

menù 'a vernata

IL MITO DI SARCHIAPONE

Sarchiapone is a time traveler, born in the alleys of Naples and driven by a hunger to discover new flavors. Back in the 1500s, he returned from the Americas with ingredients never seen before: tomatoes, potatoes, peppers... and the city threw a grand feast.

By his side was **Filomena**, a brilliant cook who turned those wonders into dreamy dishes.

Watching over him from above was **Saint Gennaro**, who would always remind him:

"Sarchià, go ahead and innovate, but never forget tradition!"

And then there was **Margherita**, his muse, to whom he dedicated a pizza as simple and perfect as she was. Even today, every morning, Sarchiapone rides his bike through the markets, greeting

'O Carminiello, Nanninella, and Pupatella, bringing the best of Naples back to Vico Sarchiapone. Traditional recipes, but always with that special twist...
"a mo' 'e Sarchiapone."

Here, we celebrate the Naples that loves

'A Pizza, 'O Panino and 'A Birra.

And you're warmly welcome on our **#NaplesFoodTour**: let Sarchiapone, **your trusted gastronomic guide**, take you on a journey through flavors that tell a story.

VICO
SARCHIAPONE

• NAPLES FOOD TOUR •

ALLERGENI

- | | | | |
|---|---|--|--|
| 1
 | GLUTEN
Wheat, rye, barley, oats, spelt, kamut, and their hybridized strains | 8
 | TREE NUTS
Almonds, hazelnuts, walnuts, cashews, pecans and products made from them |
| 2
 | CRUSTACEANS
Crustaceans and derivatives such as prawns, crabs, lobsters, crayfish and similar | 9
 | CELERY
In soups, sauces and vegetable concentrates, or in pieces |
| 3
 | EGGS
Eggs and products containing eggs, such as mayonnaise or emulsifiers | 10
 | MUSTARD
In sauces and condiments, such as mustard, mayonnaise and ketchup |
| 4
 | FISH
Fish and products containing fish, even in small quantities | 11
 | SESAME
Sesame seeds or products containing them, even in small quantities |
| 5
 | PEANUTS
Peanuts and derivatives, such as peanut oil, peanut butter, and sauces containing peanuts | 12
 | SULPHITES
In dried fruits, canned fruits, wine, and beer |
| 6
 | SOY
Soy and products containing soy | 13
 | LUPIN
Present in foods such as pasta, pastries, and baked goods |
| 7
 | MILK
Milk and derivatives (cheeses, butter), and every product where it is used in the | 14
 | MOLLUSCS
Clams, mussels, squid and other molluscs and products made from them |



chiedere disponibilità

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

'O SFIZIO

'o spass

NOCCIOLINE AMERICANE

OLIVE E LUPINI

green olives and salted lupini beans

TARALLINI NAPOLETANI

lard, pepper, almonds

BRUSCHETTA

with oven-roasted cherry tomatoes, garlic, oil, and mountain oregano

BRUSCHETTA DI STAGIONE

in accordance with seasonality

TAGLIERE DEL VICO

selection of local cold cuts and cheeses, with dried fruit, candied fruit, and homemade jams

PANCETTONA ZINGARA

smoked black pork belly, lightly grilled, served with crushed black pepper and lemon

CARPACCIO

smoked Black Angus beef with tuna sauce and caper blossoms

SARCHIARROSTICINO

skewer with black pork belly, marinated in chimichurri and cooked on the grill

BEBÈ DI VICO EQUENSE

250g smoked scamorzina cheese from Agerola, stuffed with cooked ham and green olives, lightly grilled

'a zuppa

FORTE

traditional Neapolitan sautéed offal, in spicy sauce and bay leaves

'E FASULE

Borlotti and cannellini beans from the Campi Flegrei, pezzente sausage in a semi-spicy tomato sauce with peppers

'A TRIPPA 'E SARCHIAPONE

offal cooked in tomato sauce, strictly in accordance with the Casa Sarchiapone recipe

'a frittura

2 CUOPPO TRADIZIONALE

8

3 2 pieces per type, arancini, potato croquettes, pasta frittata, and Neapolitan scagnuzzielli

3 AURICHIOTTO

6

slice of mild Auricchio provolone cheese, breadcrumb coating with mixed seeds, served with seasonal compote

4

MONTANARE

6

Classic fried pizza with San Marzano tomatoes, basil, and Parmesan cheese, or Genovese style

6

VICO'S ONION

5

18 Montoro onion rings in tempura batter, flavored with sweet paprika upon request

10 'FIOR DI BACCALA'

8

Skewers with salt cod fillet and Agerolese fior di latte cheese, breaded, golden brown and served with fresh sauce

JALAPEÑO POPPER

7

13 Creamy sphere of cheddar, Parmigiano, crispy bacon, and spicy jalapeño, wrapped in a crunchy coating.

6 A.O.P.

7

Spaghetti frittata with garlic, oil, and chili sauce in tempura batter, served with crumbled tarallo

6

7 PALL 'E SCUPPETTA

7

Pulled beef in ragù, coated in a crispy breading, served with a sprinkle of Parmigiano.

