



www.sorbillo.it

STARTERS

Parmigiana di Melanzane

Fried eggplants and placed in a pan Parmigiana style (overlapping crossed). Add Tomato, Parmigiano Reggiano DOP aged 36 months , Fiordilatte, Italian Evo Oil and Basil. **10,00**

Raw Ham Dop and Burrata 14,00

Crudo di Parma DOP , Burrata Fresca.

Fiori di Zucca Ripieni (E sciuilli mbuttunati) 9,50

Courgette flowers stuffed with ricotta, smoked provola and black pepper.

Mixed Fried (consigliati per 2 persone) 12,00

1 Potato Croquette, 1 Fried Pasta Frittata, 1 Stuffed Zucchini Flower, 1 Mozzarella in Carrozza, Crunchy Vegetables.

Half Buffalo Mozzarella Dop 18,00

(recommended for 2 people)

500 gr. Buffalo Mozzarella Dop Cheese from Campania with Datterini Tomatoes, Extra Virgin Olive Oil, Oregano and Fresh Basil.

Fiordilatte Mozzarella in Carrozza 7,50

Bread, Eggs, Breadcrumbs, Milk, Salt, and Pepper

Fried Pasta Frittata 4,50

Bucatini, Béchamel Sauce, Ground Beef, Parmigiano Reggiano DOP aged 36 months , Pecorino Romano DOP , and Peas.

Potato Croquette 4,00 (100% Potatoes)

Provola cheese, Pecorino Romano DOP , Parmigiano Reggiano DOP aged 36 months , Salt, and Pepper.

CASA SORBILLO PASTA

Sorrento Gnocchi

Potato Gnocchi, Tomato, Smoked Provola, Parmigiano Reggiano DOP aged 36 months  and Fresh Basil. **10,00**

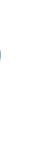
Zia Esterina's Paccheri

With Ricotta, Yellow and Red Tomatoes, Pecorino Romano DOP , Fresh Basil. **13,00**

Classic Lasagna with Ragù

Egg Pasta with Tomato Ragù, Beef, Ricotta and Fiordilatte **14,00**

Pasta and Potatoes with Provola

Mixed Pasta, Potatoes, Smoked Provola, Pieces of Parma Ham DOP , Parmigiano Reggiano DOP aged 36 months , Pecorino Romano Dop  and Fresh Basil. **11,00**

Scarpariello Casa Sorbillo

Ziti pasta with Red Cherry Tomatoes, Pecorino Romano Dop , Parmigiano Reggiano Dop and Chilli Pepper. **12,00**

CASA SORBILLO MAIN DISHES

Meatballs with ragù

Beef, bread and Parmigiano Reggiano Dop  drowned in tomato sauce. Zia Esterina often prepared them. **12,00**

Beef strips

Beef strips, rocket, Datterini tomatoes, flakes of Parmigiano Reggiano DOP aged 36 months  **14,00**

Messina rolls from Roberto's butcher's shop

Served with baked potatoes. **13,00**

Chicken Steak

Grilled Chicken Steak with Baked Potatoes and Grilled Vegetables. **14,00**

SIDE DISHES

Fried Potatoes* 6,00

Baked Potatoes 6,00

Friarielli

Sautéed with Garlic, Oil and Chilli. **6,00**

Grilled Vegetables 6,00

Endives

Stir-fried with Garlic, Oil, Olives and Capers. **6,00**

SALADS

Italy  Fresh Rocket, Fresh Cherry Tomatoes and Buffalo Mozzarella Dop 120gr. **12,00**

Tuna Mixed Salad with Callipo Tuna, Black Olives, Corn and Cherry Tomatoes **12,00**

Caesar Salad Chicken Strips, Bread Croutons, Parmigiano Reggiano Dop  Shavings, Caesar Sauce **12,00**

Caprese  Sliced Buffalo Mozzarella Dop and Beef Heart Tomatoes, Oregano, EVO Oil and Fresh Basil **12,00**

TRADITIONAL PIZZAS

Margherita 8,60

Fiordilatte Cheese, Organic Tomato , Evo Oil and Fresh Basil.

Marinara 7,00

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 12,00

Fiordilatte, pork Sausage, Friarielli sautéed with chilli pepper, provola cheese, extra virgin olive oil and fresh basil.

Napoli 11,80

Fiordilatte, organic tomatoes , capers, oregano, Cetara anchovies “Delfino Battista”, Evo Oil and Fresh Basil.

Vesuvio 11,40

Piennolo DOP Tomato , Smoked Provola from Monti Lattari, Parmigiano Reggiano DOP aged 36 months , Extra Virgin Olive Oil and Fresh Basil.

Diavola 10,90

Fiordilatte Cheese, Organic Tomato , Spicy Spianata (Calabrian Salami), Extra Virgin Olive Oil and Fresh Basil.

Capricciosa 13,50

Organic Tomato , Fiordilatte, “Villani” Cooked Ham, Champignon Mushrooms, Artichokes, Black Olives, Extra Virgin Olive Oil and Basil.

Calzone al Salame/al Cotto/Cicoli 11,50

Folded Pizza with Fiordilatte, Ricotta, Organic Tomato , Naples Salami/“Villani” National Cooked Ham/pork scratchings 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

Lombardia 11,90

Gorgonzola Piccante DOP , Rustic Salami from Franciacorta, Fiordilatte dei Monti, extra virgin olive oil and fresh basil 11.90

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 , Burrata Pugliese, Fiordilatte, Ombra di Organic Tomato , Evo Oil, Fresh Basil.

