



www.sorbillo.it

The dough for Gino Sorbillo's pizza is hand-cut. We add Type 1 flour, rich in fiber, bran, minerals, vitamin E, and B-group vitamins. Our dough contains no fats at all. We use only natural yeast. The leavening process occurs slowly over more than 24 hours.

We offer you a soft and easily digestible pizza. We use only Italian tomatoes.

The Fiordilatte is handmade. The oil is Extra Virgin Olive Oil. We have been baking pizzas seven days a week since 1935.

FROM THE KITCHEN

Meatballs in Zia Esterina's Ragù*

Tomato Ragù with Beef, Bread¹, and Parmigiano Reggiano⁷ PDO €9.50

Pasta Frittata*

Bucatini¹, Béchamel⁷, Minced Beef, Tomato, Celery⁹, Carrots, Onion, Basil, Peas, Salt, Pepper, and Parmigiano Reggiano⁷ PDO €4.50

Potato Croquettes*

Potatoes, Parmigiano Reggiano⁷ PDO, Pecorino⁷, Smoked Provola⁷, Pepper, Parsley, Flour¹, and Breadcrumbs¹ €4.00

Stuffed Zucchini Flowers (3 pcs)

Filled with Ricotta⁷, Provola⁷, and Pepper €9.00

Half Buffalo Mozzarella with Cherry Tomatoes

(recommended for 2 people)

Buffalo Mozzarella⁷ from Campania PDO (500g) served with Freshly Sliced Cherry Tomatoes €18.00

Parma Ham and Buffalo Mozzarella

Parma Ham "Villani" DOP and Mozzarella⁷

Campana Buffalo Mozzarella DOP 250g €12.00

The Fried Selection* (recommended for 2 people)

2 Croquettes¹, ⁷, 1 Pasta Frittata¹, ⁷ €12.00

Mozzarella in Carrozza 1.7g 2pcs

Fiordilatte⁷, Pancarrè¹, Breadcrumbs¹, Flour¹, Eggs³, Salt, Pepper €7.50

THE PIZZAS

Gino Sorbillo's Margherita

Organic Tomato, Mozzarella⁷ from Campania Buffalo, Fiordilatte⁷, Shavings of Buffalo Cacioricotta⁷ on the Crust, EVO Oil, and Fresh Basil €8.90

Margherita

Fiordilatte⁷, Organic Tomato, EVO Oil, and Fresh Basil €6.50

Marinara

Organic Tomato, Oregano, Garlic, EVO Oil, and Fresh Basil €6.00

Bufala PDO

Campania Buffalo Mozzarella⁷ PDO, Organic Tomato, EVO Oil, and Fresh Basil €10.50

Carrettiera

Fresh Pork Sausage, Sautéed Friarielli with Chili, Smoked Provola⁷, EVO Oil, and Fresh Basil €11.00

Napoli

Fiordilatte⁷, Organic Tomato, Capers, Oregano, Cetara Anchovies⁴ ("Delfino Battista"), EVO Oil, and Fresh Basil €11.50

Casa Sorbillo

Organic Tomato Shavings, Fiordilatte Cheese⁷, Stracciata di Vaccino (Cow's Milk Stracciata)⁷, Capocollo from Martina Franca, Extra Virgin Olive Oil, and Fresh Basil €13.50

Vesuvio

Piennolo Cherry Tomatoes PDO, Smoked Provola⁷, Parmigiano Reggiano⁷ ("Malandrone 1477"), EVO Oil, and Fresh Basil €11.00

Diavola

Fiordilatte⁷, Organic Tomato, Napoli Salami ("Villani"), Spicy Chili, EVO Oil, and Fresh Basil €9.90

Capricciosa

Organic Tomato, Fiordilatte⁷, Cooked Ham ("Villani"), Champignon Mushrooms, Artichokes, Black Olives, EVO Oil, and Fresh Basil €11.00

Vegetarian

Fiordilatte Mozzarella⁷, Bell Peppers, Zucchini, Broccoli Rabe (Friarielli), Eggplant, Extra Virgin Olive Oil, and Fresh Basil €11.00

Mimosa Pizza

Fiordilatte Mozzarella⁷, Villani Cooked Ham, Fresh Cream, Sweet Corn, Extra Virgin Olive Oil, and Fresh Basil €10.00

