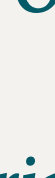
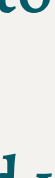
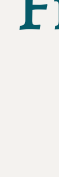
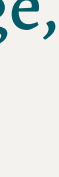
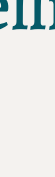
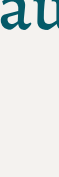
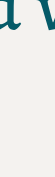
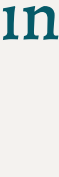
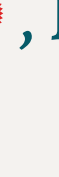
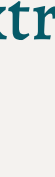
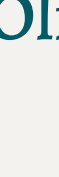
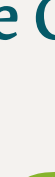
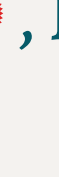
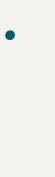


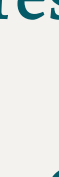
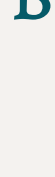
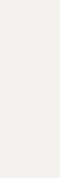
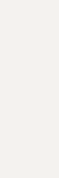
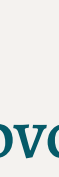
STARTERS

- Mozzarella in Carrozza 7,00**
Fiordilatte, Bread, Milk, Salt, Pepper, Eggs, and Breadcrumbs
- Crudo e Bufala DOP 12,00** 
Parma Ham DOP  and Mozzarella di Bufala Campana DOP.
- Mezza Bufala con Pomodorini 18,00**   (recommended for 2 people)
500g of Mozzarella di Bufala Campana DOP served with freshly hand-cut cherry tomatoes.
- Fiori di Zucca 9,50** 
Stuffed with Ricotta, Provola, and Pepper.
- I Fritti 14,50** (recommended for 2 people)
1 Potato Croquette*, 1 Pasta Frittatina*, 1 Zucchini Flower, 1 Fried Mozzarella Sandwich, Crunchy Vegetables
- Frittatina di Pasta* 4,50**
Bucatini, Bechamel, Minced Beef, Parmigiano Reggiano DOP 36 months , Pecorino Romano DOP  and Peas.
- Crocchè di Patate* 4,00** (100% Potatoes) 
Provola, Pecorino Romano DOP , Parmigiano Reggiano DOP 36 months , salt and pepper.

TRADITIONAL PIZZAS

- On request, lactose-free fiordilatte*
- Margherita 8,10** 
Fiordilatte Cheese, Organic Tomato , Evo Oil and Fresh Basil.
- Marinara 6,90** 
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 11,90**
Fresh Pork Sausage, Friarielli sautéed with chilli pepper, provola cheese, extra virgin olive oil and fresh basil.
- Napoli 11,00**
Fiordilatte, organic tomatoes , 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 36 months , Extra Virgin Olive Oil and Fresh Basil.
- Diavola 10,20**
Fiordilatte Cheese, Organic Tomato , “Villani” Spianata Calabra (spicy Italian salami), Extra Virgin Olive Oil and Fresh Basil.
- Capricciosa 12,50**
Organic Tomato , Fiordilatte, “Villani” Cooked Ham, Champignon Mushrooms, Artichokes, Black Olives, Extra Virgin Olive Oil and Basil.
- Calzone al Salame/al Cotto/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 “GOURMAND” PIZZAS

- On request, lactose-free fiordilatte*
- Lombardia 11,90**
ombardy Spicy Gorgonzola DOP , Rustic Salami from Franciacorta, Fior di Latte from the Mountains, Extra Virgin Olive Oil, and Fresh Basil.
- 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 , Cow's milk stracciatella, Fiordilatte, shadow of Organic Tomato , Evo Oil, Fresh Basil.
- Pizza Dell'Alleanza (dei Presidi Slow Food) 12,00**
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) 12,00**
Yellow “Pacchetelle” cherry tomatoes from Vesuvius , Conciato Romano , (the oldest cheese in Italy), Smoked Provola, and Evo Oil.
- Pesto di Basilico (Roberto Panizza) 11,50** 
Fresh Pesto with Genoese Basil DOP (Roberto Panizza) , Provola, Fresh Tomatoes, and Evo Oil.
- Calabrese 11,90**
'Nduja from Spilinga, Tropea PGI onion, Caciocavallo Silano PDO , organic tomato drops , extra virgin olive oil, fiordilatte and fresh basil.
- Parma Dop 13,00**
Parmigiano Reggiano DOP 36 months , Parma raw ham DOP , cherry tomatoes, fiordilatte, extra virgin olive oil and fresh basil.
- Bologna Igp 12,40**
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 11,90** 
Fiordilatte dei Monti, 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 11,50**
Fiordilatte dei Monti, Würstel Wudy, French Fries and Extra Virgin Olive Oil.

