

STARTERS

- Polpette al Ragù di Zia Esterina*** 12,00 Meatballs with Beef, bread and Parmigiano Reggiano DOP 🍷 as per tradition.
- Frittatina di Pasta*** 4,50
Bucatini, Béchamel, Minced Beef, Parmigiano Reggiano DOP 36 months 🍷, Pecorino Romano DOP 🍷 and Peas.
- Fiori di Zucca*** 9,50 🍷 Courgette flowers stuffed with Ricotta, Provola and Pepper.
- Crudo e Bufala DOP** 12,00 🍷🍷 Parma PDO raw ham 🍷 and PDO buffalo mozzarella from Campania.
- Mezza Bufala con Pomodorini** 18,00 🍷🍷 (recommended for 2 people) Bufala 500g Bufala Campana DOP served with fresh knife-cut cherry tomatoes.
- I Fritti*** 12,00 (recommended for 2 people) 1 Potato Croquette, 1 Pasta Frittata, 1 Stuffed Zucchini Flower, Crispy Vegetables
- 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** 7,90 🍷
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 “Malandrone 1477” 🍷, Extra Virgin Olive Oil and Fresh Basil.
- Diavola** 10,20
Fiordilatte Cheese, Organic Tomato 🍷, Naples Salami, Spicy Pepper, 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** 11,80
Folded Pizza with Fiordilatte, Ricotta, Organic Tomato 🍷, Naples Salami/“Villani” National Cooked Ham, Extra Virgin Olive Oil and Fresh Basil.
- Calzone alle Scarole** 11,80
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

- Pizza dei Signori** 10,60
Smoked Provola, Gorgonzola Dop, Radicchio Filaments and Venetian Soppresa, 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 “Santoro” 🍷, Burrata Pugliese, Fiordilatte, Ombra di 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 (Bellantone), Tropea PGI onion, Caciocavallo Silano PDO 🍷, organic tomato drops 🍷, extra virgin olive oil, fiordilatte and fresh basil.
- Parma Dop** 13,00
Parmigiano Reggiano DOP “Malandrone 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 Malandrone 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 “Malandrone 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
- Cannolo Sbagliato** 6,50
Ricotta cream, candied fruit, chocolate chips, crunchy wafer
- Tagliata di Ananas** Sliced Pineapple 6,50
- Sorbetto al Limone** Lemon Sorbet 5,00

Here we serve quality drinking 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

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|---|---|
| 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

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

CASA SORBILLO WINE

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|------------------------------------|-------------------------------|
| 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 Toscana Igt** 24,00
Squarciasacchi
- Ribolla Gialla Igt** 25,00
Tenuta Maccan
- Sauvignon Doc** 26,00
Tenuta Maccan
- Gewürztraminer Doc** 32,00
Gries
- Lugana Doc** 28,00
Murari
- Pecorino d’Abruzzo Dop** 25,00
Montali

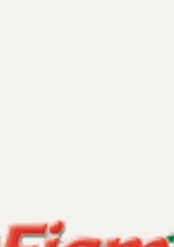
RED WINES

- Cannonau Sardegna Doc** 21,00
Elighe
- Morellino Docg** 24,00
Squarciasacchi
- Cabernet Sauvignon Doc** 22,00
Tenuta Maccan
- Merlot Doc** 22,00
Tenuta Maccan
- Pinot Nero Doc** 32
Gries
- Valpolicella Doc** 22,00
Murari

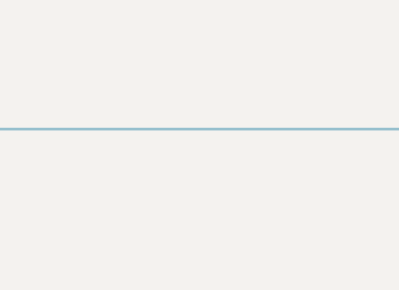
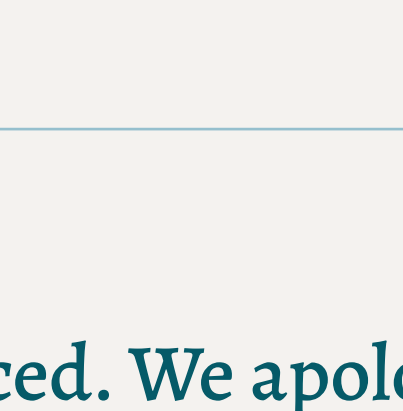
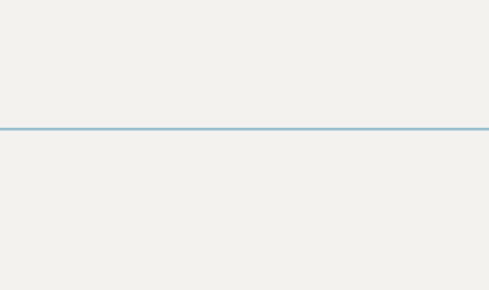
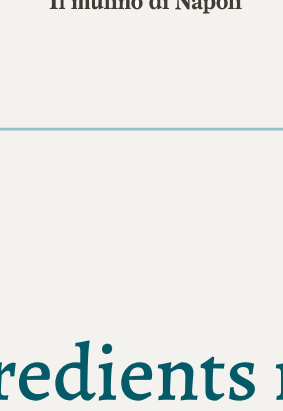
SPARKLING WINES

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| Brut Sorbillo 18,00 | Franciacorta Brut 35,00 |
| Sparkling Wine Brut Falanghina | Contadi Castaldi |
| Rosé Sorbillo 18,00 | Prosecco Valdobbiadene Extra Brut DOCG |
| Sparkling Wine Brut Aglianico | Krevis 26,00 |
| Franciacorta Rosé 40,00 | Glass of Sparkling wine by Sorbillo |
| Contadi Castaldi | 6,00 |

LIQUEURS AND COFFEE

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| Limoncello Vivese® | Nucillo ‘e Curti |
| Liquors by Limoni of Procida 4,00 | Vesuvius walnut liqueur 4,00 |
| Acqua di Cedro Nardini  | Amaro Vivese® Napoli 4,00 |
| Refined cedar liqueur with fresh citrus notes 4,00 | Mezzo On The Rocks 7,00 |
| Grappa Nardini  White grappa made from fresh multi-variety distilled pomace with 3 different varietals 4,00 | Mezzoemezzo Nardini  Soda, ice cube and Lemon Zest |
| Grappa Riserva Nardini  Aged 3 years in Slavonian oak barrels 5,00 | Espresso 2,00 |
| | Decaffeinated 2,50 |
| | Spritz Sorbillo Water by Cedro Nardini, Sparkling wine Sorbillo and Soda 6,00 |

Cover Charge € 2,50



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.

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 Head Waiter who will be happy to provide you with all the necessary information.



- 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 - Piazza 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