.50**

TRADITIONAL PIZZAS

Margherita Fior di Latte, Organic Tomato, Extra Virgin Olive Oil, Fresh Basil **9.90**

Marinara Organic Tomato, Oregano, Garlic, Extra Virgin Olive Oil, Fresh Basil **7.40**

Bufala DOP DOP Buffalo Mozzarella, Organic Tomato, Extra Virgin Olive Oil, Fresh Basil **12.90**

Carrettiera Fresh Pork Sausage, Sautéed Broccoli Rabe with Chili Pepper, Provola, Extra Virgin Olive Oil, Fresh Basil **13.40**

Napoli Fior di Latte, Organic Tomato, Capers, Oregano, Cetara Anchovies "Delfino Battista", Extra Virgin Olive Oil, Fresh Basil **11.80**

Vesuvio Piennolo Cherry Tomatoes DOP, Smoked Provola from Monti Lattari, Parmigiano Reggiano DOP "Malandrone 1477", Extra Virgin Olive Oil, Fresh Basil **11.20**

Diavola Fior di Latte, Organic Tomato, Spicy Spianata (Calabrian Salami), Extra Virgin Olive Oil, Fresh Basil **10.90**

Capricciosa Organic Tomato, Fior di Latte, Cooked Ham "Villani", Champignon Mushrooms, Artichokes, Black Olives, Extra Virgin Olive Oil, Basil **14.50**

Calzone with Salami/Ham Fior di Latte, Ricotta, Organic Tomato, Napoli Salami/National Cooked Ham "Villani", Extra Virgin Olive Oil, Fresh Basil **11.50**

Calzone with Escarole Escarole, Provola, Black Olives, Capers, Cetara Anchovies "Delfino Battista", Salt, Extra Virgin Olive Oil **11.50**

SORBILLO PASTA

Gnocchi alla Sorrentina € 10,00 ✓

Potato Gnocchi, Tomato from Organic Agriculture, Smoked Provola Cheese, Parmigiano Reggiano DOP and Fresh Basil.

Pasta Patate e Provola € 10,00

Mixed Pasta, Potatoes, Provola Cheese, Pieces of Parma Ham DOP, "Malandrone 1477" Parmigiano Reggiano Cheese DOP Pecorino Romano Cheese DOP, Italian Extra Virgin Olive Oil and Fresh Basil.

Scarpariello di Casa Sorbillo € 12,00

Sliced Ziti, Red Tomatoes, Pecorino Romano Dop, Parmigiano Reggiano Dop and Chili.

Penne with Basil Pesto € 12,00 ✓

Genovese Basil Pesto Dop by Rossi, fresh cherry tomatoes, and 12-month aged Parmigiano Reggiano Dop

OUR SALADS

Italia € 12,00 ✓

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

Tonnetto € 12,00

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

Caesar Salad €12.00

Chicken Strips, Bread Croutons, Parmigiano Reggiano Dop Flakes, Caesar Sauce.

Caprese € 12,00

Sliced Buffalo Mozzarella from Campania DOP, heart of ox Tomatoes, Oregano, Italian Extra Virgin Olive Oil and Fresh Basil.

DESSERTS

Sliced pineapple € 7,00

Il Tiramisù di Zia Esterina Antica Ricetta Sorbillo **€ 7,00**

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

Cannolo Sbagliato € 7,00 Ricotta Cream, Candied Fruit, Chocolate Chips served with Pieces of Crunchy Wafer.

Pastiera Napoletana € 7,00

Sorbella Cheesecake alla **nutella** Biscuit with Cream with cheese and **nutella € 7,00**

Il Babà* più Buono by Casa Infante **€ 7,00**

Lemon Sorbet € 5,00

Here we serve quality drinkable water at km zero 100% purified with osmosis system According to Legislative Decree no. 181 of 23/06/2003 and Legislative Decree 231 of 15/12/2017.

The refining system by microfiltration conforms to the highest hygiene requirements: Ministerial Authorization no. 400.4/18.10/A1160.

SOFT DRINKS

Still Water 50 cl € 2,70

Sparkling Water 50 cl € 2,70

Pepsi Cola 33 cl € 3,70

Pepsi Cola Zero 33 cl € 3,70

Seven Up 33 cl € 3,70

Orange Soda San Pellegrino 20 cl € 3,50

Chinotto San Pellegrino 20 cl € 3,50

BEERS

Peroni Nastro Azzurro alla Spina 20cl € 4,50 40cl € 6,50

Peroni Nastro Azzurro

(Superior Quality Italian Lager with Local Corn) 50cl € 6,00

Peroni Nastro Azzurro Stile Capri

(Very light notes of dried peel of Italian lemons and a light touch of olive leaves) 33cl € 6,50

Peroni Nastro Azzurro Zero

(Alcohol-free) 33cl € 5,00

Peroni Doppio Malto (100% Pure Italian Bronze Malt) 33cl € 6,50

Peroni Gran Riserva Rossa

(Ambrata Pure Malt 100% Italian) 33cl € 6,50

Peroni Gran Riserva Bianca

(Weizen) 33cl € 6,50

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

St. Stefanus Blonde (Belgium, D'Abbazia, unpasteurized,

refermented in the bottle) 33cl € 7,00

"Sorbillo" Nazionale Baladin

(100% Italian obtained from national raw materials) 33 cl € 7,00

SPARKLING WINES

Glass of Sparkling Wine € 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 Castelum San Salvatore **€ 30,00**

