

Winter Menù

# THE MYTH OF SARCHIAPONE

**Sarchiapone** is a time traveler, born in the alleys of Naples and driven by a hunger to discover new flavors.

In the 1500s, he returned from the Americas with ingredients never seen before: tomatoes, potatoes, peppers... and it was a great celebration.

At his side was **Filomena**, a brilliant cook who transformed those wonders into dream dishes.

Watching over them from above was **San Gennaro**, who reminded him:

"Sarchià, innovate, but don't lose sight of tradition!"

And then there was **Margherita**, his muse, to whom he dedicated a simple and perfect pizza. Just like her.

Even today, every morning, Sarchiapone cycles through the markets, greets **'O Carminiello, Nanninella, and Pupatella**, and brings the best of the city to Vico Sarchiapone.

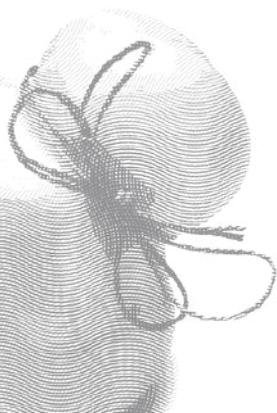
Traditional recipes, but with that unique touch... "a mo' 'e Sarchiapone."

Here we celebrate the Naples that loves **A' Pizza, O' Panino, and A' Birra**.

And you are welcome to join our **#NapoliFoodTour**: let our Sarchiapone, your trusted **gourmet**, accompany you on a journey to discover flavors that tell a story.

VICO  
SARCHIAPONE

• NAPOLI FOOD TOUR •



# ALLERGENS

**1**  **GLUTINE**  
CRANO, CEREALI SOVIAIE, ORGO AVVENA  
FARINE KANJIT INCLUSI OLI ERROI DERIVATI

**8**  **FRUTTA  
A GUSCIO**  
MANDORLE, NOCCOLE, INBO ID VARD T PO  
ANACARDIE FIS SAUCH IN PEDIT OIN CREME

**2**  **CROSTACEI**  
CROSACEI E DERMAT SIA MION CHE RADDOLA  
DUELE IDARRIFE SCAMPI, ARACOSTE, CRAMTH,  
PAGORIE SMIL

**9**  **SEDANO**  
INFRIGR DALL INTERNO DI FRUFRUATI PERCUPE,  
SALSEE, CONCENTRATI VEVE DALI

**3**  **UOVA**  
UOVI E PRODOTT CHE LO CONTENGONO  
COME: MANGISE CHILLOVANTI

**10**  **SENAPE**  
SI PLUS TROVATE NELLE SALSE E IND CONSUMANTI  
COME A OSTARDA, WANGISE, KETORUP

**4**  **PESCE**  
PESSE T SPODOTT MUMENTAR IN CURE PRESENTE  
ANGRESE IN PICCOLE QUANTITA

**11**  **SESAMO**  
SOMME TUDO PRODOTT, CHE LO CONTENGONO,  
IN MINIMI PERCENTUALE CONVE ALDUNE FRINE

**5**  **ARACHIDI**  
APACHESE, DERMATI CREMEE, CONDIMENTI  
WAGU EN APESSENTE INGHENI PICCOLE QUANTITA

**12**  **SOLFITI**  
SEAVINTEB: REFO SOTT OLDIE IN SALAMDA, NARVEL,  
LATE, PROTTA SECCHE, CONSERVE ZOC.

**6**  **SOIA**  
SOIA E PRODOTTI DERIVATI

**13**  **LUPINI**  
PRESENTUM EREVEGAMISSITO F ORIA DI:  
APPASTI, SALAMIN, FEGHE E ISMILARI

**7**  **LATTE**  
LATTE, GLIO, DETIVAT, FORMAGGI, LATITON, BURRILE,  
OLUR, PROVISIONI CO, MENE UTTI QIDVIS PER LA PRE-  
PARAZIENE, ISINAME, PANEI