7

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.

'O SFIZIO

'a patana

Our Agria potatoes from Avezzano are strictly fresh.

PATATA CHIPS PATATA STICK PATATA AL FORNO

choose what to add

- Cheesesteak
- Mini pork sausages
- Pulled pork
- Crispy bacon
- Sausage
- Porchetta
- Fried meatballs
- Cheddar fondue
- Agerolese provola fondue
- Parmesan fondue
- Grilled Agerolese provola
- Grilled Agerolese fior di latte
- Sottiletta cheese slices
- Spicy jalapeño
- Lime and pink pepper

4
4
5

'o pullastro

100% Italian free-range chickens.

BOOM

Four crispy bites of mixed chicken and turkey mince, wrapped in crispy bacon, enriched with soft Agerolese fior di latte cheese, and fried.

7

AMERICAN

chicken thigh strips, BBQ marinade, cornflakes breading, served with sweet chili sauce

10

ARRABBIATO



chicken thigh strips, spicy marinade, breadcrumb coating, quinoa seeds, parsley, chili pepper, served with spicy mayo

10

VICO TENDERS

chicken fillets, marinated with a mix of spices, floured and fried, served with Vico Fresh sauce

10

MIX

American chicken mix, spicy and tenders served with a trio of sauces

12

INNAMORATO

chicken thigh strips, BBQ marinade, fried cornflake coating, served with honeydew honey and grated Parmesan cheese

12

SCELLETELLE BBQ

BBQ-marinated chicken wings with a mix of spices and sesame seeds, cooked at low temperature

9

SCELLETELLE SPICY



Chicken wings marinated with a mix of spices, vegetables, and honey, cooked at low temperature, served with chopped chives

9

VICO STICK

smoked chicken fillet, marinated with a blend of spices, fried and glazed

8

VEGGY NUGGETS



100% plant-based, served with vegan mayonnaise

7

'a purpetta

SCOTTONA

- classic fried
- with meat sauce
- with Agerolese provola cheese fondue
- with spicy minced meat Vico hot sauce

5
6
6
6

recommended homemade sauces

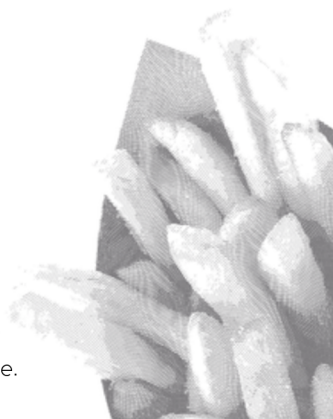
- Mayo Spicy
- Sweet chili
- Vico Fresh

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.



'O PANINO

'o cuzzetiello

rustic bread roll

'O CARMINIELLO

10

with scottona beef meatballs in Neapolitan ragù sauce, Parmesan fondue, grated Provolone del Monaco cheese, and basil

NANNINELLA

10

with Genoese-style beef stew, Parmesan cheese fondue, and basil

NONNA PATRIZIA

10

with fried beef meatballs, eggplant parmigiana, and fresh basil

RE QUINTO QUARTO

10

with typical Neapolitan soffritto

'o crostone

crust of country bread

ZINGARA DEL VICO

12

with 18-month aged Parma ham, Agerolese fior di latte cheese, romaine lettuce, beefsteak tomatoes, fresh basil, and mayonnaise

CROSTONCLUB

12

grilled chicken thigh, beefsteak tomato, romaine lettuce, fried egg, Neapolitan bacon, fresh sauce

MR.CROSTONE

12

smoked salmon, semi-dry tomatoes, lamb's lettuce salad, Philadelphia mousse, and chives

'O FILOSCIO

10

Scrambled egg omelet with Agerola fior di latte cheese, Sannio cooked ham, romaine lettuce, fresh basil, beefsteak tomatoes, and Parmesan fondue

