





APPETIZERS

- | | | | |
|-----------|--|---|----------------|
| 10 | Eggplants Parmigiana |  | 14,00 € |
| | eggplants, tomato, parmesan cheese, fiordilatte cheese, extra virgin olive oil, fresh basil | | |
| 20 | Crudo e Bufala DOP |  | 14,00 € |
| | Parma ham and buffalo mozzarella PDO | | |
| 30 | Mozzarella in Carozza |  | 9,00 € |
| | Fiordilatte cheese, bread, eggs, salt, pepper, milk, breadcrumbs | | |
| 40 | Zucchini blossoms |  | 11,00 € |
| | battered zucchini blossoms stuffed with ricotta cheese, provola cheese, pepper, salt and Sorbillo sauce | | |
| 50 | Mixed fried | | 14,00 € |
| | (suggested for 2 people) 2 - 100% potatoes croquettes, 1 - omelette with pasta and tempura vegetables | | |
| 60 | Fried little squids* | | 14,00 € |
| 70 | 3 Montanarine (Fried pizzas) | | 10,00 € |
| | 1 - tomato and parmigiano cheese 1 - pesto and cherry tomatoes 1 - yellow tomato and anchovies | | |

- | | | | |
|------------|---|--|----------------|
| 80 | 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 € |
| 90 | Burrata e Friarielli Sautéed broccoli rabe with burrata cheese and bread croutons |   | 15,50 € |
| 100 | Sautéed clams served with scented croutons | | 19,00 € |
| 110 | Octopus* with potato salad dressed with citronette and parsley | | 17,00 € |






PASTA DISHES

- | | | | |
|------------|---|---|----------------|
| 120 | Potato gnocchi sorrentina style homemade gnocchi cooked and dressed with tomato sauce, fiordilatte cheese, parmesan cheese, basil | ✓ | 14,00 € |
| 130 | Carbonara Mezze maniche, cured pork cheek, pecorino romano sheep cheese pdo, egg yolk, black pepper | | 16,50 € |
| 140 | Cacio e Pepe Mezze maniche, Pecorino romano sheep cheese pdo, black pepper | ✓ | 16,50 € |
| 150 | Scarpariello Casa Sorbillo Pasta with red cherry tomatoes, Pecorino romano cheese, Parmigiano Reggiano PDO, chilli pepper | ✓ | 16,00 € |
| 160 | Ragù Bolognese Pasta, beef meat, tomato sauce, onions, carrots, celery, black pepper | | 16,00 € |
| 170 | Risotto alla Milanese Rice with saffron, parmigiano Reggiano cheese, onion | ✓ | 22,00 € |
| 180 | Scialatielli with clams | | 25,00 € |
| 190 | Paccheri with seafood | | 25,00 € |

SALADS

- | | | | |
|------------|--|--|----------------|
| 200 | Tonnetto | | 12,00 € |
| | mixed salad, Callipo tuna, black olives, fresh cherry tomatoes | | |
| 210 | Caprese |   | 12,00 € |
| | Buffalo mozzarella PDO, tomato, oregano and italian extra virgin olive oil | | |
| 220 | Insalata di Bresaola | | 12,00 € |
| | Arugula, dried beef bresaola, Parmesan cheese pdo shavings, lemon citronette | | |
| 230 | Caesar Salad | | 12,00 € |
| | Chicken strips, bread croutons, Parmesan cheese pdo shavings, caesar sauce | | |

SIDE DISHES




- | | | | |
|-----|--|---|--------|
| 240 | Grilled vegetables |  | 6,50 € |
| 250 | Sautéed endive with garlic, oil, olives and capers |  | 6,50 € |
| 260 | Sautéed broccoli rabe with garlic, oil and chilli pepper |  | 6,50 € |
| 270 | French fries* |  | 6,50 € |
| 280 | Baked potatoes |  | 6,50 € |



MAIN COURSES


- | | | |
|------------|--|----------------|
| 290 | Meatballs with Neapolitan meat sauce | 13,50 € |
| | Beef meat, bread, Parmigiano Reggiano Pdo, tomato sauce | |
| 300 | Beef strips | 16,00 € |
| | Beef strips, arugula, cherry tomatoes and Parmesan shavings | |
| 310 | Chicken Steak | 16,00 € |
| | Grilled Chicken with grilled vegetables and baked potatoes | |
| 320 | Milanese breaded cutlet | 26,00 € |
| 330 | Beef Entrecôte | 22,00 € |
| | 250 gr. of boneless beef meat served with seasonal vegetables. We recommend it rare. | |
| 340 | Grilled squids* | 23,00 € |
| | with mixed salad | |
| 350 | Fried prawns and squids* | 24,00 € |
| | with mixed salad | |
| 360 | Grilled Octopus* | 23,00 € |
| | served with potato cream | |