**14**  **MOLLUSCHI**  
CANESTRELLU CAANO CONEHO, CAPKSINTA, CUORE,  
CATTEDOK, CALBENDOKS, FOLDS, COINGRILLI, URUMEDRI,  
NO, CEBBSI, AUG CE CALSHOC, PRIBLLA, TABURLO DI  
MARE HE UMKE, VONOCOLA, PTC.



chiedere disponibilità al personale di sala

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# STARTER

## appetizer

### AMERICAN PEANUTS

### OLIVES AND LUPINS

green olives and salted lupini beans

### NEAPOLITAN TARALLINI

lard, pepper, almonds

### BRUSCHETTA

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

### SEASONAL BRUSCHETTA

in accordance with seasonality

### VICO CUTTING BOARD

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

### GYPSY BACON

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

### CARPACCIO

smoked Black Angus beef with tuna sauce and caper blossoms

### SARCHIA SKEWER

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

### BABY FROM VICO EQUENSE

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

## the soup

### STRONG

traditional Neapolitan sautéed offal, in spicy sauce and bay leaves

### THE BEANS

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

### SARCHIAPONE'S TRIPE

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

## fried

### 2 TRADITIONAL CUOPPO

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

### 3 AURICHIOTTO

4 Sweet Auricchio medallion, wrapped in a crispy breadcrumb coating with mixed seeds, served on tomato compote

### MONTANARE

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

### VICO'S ONION

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

### \*CODFISH FLOWER

10 Skewers with salt cod fillet and Agerola fior di latte cheese, wrapped in a crispy breadcrumb coating and served with fresh sauce

### JALAPEÑO POPPER

13 Creamy ball of cheddar, Parmesan, crispy bacon, spicy jalapeño, wrapped in a crispy breadcrumb coating

### 6 A.O.P

7 Fried spaghetti with garlic, oil, and chili sauce in tempura batter, served with crumbled tarallo bread

### 7 PALL 'E SCUPPETTA

9 pulled beef with ragù sauce, in a crispy breadcrumb coating, served with grated Parmesan cheese

8

8

8

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### ALLERGENS

Check each product in the second allergen table.

# STARTER

## potato

Our Agricola potatoes from Avezzano are strictly fresh.

<b>POTATO CHIPS</b>	<b>4</b>
<b>POTATO STICKS</b>	<b>4</b>
<b>BAKED POTATOES</b>	<b>5</b>

choose what to add

• Cheesesteak	<b>4</b>
• Mini pork sausages	<b>3</b>
• Pulled pork	<b>3</b>
• Crispy bacon	<b>2</b>
• Sausage	<b>2</b>
• Porchetta	<b>2</b>
• Fried meatballs	<b>2</b>
• Cheddar fondue	<b>2</b>
• Agerolese provola fondue	<b>2</b>
• Parmesan fondue	<b>2</b>
• Grilled Agerolese provola	<b>2</b>
• Grilled Agerolese fior di latte	<b>2</b>
• Sottiletta cheese slices	<b>2</b>
• Spicy jalapeño	<b>2</b>
• Lime and pink pepper	<b>1</b>

## the meatball

SCOTTONA

classic fries	<b>5</b>
with meat sauce	<b>6</b>
with Agerolese provola cheese fondue	<b>6</b>
• with spicy mince and spicy mayo 🌶️	<b>6</b>

