



STARTERS

Mezza Bufala (*recommended for 2 people*) 🍏🇮🇹 1/2 kg of Buffalo Mozzarella DOP with Datterini Cherry Tomatoes, Extra Virgin Olive Oil, Oregano, and Fresh Basil **18.00**

Eggplant Parmigiana 🍏 Eggplants, Organic Tomato 🍏, Fior di Latte, Parmesan, Extra Virgin Olive Oil, and Salt **10.00**

Prosciutto and Buffalo Mozzarella DOP 🇮🇹🇮🇹 Parma Ham DOP 🇮🇹 and 125g Buffalo Mozzarella DOP **14.00**

Mozzarella in Carrozza Fior di Latte, Bread, Milk, Eggs, Salt, and Pepper **7.50**

Stuffed Zucchini Flowers (‘E sciu’rilli mbuttunati) Filled with Ricotta, Smoked Provolone, and Black Pepper **9.50**

Fried Selection (*recommended for 2 people*) 1 Potato Croquette (*100% Potatoes*), 1 Fried Pasta, 1 Fried Zucchini Flower Fried Mozzarella Sandwich. **15.00**

Neapolitan Meatball Tomato Ragù, Beef, Bread, and Parmesan Reggiano DOP, prepared according to tradition **12.00**

French Fries* **6.00**

TRADITIONAL PIZZAS

Margherita🍏 Fior di Latte, Organic Tomato 🍏, Extra Virgin Olive Oil, and Fresh Basil **7.90**

Marinara🍏 Organic Tomato 🍏, Oregano, Garlic, Extra Virgin Olive Oil, and Fresh Basil **6.70**

Bufala DOP 🍏🇮🇹 Campana Buffalo Mozzarella DOP, Organic Tomato 🍏, Extra Virgin Olive Oil, and Fresh Basil **12.00**

Carrettiera Fresh Pork Sausage, Sautéed Friarielli with Chili Pepper, Provolone, Extra Virgin Olive Oil, and Fresh Basil **11.40**

Napoli Fior di Latte, Organic Tomato 🍏, Capers, Oregano, Cetara Anchovies “Delfino Battista,” Extra Virgin Olive Oil, and Fresh Basil **11.20**

Vesuvio🍏 Piennolo Cherry Tomatoes DOP 🇮🇹, Smoked Provolone from Monti Lattari, Parmesan Reggiano DOP “Malandrone 1477” 🇮🇹, Extra Virgin Olive Oil, and Fresh Basil **11.50**

Diavola Fior di Latte, Organic Tomato 🍏, Spicy Spianata, Extra Virgin Olive Oil, and Fresh Basil **10.90**

Capricciosa Organic Tomato 🍏, Fior di Latte, Cooked Ham “Villani,” Champignon Mushrooms, Artichokes, Black Olives, Extra Virgin Olive Oil, and Fresh Basil **12.50**

Stuffed Calzone (Salami / Cooked Ham / Cicoli) Fior di Latte, Ricotta, Organic Tomato 🍏, Napoli Salami / National Cooked Ham “Villani” / Cicoli, Extra Virgin Olive Oil, and Fresh Basil **11.50**

Escarole Calzone Escarole, Provolone, Black Olives, Capers, Cetara Anchovies “Delfino Battista,” Salt, and Extra Virgin Olive Oil **11.50**

CASA SORBILLO PIZZAS

Liguria🍏 Fior di Latte, Stracchino, Drops of Rossi DOP 🇮🇹 Basil Pesto, Ground Black Pepper, Extra Virgin Olive Oil, and Fresh Basil **11.50**

La Margherita di Gino Sorbillo 🍏🇮🇹 Organic Tomato 🍏, Fior di Latte, Campana Buffalo Mozzarella DOP, Grated Cacio Ricotta on the Crust, Extra Virgin Olive Oil, and Fresh Basil **10.60**

Casa Sorbillo Capocollo from Martina Franca “Santoro” 🇮🇹, Burratina from Puglia, Fior di Latte, Hint of Organic Tomato 🍏, Extra Virgin Olive Oil, and Fresh Basil **12.90**

Pizza Dell’Alleanza (Slow Food Presidia) Organic Tomato 🍏, Fior di Latte, Aged Red Sausage from Castelpoto 🇮🇹🍏 (slightly spicy), Caciocotta from Cilento Goat Farm “I Filadelfi” 1828 🇮🇹🍏, Extra Virgin Olive Oil, and Fresh Basil **12.70**