PIZZAS

- | | | |
|--|---|----------------|
| 370 Casa Sorbillo | | 14,00 € |
| Fiordilatte cheese, organic tomato sauce, Parma ham, burrata cheese, extra virgin olive oil and basil | | |
| 380 Margherita |  | 9,90 € |
| Fiordilatte cheese, tomato sauce, extra virgin olive oil, basil | | |
| 390 Margherita with double mozzarella |  | 12,00 € |
| Fiordilatte cheese, tomato sauce, extra virgin olive oil, basil | | |
| 400 Diavola | | 12,00 € |
| Fiordilatte cheese, organic tomato sauce, spicy salami, extra virgin olive oil and basil | | |
| 410 Salame Napoli | | 13,00 € |
| Fiordilatte cheese, organic tomato sauce, Naples salami, extra virgin olive oil | | |
| 420 Bufala |  | 13,00 € |
| Buffalo mozzarella, organic tomato sauce, Parmigiano Reggiano cheese PDO, italian extra virgin olive oil and basil | | |

- | | | |
|------------|--|--|
| 430 | Salsiccia e Friarielli Fresh pork sausage, sautéed broccoli rabe with chilli pepper, smoked Provola cheese, extra virgin olive oil and basil | 14,50 € |
| 440 | Cotto e Funghi Fiordilatte cheese, cooked ham, mushrooms, italian extra virgin olive oil, fresh basil | 14,50 € |
| 450 | Bufala, Cotto e Parmigiano Buffalo mozzarella from Campania, cooked ham Nazionale, Parmigiano Reggiano cheese, italian extra virgin olive oil, fresh basil |  14,50 € |
| 460 | Tonnetto Onion, buffalo mozzarella From Campania, tuna, black olive powder, celery |  16,00 € |
| 470 | Pesto e Pomodorini (Roberto Panizza)  The Original Fresh Pesto Genovese Sauce “Fratelli Rossi” (with Genovese Basil), fresh cherry yomatoes, smoked provola | 14,00 € |

- | | | | |
|------------|--|---|----------------|
| 480 | Mortadella Bologna Igp “La Santo” Villani Mortadella Bologna IGP, fiordilatte cheese, pistachio sauce, Italian extra virgin olive oil and basil | | 14,00 € |
| 490 | Prosciutto Crudo di Parma Parma ham PDO (18 months old), fresh cherry tomatoes, smoked Pprovola cheese, fresh arugula, Parmigiano Reggiano shavings, italian extra virgin olive oil |  | 15,00 € |
| 500 | Margherita Gialla “Massimo Bottura” (dedicated to the Chef) Yellow cherry tomatoes from Vesuvius, provola, Conciato Romano (Italian's most ancient cheese), italian extra virgin olive oil |  | 13,50 € |
| 510 | Napoli Organic tomato sauce, fiordilatte cheese, anchovies, capers, oregano, italian extra virgin olive oil | | 12,50 € |
| 520 | Quattro Formaggi con Miele Fresh ricotta cheese, fiordilatte cheese, Parmesan shavings, Conciato Romano (the oldest Italian cheese), honey |  | 14,00 € |

- 530 Margherita e Crudo di Parma**  **14,50 €**
Organic tomato sauce, fiordilatte,
Parma ham, italian extra virgin olive
oil, fresh basil
- 540 Calzone, folded pizza with salami** **14,50 €**
Fiordilatte cheese, ricotta cheese,
organic tomato sauce, Naples salami,
black pepper, extra virgin olive oil and
basil
- 550 Fassona** **14,00 €**
Piedmontese Fassona vienna sausage,
baked potatoes, fiordilatte cheese,
DOP Parmigiano Reggiano fondue,
extra virgin olive oil

DESSERTS

- | | | |
|------------|--|---------------|
| 560 | Zia Esterina's Tiramisu | 7,50 € |
| | Mascarpone cream with Pavesini cakes dipped in fresh coffee | |
| 570 | Sorbella | 7,50 € |
| | Nutella cheesecake: biscuit with cream cheese and Nutella | |
| 580 | Crostata della Nonna | 7,50 € |
| | Shortcrust pastry with pistachio cream and sour cherries | |
| 590 | Babà* Casa Infante | 7,50 € |
| | Sponge cake with rum | |
| 600 | Chocolate cake * | 7,50 € |
| | Chocolate cake with soft heart | |
| 610 | Cannolo Sbagliato | 7,50 € |
| | ricotta cheese, candied fruit, chocolate drops, crispy wafer | |

