








APPETIZERS



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|-----------|--|---|----------------|
| 30 | Eggplants Parmigiana |  | 12,00 € |
| | eggplants, tomato, parmesan cheese, fiordilatte cheese, extra virgin olive oil, fresh basil | | |
| 40 | Ham and mozzarella |  | 12,00 € |
| | Parma ham and buffalo mozzarella PDO | | |
| 45 | Mozzarella in Carozza |  | 7,50 € |
| | Fiordilatte cheese with buffalo milk, homemade bread, eggs, salt, pepper | | |
| 50 | Zucchini blossoms |  | 10,00 € |
| | battered zucchini blossoms stuffed with ricotta cheese, provola cheese, pepper, salt and Sorbillo sauce | | |
| 51 | Mixed fried | | 12,00 € |
| | (suggested for 2 people)
2 - 100% potatoes croquettes, 1 - omelette with pasta and tempura vegetables | | |
| 52 | Fried little squids* | | 12,00 € |
| 53 | 3 Montanarine (Fried pizzas) | | 9,00 € |
| | 1 - tomato and parmigiano cheese
1 - pesto and cherry tomatoes
1 - yellow tomato and anchovies | | |

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| 60 | Half Buffalo Mozzarella
(suggested for 2 people) 1/ 2 kg.
Buffalo mozzarella with cherry tomatoes, extra virgin olive oil, oregano and fresh basil | 
 | 20,00 € |
| 70 | Burrata e Friarielli
Sautéed broccoli rabe with burrata cheese and bread croutons |  | 14,00 € |
| 80 | Sautéed clams
served with scented croutons | | 16,00 € |
| 90 | Octopus* with potato salad
dressed with citronette and parsley | | 14,00 € |






PASTA DISHES

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|------------|--|---|----------------|
| 100 | Potato gnocchi sorrentina style
homemade gnocchi cooked and dressed with tomato sauce, fiordilatte cheese, parmesan cheese, basil | ✓ | 12,00 € |
| 110 | Carbonara
Mezze maniche, cured pork cheek, pecorino romano sheep cheese pdo, egg yolk, black pepper | | 15,00 € |
| 120 | Cacio e Pepe
Mezze maniche, Pecorino romano sheep cheese pdo, black pepper | ✓ | 14,00 € |
| 130 | Scarpariello Casa Sorbillo
Pasta with yellow and red cherry tomatoes, Pecorino romano cheese, Parmigiano Reggiano PDO, chilli pepper | ✓ | 13,00 € |
| 150 | Ragù Bolognese
Pasta, beef meat, tomato sauce, onions, carrots, celery, black pepper | | 14,00 € |
| 160 | Risotto alla Milanese
Rice with saffron, parmigiano Reggiano cheese, onion | ✓ | 18,00 € |
| 170 | Scialatielli with clams | | 21,00 € |
| 180 | Paccheri with seafood | | 22,00 € |

SALADS

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|------------|--|--|----------------|
| 190 | Tonnetto | | 12,00 € |
| | mixed salad, Callipo tuna, black olives, fresh cherry tomatoes | | |
| 200 | Caprese | 
 | 12,00 € |
| | Buffalo mozzarella PDO, tomato, oregano and italian extra virgin olive oil | | |
| 210 | Insalata di Bresaola | | 12,00 € |
| | Arugula, dried beef bresaola, Parmesan cheese pdo shavings, lemon citronette | | |
| 220 | Caesar Salad | | 12,00 € |
| | Chicken strips, bread croutons, Parmesan cheese pdo shavings, caesar sauce | | |

SIDE DISHES




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| 230 | Grilled vegetables |  | 6,00 € |
| 240 | Sautéed endive with garlic, oil, olives and capers |  | 6,00 € |
| 250 | Sautéed broccoli rabe with garlic, oil and chilli pepper |  | 6,00 € |
| 260 | French fries* |  | 6,00 € |
| 270 | Baked potatoes |  | 6,00 € |

MAIN COURSES

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| 280 | Meatballs with Neapolitan meat sauce | 12,00 € |
| | Beef meat, bread, Parmigiano
Reggiano Pdo, tomato sauce | |
| 290 | Beef strips | 16,00 € |
| | Beef strips, arugula, cherry tomatoes
and Parmesan shavings | |
| 300 | Grilled Chicken Tagliata | 16,00 € |
| | with mixed salad and baked potatoes | |
| 310 | Milanese breaded cutlet | 26,00 € |
| 320 | Beef Entrecôte | 22,00 € |
| | 250 gr. of boneless beef meat served
with seasonal vegetables. We
recommend it rare. | |
| 330 | Grilled squids* | 18,00 € |
| | with mixed salad | |
| 340 | Fried prawns and squids* | 22,00 € |
| | with mixed salad | |
| 350 | Grilled Octopus* | 20,00 € |
| | served with potato cream | |