Margherita Gialla “Massimo Bottura” (dedicated to the Chef)🍏 Yellow “Paccheterelle” Cherry Tomatoes from Vesuvius 🇮🇹, Conciato Romano (Italy’s oldest cheese) 🇮🇹🍏, Smoked Provolone, and Extra Virgin Olive Oil **12.20**

Pesto di Basilico (Roberto Panizza) Fresh Pesto from Genovese Basil DOP (Roberto Panizza) 🇮🇹 Provolone, Fresh Cherry Tomatoes, and Extra Virgin Olive Oil **10.80**

Calabrese ‘Nduja from Spilinga (Bellanone), Tropea Onion IGP, Caciocavallo Silano DOP, Drops of Organic Tomato 🍏, Extra Virgin Olive Oil, Fior di Latte, and Fresh Basil **10.30**

Parma DOP Parmesan Reggiano DOP “Malandrone 36 Months” 🇮🇹 Parma Ham DOP 🇮🇹, Cherry Tomatoes, Fior di Latte, Extra Virgin Olive Oil, and Fresh Basil **12.80**

Bologna IGP Mortadella Bologna IGP “La Santo” by Villani, in natural casing, hand-tied and slowly cooked according to tradition, Fior di Latte, Pistachio Pesto, Extra Virgin Olive Oil, and Fresh Basil **12.40**

Santa🍏 Fior di Latte from the Monti, Salted Ricotta, Fiore Sardo DOP (Sheep Cheese) 🇮🇹, Parmesan Reggiano DOP “Malandrone 36 Months” 🇮🇹 Extra Virgin Olive Oil, and Fresh Basil (Honey on Request) **11.80**

Pineapple Pizza🍏 White (no tomato) with Smoked Provolone from Monti Lattari, Double-Cooked Pineapple, Buffalo Caciocotta Flakes from Cilento on the Crust, Extra Virgin Olive Oil, and Basil **10.50**

White Margherita with Würstel Wudy and Fries Fior di Latte from the Monti, Würstel Wudy, French Fries, and Extra Virgin Olive Oil **10.50**

FRIED PIZZAS

Provolone and Tomato Smoked Provolone, Organic Tomato 🍏, and Black Pepper **11.50**

Complete with Cicoli Ricotta, Smoked Provolone, Cicoli, Organic Tomato 🍏, and Black Pepper **11.50**

Complete with Salami Ricotta, Smoked Provolone, Napoli Salami “Villani,” Organic Tomato 🍏, and Black Pepper **11.50**

Complete with Cooked Ham Ricotta, Smoked Provolone, Cooked Ham “Villani,” Organic Tomato 🍏, and Black Pepper **11.50**

Escarole🍏 Escarole, Smoked Provolone, Black Olives, and Salted Capers **11.50**

SORBILLO PASTA

Gnocchi alla Sorrentina🍏 **10,00**

Potato Gnocchi, Tomato, Fiordilatte, Parmigiano Reggiano DOP “Malandrone 1477” 🇮🇹 and Fresh Basil

Pasta e Provolone con Provolone **10,00**

Mixed Pasta, Potatoes, Smoked Provolone, Pieces Of Parma Ham DOP 🇮🇹, Parmigiano Reggiano DOP “Malandrone 1477” 🇮🇹 Pecorino Romano 🇮🇹 and Fresh Basil

Scarpariello🍏 **12,00**

Ancient Recipe From The “Scarpari” Of The Quartieri Spagnoli: Ziti With Red Tomatoes, Pecorino Romano 🇮🇹, Parmigiano Reggiano DOP 🇮🇹, Basil And Chilli Pepper

Nerano **10,00** 🍏

From The Bay Of Nerano. Spaghetti With Courgettes And Provolone Del Monaco PDO, Basil 🇮🇹

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 Callipo Tuna, Black Olives, Corn and Cherry Tomatoes.

Caesar Salad **12,00**

Strips of Chicken, Croutons, Flakes of Parmigiano Reggiano DOP 🇮🇹 and Caesar Sauce.

