



STARTERS

Mezza Bufala *(recommended for 4 people)* € 18,00
1/2 kg. of Buffalo Mozzarella Cheese DOP with Fresh Datterini Tomatoes, Italian EVO Oil, Oregano and Fresh Basil.

Crudo e Bufala DOP € 12,00
Parma Raw Ham DOP and Buffalo Mozzarella Cheese DOP .

La Parmigiana di Melanzane *(prepared according to the Neapolitan tradition)* € 9,00
Aubergines, Organic Tomatoes, Fiordilatte with the addition of Buffalo Milk, Parmesan, Italian EVO Oil and Salt.

La Polpetta Napoletana € 11,00
The Classic Neapolitan Meatball with Beef meat Ragout prepared according to tradition.

Fiori di Zucca Ripieni (**’E sciurolli mbuttunati**) € 9,50
Zucchini flowers stuffed with Ricotta Cheese, Smoked Provola Cheese and Pepper.

I Fritti €15,00 *(recommended for 2 people)*
1 Croccché (100% Potatoes), 1 Fried Pasta, 1 Fried Zucchini Flower, 1Fried Mozzarella Sandwich.

Mozzarella in Carrozza € 7,50
Fried Mozzarella Sandwich with Fiordilatte Cheese, Bread, Flour, Eggs, Salt and Pepper.

TRADITIONAL PIZZAS

Margherita €8,00
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 €12,40
Bufala Campana DOP, Organic Tomato , Evo Oil and Fresh Basil.

Carrettiera €11,70
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 €11,50
Piennolo DOP Tomato , Smoked Provola from Monti Lattari, Parmigiano Reggiano DOP “Malandrone 1477” , Extra Virgin Olive Oil and Fresh Basil.

Diavola €10,90
Fiordilatte Cheese, Organic Tomato , Spicy Spianata, 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 €11,50
Folded Pizza with Fiordilatte, Ricotta, Organic Tomato , Naples Salami/“Villani” National Cooked Ham, 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

Piemonte €12,60
Fassona Piemontese Sausage with Baked Potatoes, Fiordilatte, Parmigiano Reggiano DOP Fondue, EVO Oil

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) €12,80
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) €12,20
Yellow “Pacchettelle” 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 €11,20
’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 €12,80
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 €12,00
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 €10,50
Fiordilatte dei Monti, Würstel Wudy, French Fries and Extra Virgin Olive Oil

FRIED PIZZAS

Completa ai Cicoli €11,50
Tomato from Organic Agriculture , Ricotta Cheese, Smoked Provola Cheese, Pork Crackling and Black Pepper.

Completa al Salame €11,50
Tomato from Organic Agriculture , Ricotta Cheese, Smoked Provola Cheese, “Villani” Naples Salami and Black Pepper.

Completa al Cotto €11,50
Tomato from Organic Agriculture , Ricotta Cheese, Smoked Provola Cheese, Villani Cooked Ham and Black Pepper.

Provola e Pomodoro €11,50
Tomato from Organic Agriculture , Smoked Provola Cheese and Black Pepper.

Scarole €11,50
Endives, Smoked Provola Cheese, Black Olives and Capers.

SORBILLO PASTA

Trofie al Pesto € 11,00
Ligurian Trofie with fresh Genoese Pesto “Rossi 1947” with Basil DOP (Roberto Panizza) and raw Tomatoes.

Gnocchi alla Sorrentina € 10,00
Gnocchi (Water and Flour), Tomato, Fiordilatte Cheese, Parmigiano Reggiano Dop Cheese and Fresh Basil.

Pasta Patate e Provola € 10,00
Mixed Pasta, Potatoes, Provola Cheese, Pieces of Parma Ham DOP , Parmigiano Reggiano Dop Cheese , Pecorino Romano Cheese , Italian EVO Oil and Fresh Basil.

Ragù Napoletano € 13,00
The Neapolitan Ragù as per tradition.

Scarpariello € 12,00
Ancient Recipe of the “Scarpari” from the Spanish Quarters: Yellow and Red Tomatoes, Pecorino Romano Cheese , Parmigiano Reggiano Dop Cheese and Chilli.

OUR SALADS

Italia € 12,00
Fresh Rocket, Fresh Cherry Tomatoes and 120 gr. of Buffalo Mozzarella Dop .

Tonnetto € 12,00
Mixed Salad with Callipo Tuna, Black Olives, Corn and Cherry Tomatoes.