'O BORBONE

artisan ciabatta bread made from durum wheat

'O VICO

11

shredded sirloin steak, semi-dried cherry tomatoes, parmesan shavings, wild rocket, and flavored baked potatoes

'O PORCELLUZZO

10

artisan porchetta, smoked provola cheese from Agerola, eggplant filets in oil, and flavored baked potatoes

DONATELLO

10

knife-point sausage burger, Agerolese fior di latte cheese, pistachio cream, and IGP mortadella

'O MASTUCCICCIO

10

hamburger with knife-point sausage, Agerola provola cheese, stir-fried broccoli rabe with garlic emulsion

'O STRAPORK

11

glazed pulled pork cooked at low temperature, with coleslaw salad

TOTO' STEACK

11

shredded sirloin steak, cheddar fondue, crispy bacon, Tropea onion, fresh cherry tomatoes, lamb's lettuce salad, and Parmesan shavings

PHILLYCHEESESTEAK

13

shredded scottona sirloin, melted cheese, Tropea onion, stir-fried mushrooms, and black truffle pâté

'O SALUMIERE

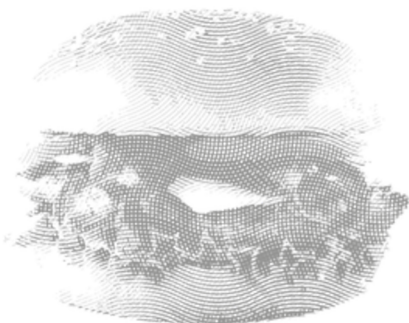
12

knife-point sausage burger, Caiazzane olives pâté, buffalo mozzarella, artichokes in oil, local capocollo

BRACIOLA

10

Overcooked beef with meat sauce, raisins, garlic emulsion, parsley, pepper, and grated Bagnolo pecorino cheese



VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.

'O PANINO

'o bun

artisan brioche sandwich

SARCHIAMBURGER

14

180g scottana beef burger, wrapped in black pig lard, provola cheese from Agerola, fried egg, Neapolitan bacon, tempura-fried onion, BBQ sauce, lettuce, and beefsteak tomato

SARCHIAPOLLO

12

chicken breast outlet, cheddar fondue, crispy bacon, battered and fried onion rings, beefsteak tomatoes, and romaine lettuce

'O MERICANO

12

180g scottana beef burger, cheddar fondue, Sannio cooked ham, gherkins, lettuce, beefsteak tomato, and Vico sauce

BACON CROCK

12

180g scottana beef burger, Sannio cooked ham, Neapolitan bacon, melted cheese, and potato croquettes

BLU MAGIC

13

180g scottana beef burger, cooked ham from Sannio, eggplant fillets in oil, lamb's lettuce, and flakes of buffalo mozzarella

ONN'ANTÒ

13

180g scottana beef burger, Agerolese provola cheese, grilled eggplant, 18-month aged Parma ham

SCIUSCIÙ

13

180g scottana beef burger, Lallo salad, caramelized onion, smoked pancetta zingara, and provolone caciocchiato cheese

L'ORIGINALE

15

double hamburger made with 180g of scottana beef, melted cheese, grilled Neapolitan bacon, battered and fried Tropea onion rings, ketchup, and gherkins

VICO CHEESEBURGER

10

Double smesh burger 200g, fresh onion, Zingara bacon, cheddar fondue, and gherkins

GAUCHO

12

double smash burger, fresh onion, mild provolone cheese, jalapeños, chimichurri sauce, and Alabama sauce

FRIARIELLOBURGER

11

180g scottana beef burger, melted cheese, fried egg, Neapolitan bacon, and sautéed broccoli rabe

'o cereale

artisan five-grain bun

'O LIGHT

11

grilled chicken thigh, fresh onion, Agerolese fior di latte cheese, romaine lettuce, beefsteak tomato, fresh sauce

VEGGY BURGER

11

vegetable burger, vegan mayonnaise, Tropea onion, beefsteak tomato, romaine lettuce

CRISPY BACCALÀ

13

fried cod fillet in tambura batter, caramelized onion, sautéed escarole, fior di latte cheese from Agerola

GENUINO

12

180g scottana beef burger, Sannio cooked ham, romaine lettuce, beefsteak tomato, and spicy mayo

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •



ALLERGENS

Check each product in the second allergen table.

'A PIZZA

OUR DOUGH

Prepared with a blend of stone-ground flours obtained from 100% Italian grains, our dough follows the biga method with a slow 24-hour maturation at a controlled temperature. Thanks to our collaboration with Mulino Quaglia, millers for generations, we are able to obtain a dough that gives our pizzas a unique melt-in-the-mouth texture and greater digestibility, without compromising on taste.