DRINKS

- | | | |
|------------|---|---------------|
| 620 | Natural water "Panna" 45 cl. | 2,90 € |
| 630 | Sparkling water "San Pellegrino" 45 cl. | 2,90 € |
| 640 | Coca Cola / Fanta / Sprite Coca Cola Zero / Chinotto 33 cl. | 3,90 € |
| 650 | Estathè - Iced lemon tea Natural infusion of black tea leaves with lemon juice 33 cl. | 3,90 € |
| 660 | Estathè - Iced peach tea Natural infusion of black tea leaves with peach juice 33 cl. | 3,90 € |

BEERS

| | | |
|------------|--|---------------|
| 670 | Peroni Nastro Azzurro draft beer | |
| | 20 cl | 4,50 € |
| | 40 cl | 6,00 € |
| 680 | Sorbillo Nazionale Baladin | 6,50 € |
| | 33 cl. | |
| 690 | Peroni Nastro Azzuro | 6,00 € |
| | 50 cl | |
| 700 | Peroni Nastro Azzurro Stile Capri | 6,50 € |
| | 33 cl. | |
| 710 | Peroni Nastro Azzurro Zero | 6,00 € |
| | (alcohol-free beer) | |
| | 33 cl. | |
| 720 | Peroni Gran Riserva White Beer | 7,00 € |
| | (Weizen) | |
| | 50 cl | |
| 730 | Peroni Gran Riserva Red Beer | 7,00 € |
| | 50 cl | |
| 740 | Peroni Double Malt | 7,00 € |
| | 50 cl | |

WINE OF THE SORBILLO HOUSE

| | | |
|------------|--------------------------------|----------------|
| 750 | Falaghina Casa Sorbillo | 16,00 € |
| | 75 cl | |
| 760 | Aglianico Casa Sorbillo | 16,00 € |
| | 75 cl | |
| 770 | Glass of Red wine | 5,50 € |
| 780 | Glass of White wine | 5,50 € |

WHITE WINES

| | | |
|------------|---|----------------|
| 790 | Chardonnay Jermann | 35,00 € |
| 800 | Gewurztraminer Colterenzio | 30,00 € |
| 810 | Sauvignon Bastianich | 30,00 € |
| 820 | Fiano di Avellino Nativ | 28,00 € |
| 830 | Tramonti Bianco Tenuta San Francesco | 30,00 € |
| 840 | Pecorino Pasetti | 30,00 € |
| 850 | Greco di Tufo Nativ | 28,00 € |

RED WINES

| | | |
|-----|--|----------|
| 860 | Primitivo Moio '57 Cantina Moio | 30,00 € |
| 870 | Aglianico del Vulture Synthesi Paternoster | 27,00 € |
| 880 | Aglianico del Cilento Bacioilcielo De Conciliis | 27,00 € |
| 890 | Aglianico Rosato Vetere Paestum San Salvatore | 30,00 € |
| 900 | Brunello di Montalcino Castelgiocondo Frescobaldi | 65,00 € |
| 910 | Barbera d'Alba Pio Cesare | 30,00 € |
| 920 | Valpolicella Allegrini | 27,00 € |
| 930 | Amarone Allegrini | 60,00 € |
| 940 | Tignanello Antinori | 180,00 € |

SPARKLING WINES

| | | |
|-------------|---|-----------------|
| 950 | Moët & Chandon Brut | 110,00 € |
| 960 | Spumante Sorbillo Brut / Rosé | 18,00 € |
| 970 | Franciacorta Brut Contadi Castaldi | 30,00 € |
| 980 | Franciacorta Contadi Castaldi Rosé | 35,00 € |
| 990 | Bortolomiol Prosecco Valdobbiadene | 24,00 € |
| 1000 | Glass of Sorbillo sparkling wine | 6,00 € |

BITTERS AND COFFEE

| | | |
|-------------|---|---------------|
| 1010 | Limoncello Villa Massa | 4,00 € |
| | liqueur made with lemons from Sorrento | |
| 1020 | Acqua di cedro Nardini | 4,00 € |
| | Liqueur with cedar | |
| 1030 | Nucillo "E Curti" | 4,00 € |
| | Classic homemade liqueur with walnuts from the Vesuvius | |
| 1040 | Passito Sicilia di Moscato Bianco Igp Colosi | 4,00 € |
| | | |
| 1050 | Amaro Vivese | 4,00 € |
| | Traditional Neapolitan bitter | |
| 1060 | White grappa | 4,00 € |
| | Nardini | |
| 1070 | Barrique grappa | 5,00 € |
| | Nardini | |
| 1080 | Espresso coffee | 2,00 € |
| | | |
| 1090 | Decaffeinated coffee | 2,50 € |
| | | |
| 1100 | Spritz Sorbillo | 7,00 € |
| | Liqueur with cedar, Sparkling wine, Soda | |

***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 €