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 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**
- Pastiera Napoletana* 6,50**
- Tagliata di Ananas Sliced Pineapple 6,50**
- Sorbetto al Limone Lemon Sorbet 5,00**

Here we serve quality water at zero km 100% purified with an osmosis system 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 n. 400.4/18.10/A1160.

DRINKS

- | | |
|---|---|
| Acqua Naturale 50cl 2,50 | Chinotto San Pellegrino 20cl 3,50 |
| Acqua Gassata 50cl 2,50 | Lemon Lipton Ice Tea 33cl 3,60 |
| Pepsi Cola 33cl 3,60 | Natural Infusion of Black Tea Leaves with Lemon Juice Extract |
| Pepsi Cola Zero 33cl 3,60 | Peach Lipton Ice Tea 33cl 3,60 |
| Seven Up 33cl 3,60 | Natural Infusion of Black Tea Leaves with Peach Juice Extract |
| Orange Soda San Pellegrino 20cl 3,50 | |

BEERS

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

CASA SORBILLO WINE

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

WHITE WINES

- Vermentino 24,00**
Banfi
- Ribolla Gialla 23,00**
Tenuta Villanova
- Sauvignon 26,00**
Tenuta Villanova
- Gewürztraminer 32,00**
Gaierhof
- Lugana 25,00**
Zenegaglia
- Pecorino 28,00**
La Valentina

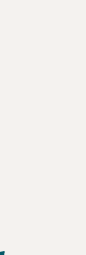
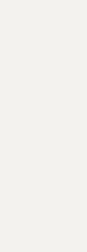
RED WINES

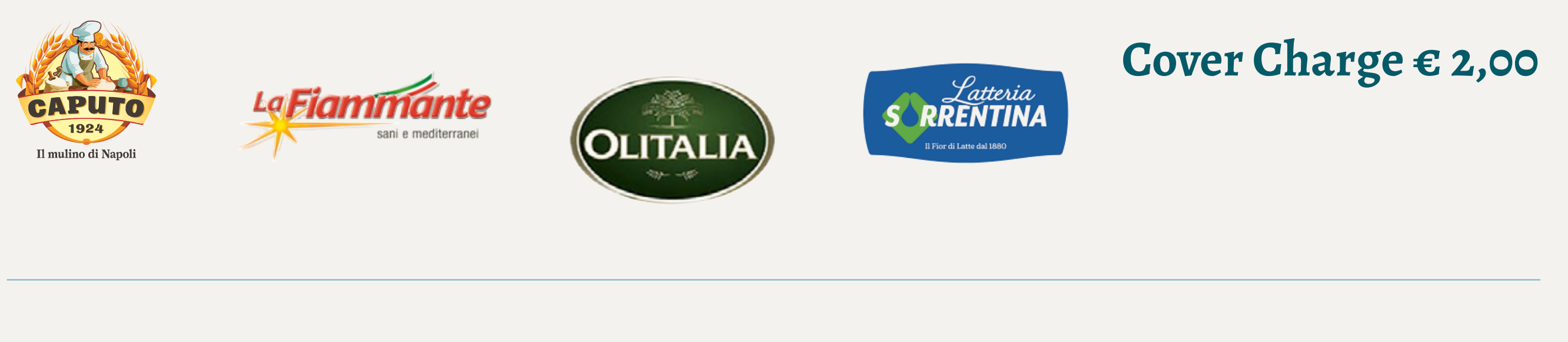
- Morellino 22,00**
Villa Casali
- Valpolicella Superiore Doc 32,00**
Rocca Sveva
- Cannonau 29,00**
Su Entau
- Cabernet Franc 26,00**
Tenuta Villanova
- Pinot Nero 42,00**
Nals Margreid
- Merlot 22,00**
Aldeno