Partenope **12,00** 🍏

Rucola, Pomodorini, Scaglie di Parmigiano Reggiano DOP 🇮🇹, Alici di Cetara “Del no Battista”

Caprese **12,00** 🇮🇹🍏

Rucola, Pomodorini, Scaglie di Parmigiano Reggiano DOP 🇮🇹, Alici di Cetara “Del no Battista”

DESSERTS

Il Tiramisu di Zia Esterina *Ancient Sorbillo recipe* **7,00**

Tortino al Cioccolato with a soft heart* **7,00**

Cannolo Sbagliato Ricotta cream, candied fruit, chocolate chips and crunchy wafer **7,00**

Sorbella Cheesecake with **nutella** **7,00**

Il Babà più Buono* *by 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.

DRINKS

Still Water 50cl **2,50**

Sparkling Water 50cl **2,50**

Pepsi Cola 33cl **3,60**

Pepsi Cola Maxi Zero 33cl **3,60**

Seven Up 33cl **3,60**

Orange Soda San Pellegrino 20cl **3,50**

Chinotto San Pellegrino 20cl **3,50**

Lemon Lipton Ice Tea 33cl **3,60**

Natural infusion of black tea leaves with lemon juice extract

Peach Lipton Ice Tea 33cl **3,60**

Natural infusion of black tea leaves with peach juice extract

BEERS

Peroni Nastro Azzurro draft beer 20cl **4,00** 40cl **6,50**

Peroni Nastro Azzurro (Superior Quality Italia Lager with Local Corn) 50cl **6,50**

Peroni Nastro Azzurro Stile Capri 33cl **6,50**

Very light notes of dried Italian lemon peel and a light touch of olive leaves

Peroni Nastro Azzurro Zero (no Alcohol) 33cl **5,00**

Peroni Gran Riserva Bianca (Weizen) 50cl **7,00**

Peroni Gran Riserva Rossa (Amarber Pure Malt 100% Italian) 50cl **7,00**

Peroni Doppio Malto (100% Pure Italian Brown Malt) 50cl **7,00**

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

St. Stefanus Blonde (Belgium, D’Abbazia, unpasteurized, referments in the bottle) 33cl **7,00**

“Sorbillo” Nazionale Baladin (100% Italian obtained from national raw materials) 33 cl **7,00**

SPARKLING WINES

Wine Glass **6,00**

Brut Sorbillo/Rosé Sorbillo **18,00**

Bortolomiol Prosecco Valdobbiadene **24,00**

Ca Del Bosco Brut Franciacorta **50,00**

WINES

Fontanavecchia Falanghina Del Sannio Dop Taburno **22,00**

Vermentino Colli Luni Doc La Ghiaia **23,00**

Greco Tufo Doge Cutizzi Feudi S.gregorio **24,00**

Ribolla Gialla Collio Doc Pradis **26,00**

Primitivo Manduria Dop Vitti S.marzano **24,00**

Aglianico Del Vulture Doc Bio Teodosio Basilisco **24,00**

Valpolicella Sup Ripasso Dop Le Morete Manara **26,00**

Barbera Alba Doc Ballarin **28,00**

Rosato Igt Liguria Levante Sempiternus **23,00**

CASA SORBILLO WINES

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

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

Glass wine **5,00**

LIQUEURS AND COFFEE

Limoncello Vivese® Lemon Liqueur from Procida **4,00**

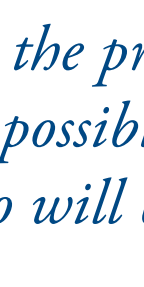
Acqua di Cedro Nardini  Refined cedar liqueur with fresh citrus notes **4,00**

Nucillo ‘e Curti Vesuvius walnut liqueur **4,00**

Passito Sicilia di Moscato Bianco Igp Colosi **4,00**

Amaro Vivese® **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**

Decaffeinato **2,50**

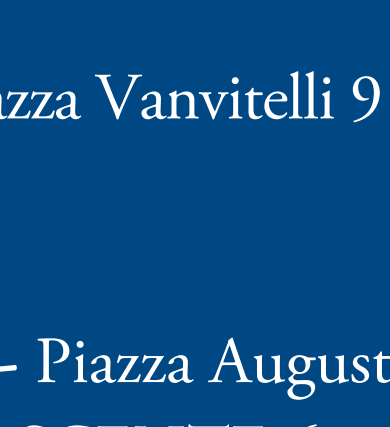
Spritz Sorbillo Acqua di Cedro Nardini, Sparkling wine Sorbillo and Soda **7,00**

Cover Charge € 2,50

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

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 deep-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