'a tradizione

BUFALA

San Marzano DOP Agrosarnese tomatoes, buffalo mozzarella, Parmigiano Reggiano cheese, basil, and extra virgin olive oil

DIAVOLA

San Marzano DOP Agrosarnese tomatoes, Agerolese fior di latte cheese, spicy salami, Parmesan cheese, basil, and extra virgin olive oil

PIENNOLO

buffalo mozzarella, red and yellow Vesuvio piennolo cherry tomatoes, Parmesan cheese, basil, and extra virgin olive oil

CAPRICCIOSA

San Marzano DOP Agrosarnese tomatoes, Agerolese fior di latte cheese, artichoke hearts, fresh champignon mushrooms, cooked ham, Napoli salami, Parmesan cheese, Caiazzane black olives, basil, and extra virgin olive oil

PUTTANESCA

red cherry tomatoes, Agerolese provola cheese, Cetara anchovies, Caiazzane black olives, capers, and extra virgin olive oil

ORTOLANA

cream of pumpkin soup, Agerola provola cheese, sautéed broccoli rabe, champignon mushrooms, and baked potatoes

4 FORMAGGI

Agerola provola and fiordilatte cheese, Provolone del Monaco cheese, blue cow's milk cheese, Bagnoli pecorino cheese, basil, and extra virgin olive oil

8

MARINARA

San Marzano DOP tomatoes from Agrosarnese, garlic, mountain oregano, and extra virgin olive oil

6

8

COSACCA

San Marzano DOP Agrosarnese tomatoes, Laticauda pecorino cheese, Parmesan cheese, basil, and extra virgin olive oil

7

9

MARGHERITA

San Marzano DOP tomatoes from Agrosarnese, Fior di Latte cheese from Agerola, Parmigiano Reggiano cheese, basil, and extra virgin olive oil

8

10

PROVOLA E PEPE

San Marzano DOP Agrosarnese tomatoes, Provolone Agerolese cheese, ground black pepper, Parmigiano Reggiano cheese, basil, and extra virgin olive oil

8

9

'o calzone

10

VESUVIO

Classic Neapolitan filling with buffalo ricotta cheese, Agerola provola cheese, Napoli salami, a drizzle of San Marzano tomatoes, Parmesan cheese, basil, and extra virgin olive oil

10

10

RICCIULELLA

stuffed with sautéed escarole, Agerola provola cheese, Caiazzane black olives, Cetara anchovies, Bagnoli pecorino cheese, extra virgin olive oil in a Parmesan crust

10

CICCIOLA AL FORNO

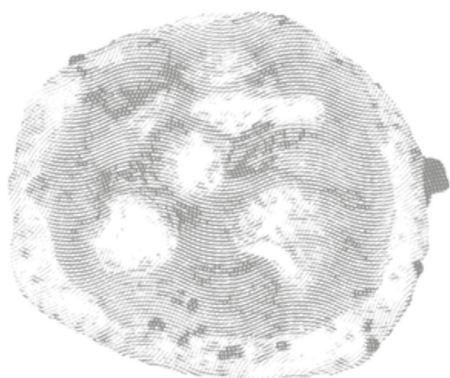
Classic Neapolitan filling, with pork cracklings, buffalo ricotta, Agerola provola cheese, ground black pepper, extra virgin olive oil

10

SOFFRITTO

house-made offal soffritto, buffalo ricotta, and parmesan shavings (with parmesan crust)

12



VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.

#NAPOLIFOODTOUR

Our specialty pizzas, where Neapolitan tradition and innovation come together in every bite.

A journey of authentic flavors by Vico Sarchiapone

MARGHERITA VESUVIANA

red piennolo tomato sauce, provola cheese from Agerola, Vesuvius oregano, basil, and extra virgin olive oil

4 MAESTÀ

4 slices, 1) buffalo mozzarella and red piennolo tomatoes 2) yellow piennolo tomatoes and provola cheese from Agerola 3) San Marzano tomatoes and fior di latte cheese from Agerola 4) semi-dry tomatoes and buffalo ricotta, pecorino cheese from Bagnoli, basil, and extra virgin olive oil

PISTACCHIELLA

Bronte pistachio pesto, Agerolese provola cheese, IGP mortadella, chopped pistachios, buffalo ricotta, basil, and extra virgin olive oil Agerolese provola cheese, IGP mortadella, chopped pistachios, buffalo ricotta, basil, and extra virgin olive oil