PIZZAS

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| 360 Casa Sorbillo |  | 14,00 € |
| Fiordilatte cheese, organic tomato sauce, Parma ham, burrata cheese, extra virgin olive oil and basil | | |
| 370 Margherita |  | 9,40 € |
| Fiordilatte cheese, tomato sauce, extra virgin olive oil, basil | | |
| 380 Margherita with double mozzarella |  | 11,00 € |
| Fiordilatte cheese, tomato sauce, extra virgin olive oil, basil | | |
| 390 Diavola | | 11,00 € |
| Fiordilatte cheese, organic tomato sauce, spicy salami, extra virgin olive oil and basil | | |
| 400 Salame Napoli | | 11,20 € |
| Fiordilatte cheese, organic tomato sauce, Naples salami, extra virgin olive oil | | |
| 410 Bufala | 
 | 13,00 € |
| Buffalo mozzarella, organic tomato sauce, Parmigiano Reggiano cheese PDO, italian extra virgin olive oil and basil | | |

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| 420 | Salsiccia e Friarielli
Fresh pork sausage, sautéed broccoli rabe with chilli pepper, smoked Provola cheese, extra virgin olive oil and basil | 13,40 € |
| 430 | Cotto e Funghi
Fiordilatte cheese, cooked ham, mushrooms, italian extra virgin olive oil, fresh basil | 14,20 € |
| 440 | Bufala, Cotto e Parmigiano
Buffalo mozzarella from Campania, cooked ham Nazionale, Parmigiano Reggiano cheese, italian extra virgin olive oil, fresh basil |  14,40 € |
| 450 | Tonnetto
Onion, buffalo mozzarella From Campania, tuna, black olive powder, celery |  14,00 € |
| 460 | Pesto e Pomodorini (Roberto Panizza) 
The Original Fresh Pesto Genovese Sauce “Fratelli Rossi” (with Genovese Basil), fresh cherry tomatoes, smoked provola | 12,60 € |
| 470 | Mortadella Bologna Igp “La Santo” Villani
Mortadella Bologna IGP, fiordilatte cheese, pistachio sauce, Italian extra virgin olive oil and basil | 13,00 € |

- 480 Prosciutto Crudo di Parma**  **14,00 €**
Parma ham PDO (18 months old), fresh cherry tomatoes, smoked Pprovola cheese, fresh arugula, Parmigiano Reggiano shavings, italian extra virgin olive oil
- 490 Margherita Gialla “Massimo Bottura” (dedicated to the Chef)**  **12,50 €**
Yellow cherry tomatoes from Vesuvius, provola, Conciato Romano (Italian's most ancient cheese), italian extra virgin olive oil
- 495 Napoli** **11,40 €**
Organic tomato sauce, fiordilatte cheese, anchovies, capers, oregano, italian extra virgin olive oil
- 500 Quattro Formaggi con Miele**  **14,00 €**
Fresh ricotta cheese, fiordilatte cheese, Parmesan shavings, Conciato Romano (the oldest Italian cheese), honey
- 510 Margherita e Crudo di Parma**  **13,00 €**
Organic tomato sauce, fiordilatte, Parma ham, italian extra virgin olive oil, fresh basil

- 520 Calzone, folded pizza with salami** **12,50 €**
Fiordilatte cheese, ricotta cheese,
organic tomato sauce, Naples salami,
black pepper, extra virgin olive oil and
basil
- 525 Fassona** **14,00 €**
Piedmontese Fassona vienna sausage,
baked potatoes, fiordilatte cheese,
DOP Parmigiano Reggiano fondue,
extra virgin olive oil

DESSERTS

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| 530 | Sorbillo's tiramisú | 7,50 € |
| | Mascarpone cream with Pavesini cakes dipped in fresh coffee | |
| 550 | Pastiera* Sal de Riso | 8,00 € |
| | Shortcrust pastry stuffed with cream made of grain and ricotta cheese, eggs and orange blossoms | |
| 570 | Lemon dessert* Casa Infante | 8,00 € |
| | Sponge cake and lemon custard layered with glaze made of lemon custard | |
| 580 | Babà* Casa Infante | 7,50 € |
| | Sponge cake with rum | |
| 590 | Chocolate cake * | 7,50 € |
| | Chocolate cake with soft heart | |
| 600 | Cannolo Sbagliato | 7,50 € |
| | ricotta cheese, candied fruit, chocolate drops, crispy wafer | |
| 610 | Pineapple | 7,00 € |
| 615 | Lemon sorbet | 7,00 € |