Yellow Margherita "Massimo Bottura" (dedicated to the Chef)

Yellow Cherry Tomatoes ("Pacchettelle" from Vesuvio), Roman Conciato⁷ (Italy's oldest cheese), Smoked Provola, EVO Oil, and Fresh Basil €12.00

Basil Pesto (Roberto Panizza)

Fresh Basil Pesto⁷, ⁸ (Genovese DOP by Roberto Panizza), Smoked Provola⁷, Fresh Cherry Tomatoes, and EVO Oil €13.00

Calabrese

'Nduja from Spilinga (Bellantone), Tropea Onion, Caciocavallo⁷ Silano PDO, Drops of Organic Tomato, EVO Oil, Fiordilatte⁷, and Fresh Basil €11.50

Parma PDO

Parmigiano Reggiano⁷ PDO ("Malandrone 36 months"), Parma Ham PDO ("Villani"), Cherry Tomatoes, Fiordilatte⁷, EVO Oil, and Fresh Basil €13.00

Bologna PGI

Mortadella Bologna PGI ("La Santo" by Villani), Natural Casing, Hand-Tied, and Slow-Cooked Tradition, Fiordilatte⁷, Pistachio Pesto⁸, EVO Oil, and Fresh Basil €12.50

Pineapple Pizza

White (without tomato), Smoked Provola⁷, Double-Cooked Pineapple, Shavings of Buffalo Cacioricotta⁷ from Cilento on the Crust, Extra Virgin Olive Oil, and Fresh Basil €10.00

White Margherita with Würstel Wudy and Fries

Fiordilatte⁷, Würstel Wudy, Fried Potatoes^{*}, and EVO Oil €9.00

Salami Calzone

Fiordilatte⁷, Ricotta⁷, Organic Tomato, Napoli Salami ("Villani"), EVO Oil, and Fresh Basil €11.50

Cooked Ham Calzone

Fiordilatte⁷, Ricotta⁷, Organic Tomato, Cooked Ham ("Villani"), EVO Oil, and Fresh Basil €11.50

Escarole Calzone

Escarole, Provola⁷, Black Olives, Capers, Anchovies⁴, and EVO Oil €11.50

SALADS

Partenope

Fresh Rocket, Cherry Tomatoes, Shavings of Parmigiano Reggiano PDO⁷, and Cetara Anchovies⁴ 10,50

Tonnetto

Mixed Salad with Hard-Boiled Eggs³, Tuna⁴, and Fresh Basil 10,50

Caprese

Sliced Buffalo Mozzarella⁷ PDO and Beefsteak Tomatoes, with Oregano and Extra Virgin Olive Oil 10,00