## chicken

100% Italian free-range chickens

<b>BOOM</b>	<b>7</b>
Four crispy bites of mixed chicken and turkey mince, wrapped in crispy bacon, enriched with soft Agerolese fior di latte cheese, and fried.	
<b>AMERICAN</b>	<b>10</b>
chicken thigh strips, BBQ marinade, cornflakes breading, served with sweet chili sauce	
<b>ANGRY</b> 🌶️	<b>10</b>
chicken thigh strips with spicy marinade, crispy breading, served with spicy mayo	
<b>VICO TENDERS</b>	<b>10</b>
chicken fillets, marinated with a mix of spices, floured and fried, served with Vico Fresh sauce	
<b>MIX</b>	<b>12</b>
American chicken mix, spicy and tenders served with a trio of sauces	
<b>IN LOVE</b>	<b>12</b>
chicken thigh strips, BBQ marinade, fried cornflake coating, served with honeydew honey and grated Parmesan cheese	
<b>BBQ WINGS</b>	<b>9</b>
BBQ-marinated chicken wings with a mix of spices and sesame seeds, cooked at low temperature	
<b>SPICY WINGS</b> 🌶️	<b>9</b>
Chicken wings marinated with a mix of spices, vegetables, and honey, cooked at low temperature, served with chopped chives.	
<b>VICO STICK</b>	<b>8</b>
Smoked chicken fillet, marinated with a blend of spices, fried and glazed, served with sweet chili sauce	
<b>VEGGY NUGGETS</b> 🌱 <b>BEYOND MEAT</b>	<b>8</b>
100% plant-based, served with vegan mayonnaise	

## recommended homemade sauces

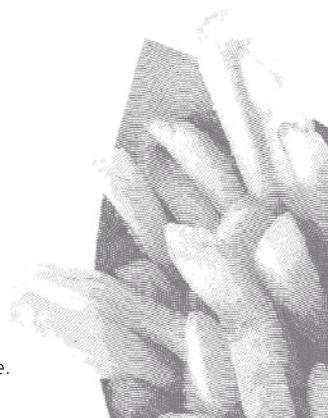
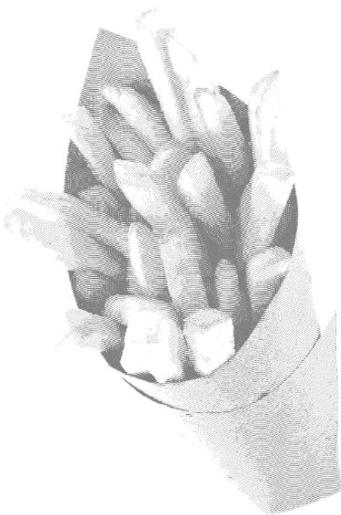
- Mayo Spicy
- Sweet chili
- Vico Fresh

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ALLERGENS

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# THE BUN

## 'o cuzzetiello

crook of bread

### 'O CARMINIELLO

10

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

### NANNINELLA

10

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

### GRANDMOTHER PATRIZIA

10

with fried beef meatballs, eggplant parmigiana, and fresh basil

### KING FIFTH FOURTH



10

with typical Neapolitan soffritto

## 'o crostone

crust of bread

### GYPSY FROM THE 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. CRUST

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 bread roll made with durum wheat flour

### 'O VICO

12

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

### THE LITTLE PIG

10

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

### DONATELLO

10

200g sausage burger, Agerolese fior di latte cheese, pistachio cream, and IGP mortadella

### 'O MASTUCCICCIO

10

200g sausage burger, Agerolese provola cheese, sautéed broccoli rabe with garlic emulsion

### 'O STRAPORK

11

glazed pulled pork cooked at low temperature, with coleslaw salad

### TOTO' STEACK

11

shredded scottona sirloin, 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, sautéed mushrooms, and black truffle pâté

### THE DELICATESSEN

12

200g sausage burger, Caiazzane black olive pâté, buffalo mozzarella, artichokes in oil, local capocollo

### PORK CHOP

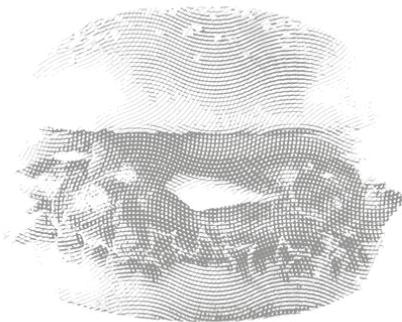
12

Overcooked beef with meat sauce, raisins, garlic emulsion, parsley, toasted pine nuts, pepper, and grated Bagnoli pecorino cheese