DRINKS

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| 620 | Natural water "Panna" | 2,90 € |
| | 45 cl. | |
| 630 | Sparkling water "San Pellegrino" | 2,90 € |
| | 45 cl. | |
| 640 | Coca Cola / Fanta / Sprite | 3,90 € |
| | Coca Cola Zero / Ice tea / Chinotto | |
| | 33 cl. | |

BEERS

650	Peroni Nastro Azzurro draft beer	
	20 cl	4,50 €
	40 cl	6,00 €
660	Sorbillo Nazionale Baladin	6,50 €
	<i>(100% Italian prepared with italian raw materials)</i>	
	33 cl.	
670	Peroni Nastro Azzuro	6,00 €
	<i>(Italian lager, superior quality prepared with local corn)</i>	
	50 cl	
680	Peroni Nastro Azzurro Zero	5,00 €
	<i>(alcohol-free beer)</i>	
	33 cl.	
690	Peroni Gran Riserva White Beer	7,00 €
	<i>(Weizen)</i>	
	50 cl	
700	Peroni Gran Riserva Red Beer	7,00 €
	<i>(Amber ale, pure malt, 100% italian)</i>	
	50 cl	
710	Peroni Double Malt	7,00 €
	50 cl	

WINE OF THE SORBILLO HOUSE

720	Falaghina Casa Sorbillo	16,00 €
	75 cl	
730	Aglianico Casa Sorbillo	16,00 €
	75 cl	
740	Glass of Red wine	5,00 €
750	Glass of White wine	5,00 €

WHITE WINES

760	Chardonnay Jermann	35,00 €
770	Gewurztraminer Colterenzio	30,00 €
780	Sauvignon Bastianich	30,00 €
790	Fiano di Avellino Nativ	28,00 €
800	Tramonti Bianco Tenuta San Francesco	30,00 €
810	Pecorino Pasetti	30,00 €
820	Greco di Tufo Nativ	28,00 €

RED WINES

830	Primitivo Moio '57 Cantina Moio	30,00 €
840	Aglianico del Vulture Synthesi Paternoster	27,00 €
850	Aglianico del Cilento Bacioilcielo De Conciliis	27,00 €
860	Aglianico Rosato Vetere Paestum San Salvatore	30,00 €
870	Brunello di Montalcino Castelgiocondo Frescobaldi	65,00 €
880	Barbera d'Alba Pio Cesare	30,00 €
890	Valpolicella Allegrini	27,00 €
900	Amarone Allegrini	60,00 €
910	Tignanello Antinori	180,00 €

SPARKLING WINES

920	Moët & Chandon Brut	110,00 €
930	Spumante Sorbillo Brut / Rosé	18,00 €
940	Franciacorta Brut Contadi Castaldi	30,00 €
950	Franciacorta Contadi Castaldi Rosè	35,00 €
960	Bortolomiol Prosecco Valdobbiadene	24,00 €
970	Glass of Sorbillo sparkling wine	6,00 €

BITTERS AND COFFEE

980	Limoncello Villa Massa	4,00 €
	liqueur made with lemons from Sorrento	
990	Nocillo "E Curti"	4,00 €
	Classic homemade liqueur with walnuts from the Vesuvius	
1010	Passito di Fiano Doc Mastroberardino	4,00 €
1020	Amaro Vivese	4,00 €
	Traditional Neapolitan bitter	
1030	White grappa	4,00 €
	Nonino	
1040	Barrique grappa	4,00 €
	Nonino	
1050	Espresso coffee	2,00 €
1060	Decaffeinated coffee	2,50 €
1070	Aperol Spritz	8,00 €

***Dear guests,**

we'd like to inform you that according and complying to EC Regulation 852/2004, some products might be frozen or flash-frozen. Please ask our staff for more information about the conservation of our products.

N.B.: some ingredients may not be always available and will be therefore substituted. We apology in advance

DEAR GUESTS, according to EU-Regulation Nr. 1169/2011, we are obligated to show the list of the 14 main allergens. For more information, ask our director or headwaiter. They'll be glad to help you.

Cover charge and Service

2,50 €