PEPSI

Gino Sorbillo

PUBONI 1888

www.sorbillo.it

STARTERS

Polpette al Ragù di Zia Esterina 12,00
Meatballs with Beef, bread and Parmigiano Reggiano DOP *as per tradition.*
Fritatina di Pasta* 6,50
Fried Pasta Omelette with Bucatini, Bechamel, Minced Beef, Parmigiano Reggiano DOP and Peas.
Fiori di Zucca* 9,50
Zucchini 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 *(2 pcs recommended for 2 people)*
200g Bufala Campana DOP served with fresh knife-cut cherry tomatoes.
I Fritti* 12,00 *(recommended for 2 people)*
1 Fried Croquettes, 1 Fried Pasta, 1 Fried Courgette Flower.

TRADITIONAL PIZZAS

On request, lactose-free fiordilatte

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 12,00
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 19™", Extra Virgin Olive Oil and Fresh Basil.
Diavola 9,90
Fiordilatte Cheese, Organic Tomato, Spicy Spianata Salami, Extra Virgin Olive Oil and Fresh Basil.
Capricciosa 12,00
Organic Tomato, Fiordilatte, "Villani" Cooked Ham, Champignon Mushrooms, Artichokes, Black Olives, Extra Virgin Olive Oil and Fresh 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 "GOURMAND" PIZZAS

On request, lactose-free fiordilatte

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.
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'Amicizia *(dei Previdi Slow Food)* 12,00
Organic Tomato, Fiordilatte, Seasoned Red Sausage from Castelpoto (slightly spicy), Caciocotta 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 "Pachetelle" 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.
Santa 11,90
Fiordilatte del 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 10,00
White (without tomato) with Smoked Provola from Monti Lattari, Double Cooked Pineapple, Cilento Buffalo Caciocciotta Flakes on the edge, Extra Virgin Olive Oil and Basil.
Margherita Bianca Würstel Wudy e Patatine 11,50
Fiordilatte del 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 on heart tomato, extra virgin olive oil, oregano and basil.

DESSERTS

Il Tiramisù di Zia Esterina *Ancient Sorbillo recipe* 6,50
Sorbella Cheesecake with *nutella* 6,50
Il Babà più Buono* *by Casa Infante* 6,50
Sliced Ananas 6,50
Lemon Sorbet 6,00

Here we serve quality Treated 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

Still Water 50cl 2,50
Sparkling Water 50cl 2,50
Pepsi Cola 33cl 3,60
Pepsi Zero 33cl 3,60
Aranciata 50cl 3,50
Seven Up 33cl 3,60

Chinotto Lurisia 20cl 3,50
Lipton Lemon Iced Tea 33cl 3,60
Natural infusion of black tea leaves with lemon juice extract
Lipton Lemon Iced Peach 33cl 3,60
Natural infusion of black tea leaves with peach juice extract

BEERS

Peroni Nastro Azzurro on tap
20cl 4,50 40cl 6,50
Peroni Nastro Azzurro 50cl 6,50
Peroni Nastro Azzurro Stile Capri 33cl 6,50
Sorbillo Nazionale Baladin 33cl 6,50
Peroni Doppio Malto 50cl 7,00

Peroni Gran Riserva Bianca 50cl 7,00
(Weizen)
Peroni Gran Riserva Rossa 50cl 7,00
Peroni *(Glutes free)* 33cl 7,00
Peroni Nastro Azzurro Zero 33cl 5,50
(Alcohol-free)

CASA SORBILLO WINE

Falanghina del Sannio 16,00
Casa Sorbillo 75cl
Aglianico del Sannio 16,00
Casa Sorbillo 75cl

Wine by the glass 5,00

WHITE WINES

Vermentino Toscana Igt 24,00
Squarciasacchi
Ribolla Gialla Igt 25,00
Tenuta Maccan
Sauvignon Doc 26,00
Tenuta Maccan
Lugana Doc 28,00
Mazari
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
Valpolicella Doc 22,00
Mazari

SPARKLING WINES

Brut Sorbillo 18,00
Spumante Brut Falanghina
Rosé Sorbillo 18,00
Spumante Brut Aglianico
Franciacorta Rosé 40,00
Contadi Castaldi

Franciacorta Brut 35,00
Contadi Castaldi
Prosecco Valdobbiadene Extra Brut DOCG 26,00
Kreves
Glass of Sorbillo sparkling wine 6,00

LIQUEURS AND COFFEE

Limoncello Vivese®
Liquors by Limoni di Procida 4,00
Acqua di Cedro Nardini Bottega
Refined cedar liqueur with fresh citrus notes 4,00
Grappa Nardini Bottega White grappa made from fresh multi-variety distilled pomace with 3 different stills 4,00
Grappa Riserva Nardini Bottega Aged 3 years in Slavonian oak barrels 5,00

Nucillo 'e Curti
Vesuvius walnut liqueur 4,00
Amaro Vivese® Napoli 4,00
Espresso 2,00
Decaffeinated 2,50
Spritz Sorbillo Water by Cedro Nardini, Sparkling wine Sorbillo and Soda 7,00

Cover Charge € 2,50

Addition of Lactose-Free Fiordilatte 2,00

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 1169/1201, 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 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