Partenope € 12,00
Fresh Rocket, Fresh Cherry Tomatoes, Flakes of Parmigiano Reggiano Dop Cheese , Anchovies from Cetara “Delfino Battista”.

Caprese € 12,00
Sliced Buffalo Mozzarella Dop , heart of ox Tomatoes, Oregano and Italian EVO Oil.

DESSERTS

Zia Esterina Tiramisu *Ancient Sorbillo Recipe.* € 7,00

Neapolitan pastiera* € 7,00

Cannolo Sbagliato Ricotta Cream, Candied Fruit, Chocolate Chips and Crunchy Wafer. € 7,00

Sorbella nutella Cheesecake. € 7,00

The best Babà* *from Casa Infante.* € 7,00

Lemon Sorbet € 5,00

*Here we serve quality drinking water at km zero 100% purified with osmosis system.
In accordance with Legislative Decree no. 181 of 23/06/2003 and Legislative Decree 231 of 15/12/2017. The refining system by microfiltration complies with the highest hygiene requirements:
Ministerial Authorization no. 400.4/18.10/A1160.*

SOFT DRINKS

Still Water 50cl € 2,50	Chinotto San Pellegrino 20cl €3,50
Sparkling Water 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	

LE BIRRE

Draft Peroni Nastro Azzurro 20cl € 4,00 40cl € 6,50	Peroni Doppio Malto 50cl € 7,00
Peroni Nastro Azzurro 50cl € 6,50	Peroni Gran Riserva Bianca 50cl € 7,00
Peroni Nastro Azzurro Stile Capri 33cl € 6,50	(Weizen)
Peroni Nastro Azzurro Zero (Alcohol Free) 33cl € 5,00	Peroni Gran Riserva Rossa 50cl € 7,00
“Sorbillo” Nazionale Baladin 33cl € 6,50	Peroni Senza Glutine 33cl € 7,00
	Pilsner Urquell 33cl € 7,00
	St. Stefanus Blonde 33cl € 7,00

SPARKLING WINES

Glass of Spumante Sorbillo White or Rosé € 6,00

Brut Sorbillo / Rosé Sorbillo 75cl € 18,00

Prosecco Valdobbiadene Brut Nani Rizzi 75cl € 26,00

Champagne Brut Moët & Chandon 75cl € 110,00

Franciacorta Brut Contadi Castaldi 75cl € 30,00

Franciacorta Rosé Contadi Castaldi 75cl € 35,00

WHITE WINES

Muller Thurgau Doc Mori Colli Zugna 75cl € 26,00

Bianco Cirò Iuzzolini 75cl € 18,00

Verdicchio Dop Cù Cù 75cl € 22,00

Pecorino Doc Cocci Grifoni Tara 75cl € 26,00

Greco Di Tufo Docg Pagano 75cl € 27,00

Falanghina Del Sannio Doc Fontanavecchia 75cl € 19,00

RED WINES

Valpolicella Classico Doc Domini Veneti 75cl € 22,00

Nerd Nero D’avola Doc Ferro 13 75cl € 28,00

Nebbiolo D’alba Doc Marchisio 75cl € 28,00

Primitivo Di Puglia Igp Angiuli 75cl € 24,00

Barbera D’asti Doc Balbi Soprani 75cl € 22,00

Rosato Salento Igt Solarte 75cl € 21,00

CASA SORBILLO WINES

Falanghina del Beneventano Casa Sorbillo 75 cl € 16,00

Aglianico del Beneventano Casa Sorbillo 75 cl € 16,00

Glass of Wine € 5,00

I LIQUORI E CAFFÈ

Limoncello Vivese® Procida Lemon Liqueur. € 4,00

Amaro Vivese® Selection of 21 aromatic Mediterranean herbs. € 4,00

Nucillo ‘E Curti Vesuvius Walnut Liqueur. € 4,00

Passito Luna Storta Montelvinì. € 4,00

Nardini Cedar Water Refined Cedar Liqueur with Fresh Citrus Notes. € 4,00

Grappa Nardini White Grappa from Fresh Multi-variety Pomace Distilled with 3 Different Stills. € 4,00