Brunello di Montalcino Paestlegiocondo 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**

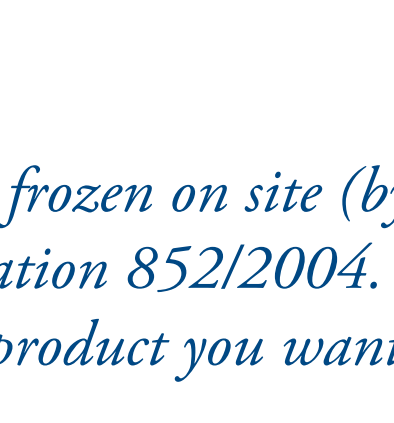
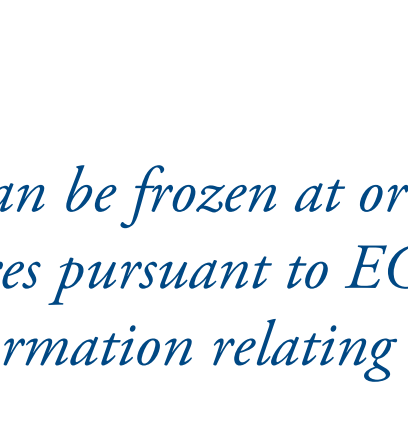
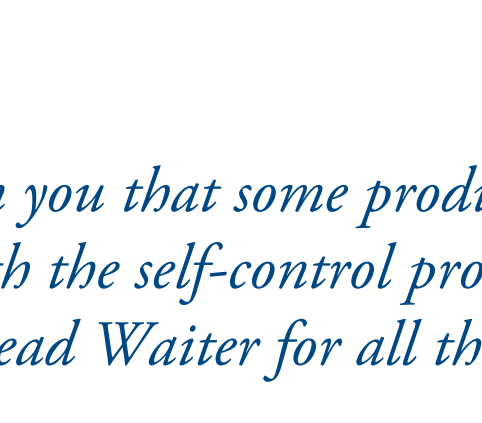
Grappa Riserva Nardini Aged 3 years in Slavonian oak barrels **€ 5,00**

Caffè Espresso € 2,00

Dcaffeinato Coffee € 2,50

Spritz Sorbillo Acqua di Cedro Nardini, Sparkling Wine Sorbillo and Soda **€ 7,00**

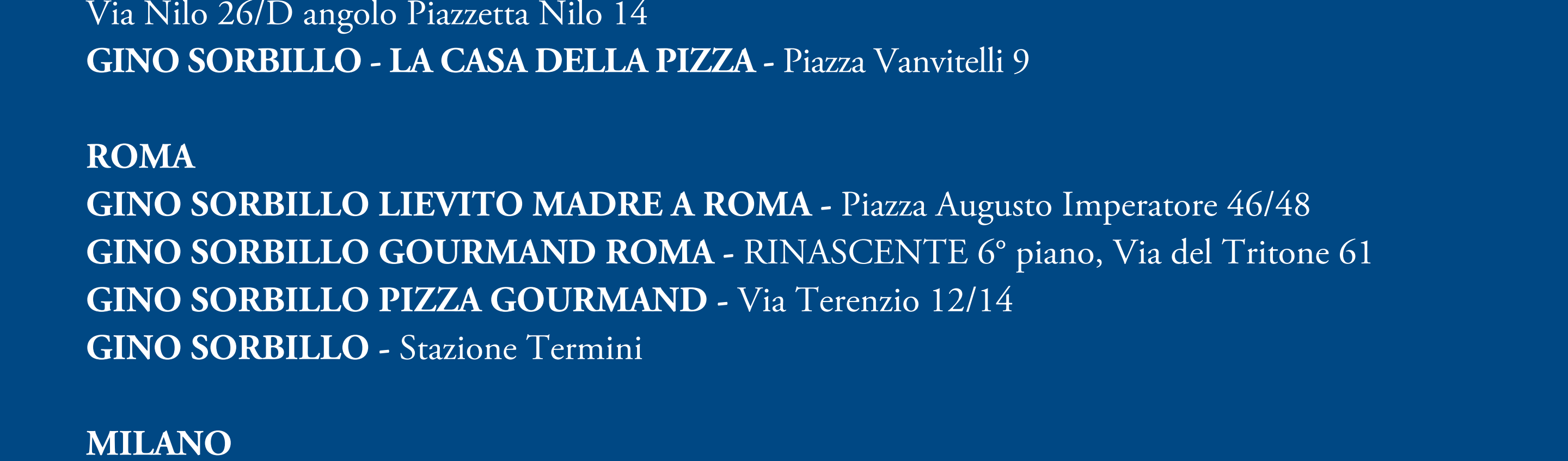
Cover charge € 2,50



N.B. Some ingredients may run out or be substituted. We apologize in advance. On request available Lactose-free Fiordilatte.

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 nutrient sources of allergies, please contact our Director or the Head Waiter who will be happy to provide you with all the necessary information.

**Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) in compliance with the self-control procedures pursuant to EC regulation 852/2004. We therefore invite you to contact the Head Waiter for all the information relating to the product you want.*



SINCE 1935

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 GARIBALDI - Piazza XXV Aprile 12

GINO SORBILLO LIEVITO MADRE ISOLA - Via Borsieri 25

SORBILLO GOURMAND DUOMO - Via Ugo Foscolo 1

SORBILLO GOURMAND MONTEVIDEO - 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