SARCHIAGENOVESE

Genovese beef stew recipe from Casa Sarchiapone, Agerola provola cheese, parmesan shavings, crushed black pepper, basil, and extra virgin olive oil

PORCHETTA

potato fiocco, provola cheese from Agerola, homemade porchetta, parmesan shavings, and extra virgin olive oil

CETTINA

pumpkin cream, Agerola provola cheese, local pancetta, Bagnoli pecorino cheese, basil, and extra virgin olive oil

CRUDOLA

buffalo mozzarella, Parma ham, wild rocket, parmesan shavings, and extra virgin olive oil

MASANIELLO

Agerola provola cheese, pork sausage, stir-fried broccoli rabe, basil, and extra virgin olive oil

PÀ 'REGINA

Sottiletta cheese fondue, San Marzano tomato sauce, cooked ham, Agerolese fior di latte cheese, crispy puff pastry

LARDIATELLA

San Marzano tomatoes cooked in a pan with chopped pork lard, aromatic spices, grated Parmesan and Pecorino Bagnolese cheese, topped with black pork lard, crushed black pepper, basil, and extra virgin olive oil

9

VERZA PATANA E PANCETTA

cream of savoy cabbage, provola cheese from Agerola, cubes of country bacon, flaked potatoes, grated pecorino cheese, crushed black pepper, basil, and extra virgin olive oil

PATANÈ

Parmesan cream, cooked ham, potato flakes, ground black pepper, basil, and extra virgin olive oil

KE CAVOLO

provone cream, baked potatoes, grated cauliflower, provola cheese from Agerola, black pig lard, basil, and extra virgin olive oil

a'mmare

TROPEA

Agerola provola cheese, Tropea onion, tuna fillet in oil, Caiazzo black olives, basil, and extra virgin olive oil

BACCALAIOLA

Agerola provola cheese, slow-cooked salt cod, semi-dried cherry tomatoes, Caiazzo black olives, crispy bread flavored with thyme and sage, and basil

SCIAVURATELLA

Vesuvio papaccella cream, pan-fried smooth escarole, yellow piennolo tomatoes, Agerola provola cheese, Bagnoli pecorino cheese, basil, and extra virgin olive oil

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.

'O PIATTO

A fine selection of meats, from beef to pork, sourced from the best producers in the area. At Vico Sarchiapone, every cut is prepared in-house and cooked over charcoal using a low-temperature technique,

to enhance its tenderness and authentic flavor.

'a brace

SCOTTONA 300gr

16

300g scottona beef burger, mixed salad, beefsteak tomato, grilled provola cheese from Agerola, and seasoned baked potatoes

BARDATO 300gr

18

300g scottona beef burger with black pig lard, Agerolese provola cheese, fried egg, crispy bacon, battered onion, BBQ sauce, iceberg lettuce, and beefsteak tomatoes

'A PUNTA E CURTIELLO

15

Knife-point sausage, grilled provola cheese from Agerola, sautéed broccoli rabe, and seasoned baked potatoes

ENTRECOTE

30

Argentinian entrecôte 350g. Naturally raised Angus beef, dry aged for 30 days

FILETTO

24

250g of Scottona fillet

TAGLIATA DI MANZO

28

Argentinian Angus beef with wild rocket, fresh cherry tomatoes, parmesan shavings, and balsamic vinegar glaze

'A CUSTATELLA

22

Smoked black pork chop cooked on the grill, served with Vesuvius papaccelle peppers and baked potatoes

TAGLIATA DI POLLO

18

chicken thigh, with wild arugula fresh cherry tomatoes, parmesan shavings, and fresh sauce

SOVRACOSCIA

16

250g chicken thigh, grilled and served with grilled vegetables

cbt

RIBS

20

Pork ribs marinated in BBQ sauce and spice mix, slow-cooked with potato sticks

PULLED PORK

15

slow-cooked pulled pork, coleslaw, and potato sticks

POLLASTRIELLO

20

800g chicken, seasoned with Mediterranean spices, oven-baked and served with oven-baked potatoes and fresh sauce

'o fritto

MR. BACCALÀ

16

Norwegian cod fillet fried in tempura batter, salt and pepper, served with sautéed broccoli rabe and fresh sauce

COTOLETTA

10

chicken breast cutlet, with romaine lettuce salad and potato sticks

'a nzalatella

CESARINA SALAD

12

romaine lettuce, grilled chicken thigh, grated Parmesan cheese, Caesar dressing, and flavored croutons

CAPRESE

10

buffalo mozzarella, beefsteak tomatoes, fresh basil, mountain oregano, and extra virgin olive oil

ANNURCHIELLA

10

lettuce, corn salad, buffalo blue cheese, Annurca apple, walnuts, and balsamic vinegar glaze



VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.