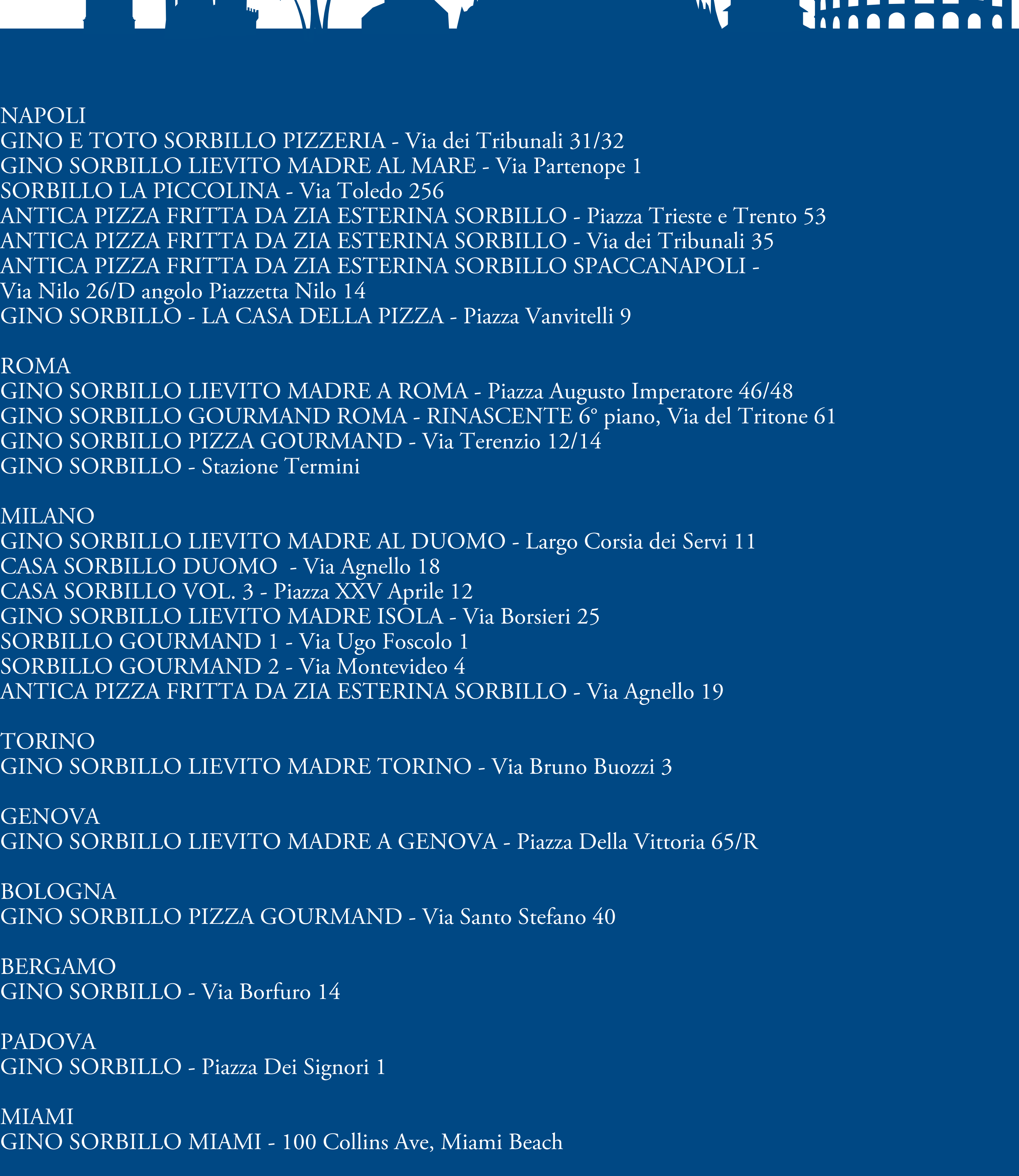
Grappa Riserva Nardini Aged 3 years in Slavonian Oak Barrels. € 5,00

Sorbillo Spritz Nardini Cedar Water , Sorbillo Sparkling Wine, Soda. € 7,00

Espresso € 2,00

Decaffeinated € 2,50

Cover charge € 2,50



N.B. Some ingredients may run out or be substituted. We apologize in advance.

Addition of Lactose-Free Fiordilatte 2.00

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.

*We inform you that some products (marked with *) can be frozen at origin or frozen on site (by rapid blast chilling) respecting 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.*

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
GINO SORBILLO - LA CASA DELLA PIZZA - Piazza Vanvitelli 9

ROMA
GINO SORBILLO LIEVITO MADRE A ROMA - Piazza Augusto Imperatore 46/48
GINO SORBILLO COURMAND 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

MIAMI
GINO SORBILLO MIAMI - 100 Collins Ave, Miami Beach

TOKYO
GINO SORBILLO TOKYO - 3 Chome-2-1 Nihonbashimuro machi, Chuo City