SPARKLING WINES

- | | |
|--------------------------------------|---|
| Brut Sorbillo 18,00 | Trento Doc Brut 45,00 |
| Sparkling Wine Brut Falanghina | Altinum |
| Rosé Sorbillo 18,00 | Trento Doc Pas Dosè 50,00 |
| Sparkling Wine Brut Aglianico | Altinum |
| Valdobbiadene Extra Dry 22,00 | Trento Doc Riserva 60 mesi sui lieviti 95,00 |
| S. Martino | Altinum |
| Franciacorta Brut 50,00 | Glass of Sparkling wine by Sorbillo 6,00 |
| Ca De Pazzi | |
| Franciacorta Rosè 68,00 | |
| Ca De Pazzi | |

LIQUEURS AND COFFEE

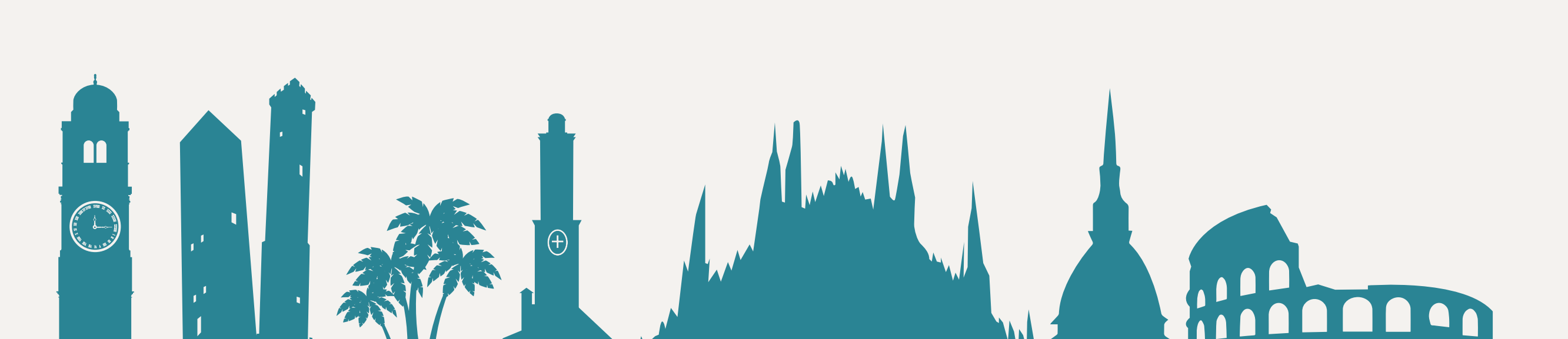
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| Limoncello Vivese® | Grappa Riserva Nardini  Aged 3 years in Slavonian oak barrels 5,00 |
| Liquors by Limoni of Procida | Amaro Vivese® Napoli 4,00 |
| Acqua di Cedro Nardini  | Espresso 2,00 |
| Refined cedar liqueur with fresh citrus notes | Decaffeinated 2,50 |
| Grappa Nardini  White grappa made from fresh multi-variety distilled pomace with 3 different stills | Spritz Sorbillo Water by Cedro Nardini, Sparkling wine Sorbillo and Soda 6,00 |
| 4,00 | |



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.

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NAPOLI GINO E TOTO SORBILLO PIZZERIA - Via dei Tribunali 31/32 GINO SORBILLO LIEVITO MADRE AL MARE - Via dei Tribunali 35 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 DUOMO - 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	TOKYO GINO SORBILLO TOKYO - 3 Chome-2-1 Nihonbashimuromachi, Chuo City
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