DA TERRA NOSTRA

contorni

- Grilled eggplant 3
- Grilled fennel 3
- Grilled pumpkin 3
- Sautéed broccoli rabe 3
- Sautéed mushrooms 3
- Curly papaccella peppers from Vesuvius in oil 3
- Artichokes in oil 3
- Eggplant strips in oil 3
- Flavored baked potatoes 3,5
- Eggplant parmigiana 3
- Beefsteak tomatoes 3
- Iceberg, romaine, songino, Arugula 3,5
- Coleslaw salad

salse

+ addition of our sauces 2 euros

- Vico
- Fresh
- Sweet chili 🌶️
- Spicy Mayo 🌶️
- Chimichurri 🌶️
- Garlic emulsion
- Tuna sauce

'O DOCE

BUCCACCELLO

house dessert in a jar, ask the wait staff for availability

6

PIZZA NUTELLA

In addition, you can request powdered sugar, chopped hazelnuts, or chopped pistachios.

10

TERRA MIA

battilocchio with baked cocoa dough, filled with Nutella, served with a deconstructed ice cream cone

14

GLUTEN FREE

ask the wait staff about availability)

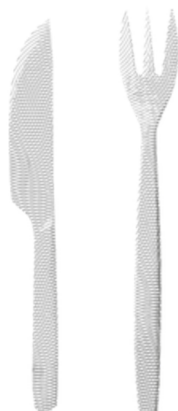
7

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •

ALLERGENS

Check each product in the second allergen table.



'O BEVERAGE

• Natia still water 50cl	2,5
• Ferrarelle sparkling water 50cl	2,5
• Coca Cola 33cl	3
• Coca Cola Zero 33cl	3
• Fanta 33cl	3
• Sprite 33cl	3
• Chinotto 20cl	2
• Peach tea 33cl	3
• Lemon tea 33cl	3
• Tassoni 20cl	3
• Original Spezi 50cl	4
• Red Bull 25cl	4
• House digestifs	
• Espresso coffee	

'A CANTINA

Wines from Campania

bianchi

	calice	bottiglia
• Falanghina Doc Campi Flegrei Colle Imperatrice (Cantine Astroni)	6	18
• Falanghina tardiva igt (Cantine Telaro)		20
• Greco di Tufo docg Vigna Cicogna (Cantine Benito Ferrara)		35
• Fiano di Avellino docg (Cantine Ciro Picariello)		25
• Asprino Di Aversa frizzante doc (Cantine Borboni)		20

rossi

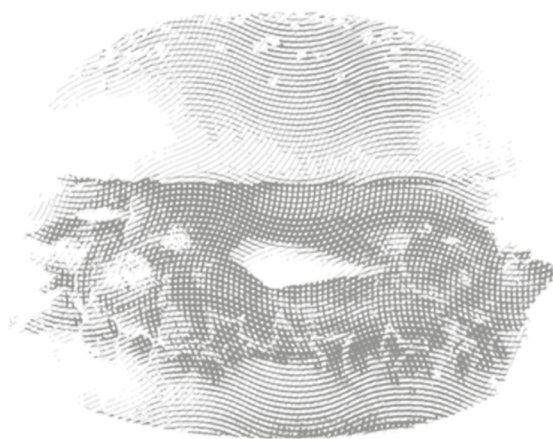
	6	18
• Primitivo Igp (Cantine Vinsi 04)		25
• Lacryma Christi (Cantine Villadora)		35
• Aglianico Igt (Cantine Di Meo)		60
• Taurasi docg Cinque Querce (Cantine Mollettieri)		20
• Gragnano doc (Cantine Federiciane)		30
• Falerno del Massico doc Conclave (Cantine Papa)		16
• Sangue di Giuda (Oltrepò Pavese doc) dolce		25
• Per' 'e Palummo Doc (Cantine Casa D'Ambra)		

bollicine

• Moet Chandon	80
• Cà Del Bosco	50
• Palvin brut cuvee	15

VICO
SARCHIAPONE

• NAPOLI FOOD TOUR •



FOLLOW US



via Ripuaria 306 Varcaturro, Giugliano in
Campania (Na)

**VICO
SARCHIAPONE**

• NAPOLI FOOD TOUR •