### SARCHIADOG

10

artisan sausage, coleslaw salad, caramelized onion, spicy mayo



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## ALLERGENS

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# THE BUN

## 'o bun

artisan brioche sandwich

### SARCHI HAMBURGER

14

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

### SARCHIA CHICKEN

12

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

### 'O MERICANO

12

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

### BACON CROCK

12

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

### BLU MAGIC

13

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

### ONN'ANTÒ

13

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

### SCIUSCIÙ

13

180g scottona beef burger, Lollo salad, caramelized onion, smoked pancetta zingara, and provolone caciocchiato cheese

### THE ORIGINAL

15

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

### VICO CHEESEBURGER

12

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

### THE BITE

12

180g scottona beef burger, chimichurri sauce, black pork lard, champignon mushrooms, and provolone caciocchiato cheese

### GAUCHO

12

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

### FRIARIELLOBURGER

12

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

## the cereal

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 COD

13

fried cod fillet in tempura batter, caramelized onion, sautéed escarole, Agerolese fior di latte cheese

### THE GENUINE

12

180g scottona beef burger, Sannio cooked ham, romaine lettuce, beefsteak tomato, and Vico sauce

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# 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.

## tradition

### 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 tomatoes from Agrosarnese, fior di latte cheese from Agerola, artichoke hearts, fresh mushrooms, cooked ham, Napoli salami, Parmesan cheese, black olives from Caiazzo, basil, and extra virgin olive oil

### PUTTANESCA

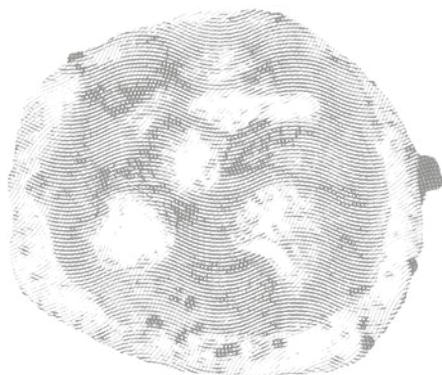
red cherry tomatoes, Agerolese provola cheese, Cetara anchovies, Caiazzane black olives, capers, and extra virgin olive oil

### ORTOLANA

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

### 4 CHEESE

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



## the wagon wheel

8 **MARINARA** 6  
San Marzano DOP tomatoes from Agrosarnese, garlic, mountain oregano, and extra virgin olive oil

9 **COSACCA** 7  
San Marzano DOP Agrosarnese tomatoes, Bagnolese pecorino cheese, Parmesan cheese, basil, and extra virgin olive oil

9 **MARGHERITA** 9  
San Marzano DOP tomatoes from Agrosarnese, Fior di Latte cheese from Agerola, Parmigiano Reggiano cheese, basil, and extra virgin olive oil

12 **PROVOLA CHEESE AND PEPPER** 9  
San Marzano DOP Agrosarnese tomatoes, Provola Agerolese cheese, ground black pepper, Parmigiano Reggiano cheese, basil, and extra virgin olive oil

## 10 stuffed calzone

10 **VESUVIO** 10  
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 **RICCIULELLA** 10  
filled with sautéed escarole, Agerola provola cheese, Caiazzane black olives, Cetara anchovies, Bagnoli pecorino cheese, in a Parmesan crust

**BAKED CICCIOIA** 10  
Classic Neapolitan filling, with pork cracklings, buffalo ricotta, Agerola provola cheese, ground black pepper, extra virgin olive oil.

**SOFFRITTO** 12  
house-made offal soffritto, buffalo ricotta, and parmesan shavings (with parmesan crust)

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## 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

### VESUVIAN MARGHERITA

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

### 4 MAJESTY

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

Genoese 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, sautéed broccoli rabe, basil, and extra virgin olive oil

### FOR THE QUEEN

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, grated Parmesan and Pecorino Bagnolese cheese, topped with black pork lard, crushed black pepper, basil, and extra virgin olive oil

### 9 SAWSAW, POTATO AND BACON 14

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

12

### PATANÈ

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

12

### WHAT THE HECK

crema di provolone, patate al forno, cavolfiore grattugiato, provola agerolese, lardo di maialino nero, basilico e olio evo

13

12

## 10 by the sea

### TROPEA

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

12

10

### BACCALAIOLA

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

14

10

### SCIAVURATELLA

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

13

12

10

14

12

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### ALLERGENS

Check each product in the second allergen table.