LE PIZZE FRITTE

Classic with Salami

Organic Tomato, Ricotta⁷, Smoked Provola⁷, Naples Salami, Black Pepper. 11.50

Classic with Cooked Ham

Organic Tomato, Ricotta⁷, Smoked Provola⁷, Cooked Ham, Black Pepper. 11.50

Classic with Cracklings

Organic Tomato, Ricotta⁷, Smoked Provola⁷, Pork Cracklings, Black Pepper. 11.50

Provola and Tomato

Organic Tomato, Smoked Provola⁷, and Black Pepper. 11.50

Escarole

Escarole, Smoked Provola⁷, Black Olives, and Capers. 11.50

DESSERTS

Tiramisu^{1,7,3} by Zia Esterina €6.00

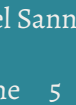
Ancient Sorbillo Recipe

Sorbella Cheesecake^{1,7,3} €6.00

Flavor: Chocolate / Pistachio / Mixed Berries

Sliced Pineapple €6.00

BIRRE



Peroni Nastro Azzurro Draft 20cl €4.50

Peroni Nastro Azzurro Draft 40cl €6.00

Peroni Nastro Azzurro 50cl (Bottle) €6.50

Peroni Nastro Azzurro 0.0% (Non-Alcoholic) €5.50

Peroni Nastro Azzurro Capri Style 33cl €6.50

Sorbillo Gold Lager – Craft Beer 33cl €5.50

Sorbillo Red Strong Ale – Craft Beer 33cl €5.50

DRINKS

Still Water 50cl 2,50

Sparkling Water 50cl 2,50

Pepsi / Pepsi (sugar free) 33cl 3,50

Orange Soda 33cl 3,50

Seven Up 33cl 3,50

Chinotto 33cl 3,50

Lemon Lipton Iced Tea  25cl 3,50

Peach Lipton Iced Tea  25cl 3,50

COCKTAIL

Aperol Spritz 8

Campari Spritz 9

SPARKLING WINES

Spumante Brut Falanghina 18

Sorbillo

Franciacorta Brut 45

Contadi Castaldi

Franciacorta Brut Rosè 50

Contadi Castaldi

Glass of Spumante 6

Sorbillo

HOUSE WINES

BY SORBILLO

Falanghina del Sannio 75cl 17

Casa Sorbillo

Aglianico del Sannio 75cl 17

Casa Sorbillo

Glass of Wine 5

WINES

WHITE WINES

Fiano Sannio Doc 24

La Fortezza

Chardonnay 25

I Principi Di Napoli

RED WINES

Moio 57 24

Primitivo

Porco Nero 24

Aglianico del Cilento

San Salvatore

COFFEE AND LIQUEURS

Limoncello Vivese® Liquore 4,00

Made from Procida Lemons

Grappa Nardini  4,00

White Grappa from fresh multi-varietal pomace, distilled using 3 different alembics

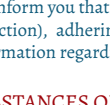
Grappa Riserva Nardini 5,00

Aged 3 years in Slavonian Oak Barrels

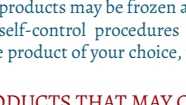
Acqua di Cedro Nardini 4,00

Refined Cedar Liqueur with Fresh Citrus Notes

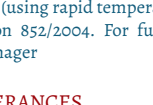
Amaro Vivese® Napoli 4,00



Il mulino di Napoli



vini e mediterranei



Cover charge € 2,50

We serve high-quality, locally sourced water

In accordance with Italian Legislative Decree No. 181 of 23/06/2003 and Legislative Decree 231 of 15/12/2017.

The refining system through microfiltration complies with the highest hygiene standards: Ministry Authorization No. 400.4/18.10/A1160.

Note: Some ingredients may run out or be substituted. We apologize in advance.

We use sunflower seed oil for frying.

The addition of any extra ingredient may vary between €1.00 and €5.00.

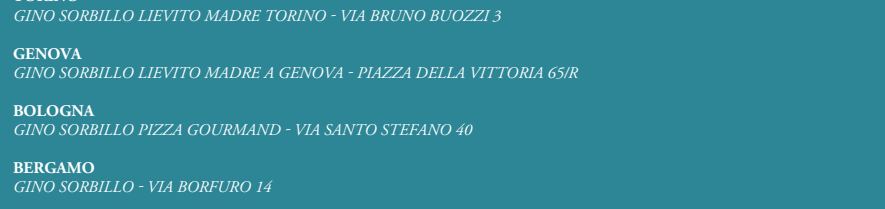
Upon request, lactose-free mozzarella is available for €2.00.

Dear Customer,

We inform you that some products may be frozen at the source or flash-frozen on-site (using rapid temperature reduction), adhering to self-control procedures in compliance with EU Regulation 853/2004. For further information regarding the product of your choice, please consult the dining room manager

SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES

1.Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk and milk-based products (including lactose) 8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts) 9. Celery 10. Mustard 11. Sesame 12. seeds 13. Sulfur dioxide and sulfites (if in concentrations exceeding 10 mg/kg or 10 mg/liter) 14. Lupin 15. Mollusks



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

SORBILLO GOURMAND DUOMO - VIA UGO BOSCOLO 1

SORBILLO - LA CASA DELLA PIZZA - PIAZZA VANNITELLI 9

ROMA

GINO SORBILLO LIEVITO MADRE A ROMA - PIAZZA AUGUSTO IMPERATORE 46/48

GINO SORBILLO - STAZIONE TERMINI

GINO SORBILLO GOURMAND ROMA - RINASCENTE 6° PIANO,

VIA DEL TRITONE 61

GINO SORBILLO PIZZA GOURMAND - VIA TERENCE 12/14

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 DUOMO - VIA UGO BOSCOLO 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 NIHONBASHI MUROMACHI, CHUO CITY