Pizza Dell'Alleanza (dei Presidi Slow Food) 12,70

Organic Tomato , Fiordilatte, Seasoned Red Sausage from Castelpoto (slightly spicy), Cacioricotta di Capra Cilentana Az. Agricola “I Filadelfi” 1828 extra virgin olive oil and fresh basil.

Margherita Gialla “Massimo Bottura” (dedicata allo Chef) 11,90

Yellow “Pacchettelle” cherry tomatoes from Vesuvius , Conciato Romano , (the oldest cheese in Italy), Smoked Provola, and Evo Oil.

Pesto di Basilico (Roberto Panizza) 11,40

Fresh Pesto with Genoese Basil DOP (Roberto Panizza) , Provola, Fresh Tomatoes, and Evo Oil.

Calabrese 10,90

Nduja from Spilinga, Tropea PGI onion, Caciocavallo Silano PDO , organic tomato drops , extra virgin olive oil, fiordilatte and fresh basil.

Parma Dop 13,70

Parmigiano Reggiano DOP aged 36 months , Parma raw ham DOP , cherry tomatoes, fiordilatte, extra virgin olive oil and fresh basil.

Bologna Igp 12,20

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 12,90

Fiordilatte dei Monti, Ricotta Salata, Fiore Sardo DOP (Sheep's Cheese) , Parmigiano Reggiano DOP aged 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

Here we serve quality drinkable water at zero km purified 100% with osmosis system.

In compliance with Legislative Decree no.

181 of 23/06/2003 and Legislative Decree 231 of 15/12/2017.

The microfiltration refinement system

conforms to the highest hygiene requirements: Ministerial Authorization no. 400.4/18.10/A1160.

DESSERTS

Zia Esterina Tiramisu

Ancient Sorbillo Recipe 7,00

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

Neapolitan Pastiera* 7,00

The best Babà* from Casa Infante 7,00

Chocolate Cake With Vanilla Ice Cream. 7,00

Sorbella nutella Cheesecake. 7,00

Sliced Ananas 7,00

Lemon Sorbet 5,00

SOFT DRINKS

Still Water 50 cl 2,60

Sparkling Water 50 cl 2,60

Pepsi Cola 33 cl 3,70

Pepsi Cola Zero 33 cl 3,70

Seven Up 33 cl 3,70

Orange Soda San Pellegrino 20 cl 3,50

Chinotto San Pellegrino 20 cl 3,50

Lipton Lemon Iced Tea 25cl 3,70

Natural Infusion of Black Tea Leaves with Lemon Juice Extract.

Lipton Peach Iced Tea 25cl 3,70

Natural Infusion of Black Tea Leaves with Peach Juice Extract.

BEERS

Draft Peroni Nastro Azzurro

20cl 4,50 40cl 6,50

Peroni Nastro Azzurro 50cl 6,50

Peroni Nastro Azzurro Stile Capri 33cl 6,50

Peroni Nastro Azzurro Zero

(Alcohol Free) 33cl 5,50

Peroni Gran Riserva Rossa 33cl 6,50

Peroni Gran Riserva Bianca 33cl 6,50

Peroni Doppio Malto 33cl 6,50

CASA SORBILLO WINES

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

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

Galls of Wine 5,00

RED WINES

Primitivo Moio ‘57

Cantina Moio 75cl **30,00**

Aglianico del Vulture

Synthesi Paternoster 75cl **27,00**

Aglianico del Cilento

Baciofcielo De Conciliis 75cl **27,00**

Aglianico Rosato Vetere Paestum

San Salvatore 75cl **30,00**

Brunello di Montalcino

Castelgiocondo Frescobaldi 75cl **90,00**

Barbera D'Alba

Pio Cesare 75cl **30,00**

Valpolicella Allegrini 75cl 27,00

Amarone Allegrini 75cl 80,00

Tignanello Antinori 75cl 180,00

SPARKLING WINES

Glass of Spumante 6,00

Brut Sorbillo/Rosé

Sorbillo 75cl **18,00**

Bortolomiol Prosecco

Valdobbiadene 75cl **24,00**

Franciacorta Rosé

Contadi Castaldi 75cl **40,00**

Franciacorta Brut

Contadi Castaldi 75cl **40,00**

Moët & Chandon Brut 75cl 120,00

DIGESTIVES & COFFEE

Limoncello Vivese® Procida Lemon Liqueur 4,00

Acqua di Cedro Nardini 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

Nucillo ‘e Curti Vesuvius Walnut Liqueur. 4,00

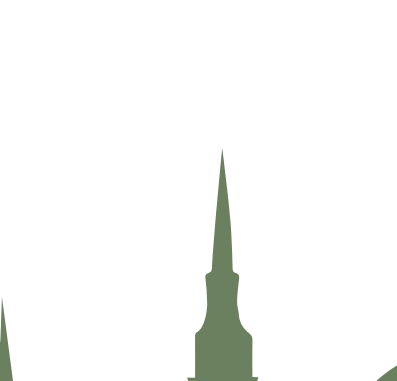
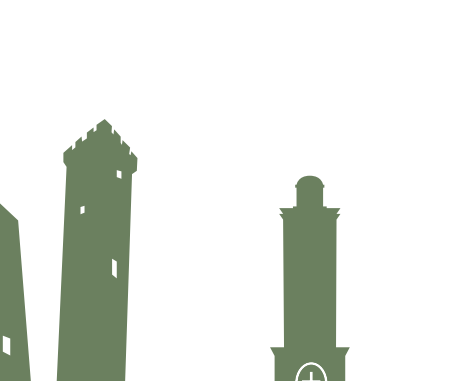
Passito Sicilia di Moscato Bianco Igp Colosi. 4,00

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

Espresso 2,00

Decaffeinated 2,50

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



Cover charge
€ 2,50

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 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