# THE PLATE

A fine selection of meats, from beef to pork, sourced from the best producers in the region. 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.**

## the embers

### SCOTTONA 300gr 18

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

### BARDATO 300gr 20

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

### KNIFE-POINT 18

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

### ENTRECOTE 35

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

### FILLET 24

250g fillet of young beef

### SLICED BEEF 28

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

### PORK CHOP 22

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

### CHICKEN THIGH 18

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

### OVERTHIGH 18

300g 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

### PULLEDPORK 15

slow-cooked pulled pork, coleslaw, and potato sticks

### CHICK 22

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

## fried

### MR. COD 16

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

### CUTLET 10

chicken breast cutlet, with romaine lettuce salad and potato sticks

## the salad

### CESARINA SALAD 12

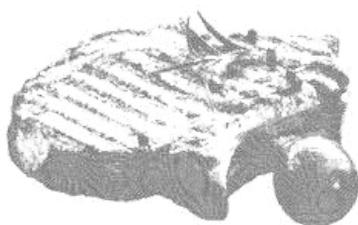
romaine lettuce, grilled chicken thigh, grated Parmesan cheese, Caesar dressing, and flavored croutons

### CAPRESE 10

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

### ANNURCHIELLA 10

lettuce, lamb's lettuce, buffalo blue cheese, Annurca apple, walnuts, and balsamic vinegar glaze



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#### ALLERGENS

Check each product in the second allergen table.

# FROM OUR LAND

## side dishes

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

## sauces

+ addition of our sauces 2 euros

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

# THE DESSERT

## **BUCCACCIELLO** 6

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

## **NUTELLA PIZZA** 10

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

## **MY LAND** 16

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

## **GLUTEN FREE** 7

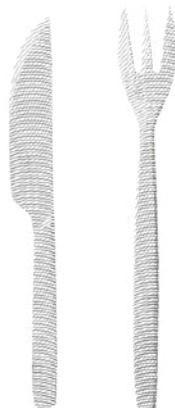
(ask the wait staff for availability)

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## ALLERGENS

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# THE 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 **3**

Espresso coffee on the house

# THE WINE CELLAR

Wines from Campania

## whites

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

## reds

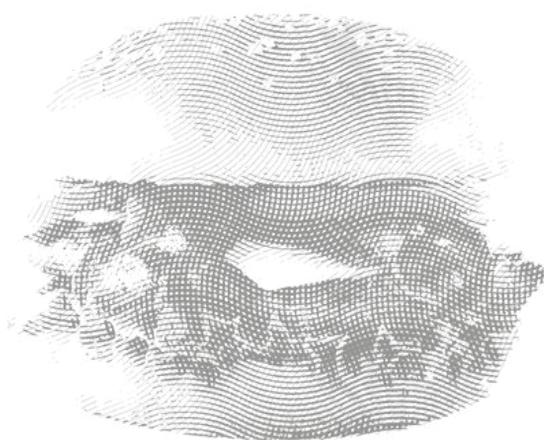
• Primitivo Igp (Cantine Vinsi)	<b>6</b>	<b>20</b>
• Lacryma Christi (Cantine Villadora)		<b>25</b>
• Aglianico Igt (Cantine Di Meo)		<b>35</b>
• Taurasi docg Cinque Querce (Cantine Mollettieri)		<b>60</b>
• Gragnano doc (Cantine Federiciane)		<b>20</b>
• Falerno del Massico doc Conclave (Cantine Papa)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

## sparkling wines

• Moet Chandon Cuvee Imperiale ( Champagne )	<b>80</b>
• Cà Del Bosco Cuvee Prestige extra Brut ( Franciacorta )	<b>50</b>
• Palvin Brut Cuvee ( Spumante )	<b>15</b>

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