

# THE MYTH OF 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 Papatella**, 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.

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# ALLERGENI



GLUTINE



CROSTACEI



UOVA



SOIA



LATTICINI



FRUTTA A GUSCIO



SOLFITI



SEMI DI SESAMO



MOLLUSCHI



PESCE



ARACHIDI



SEDANO



chiedere disponibilità

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## Summer menu

# STARTER

## appetizer

### AMERICAN PEANUTS

### OLIVES AND LUPINS

green olives and salted lupins

### NEAPOLITAN TARALLINI

lard, pepper, almonds

### BRUSCHETTA

with chopped cannellini tomatoes, garlic, evo oil and Mediterranean spices

### SEASONAL BRUSCHETTA

in keeping with seasonality

### VICO CHOPPING BOARD

selection of local cured meats and cheeses, with fresh fruit, candied fruit and house jams

### PANCETTONA ZINGARA

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

### CARPACCIO

Smoked black angus, with tuna sauce and caper florets

### SARCHIARROSTICINO

Skewer with black pork belly, marinated in bbq and barbecued

### BEBÈ DI VICO EQUENSE

250g smoked agerola scamorzine, stuffed with cooked ham and green olives, lightly plated

## fried

2	<b>TRADITIONAL CUOPPO</b>	8
3	2pcs each type, arancini, potato croquettes, pasta fritter and Neapolitans scagnuzzielli	
3	<b>PANE IN CARRETTA</b>	6
4	Slice of bread, egg and flour, served on San Marzano tomato sauce and Grana cheese flakes	
6	<b>MONTANARE</b>	6
6	classic fried pizza with San Marzano tomatoes, basil and parmesan cheese or genovese style	
18	<b>VICO'S ONION</b>	5
10	Montoro onion rings in tempura and upon request flavored with sweet paprika	
13	<b>*CROCK GAMBERET</b>	8
6	Breaded red shrimp with cornflakes and panko, served with spicy mayonnaise	
7	<b>*BACCALA' FLOWERS</b>	7
6	skewers with cod fillet and fior di latte agerolese, breaded, browned and served with basil and lemon cream	
7	<b>JALAPEÑO POPPER</b> 🌶️	7
7	patty stuffed with spicy jalapenos, crispy bacon, Parmesan cheese and stringy cheddar.	
7	<b>FRIED TRIPPA</b>	7
7	Centopelle offal floured and fried, golden and crispy just right: served with a fresh basil and lemon cream	
7	<b>A.O.P</b> 🌶️	7
5	Spaghetti fritter with garlic oil and chili sauce in tempura served with crumbled tarallo	
5	<b>SARCHIAFLOWERS</b>	5
5	Squash blossom stuffed with stringy cheddar and crispy bacon, wrapped in a light golden tempura.	

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### ALLERGENS

check each product in the second allergen table

# STARTER

## potatoes

our Avezzano agria potatoes are strictly fresh

### POTATO CHIPS POTATO STICK BAKED POTATO

choose what to add

- Cheesesteack
- Mini pork sausage
- Pulled pork
- Crispy bacon
- Sausage
- Porchetta
- Fried meatballs
- Cheddar fondue
- Agerolese provola fondue
- Parmesan fondue
- Plated agerolese provola
- Plated agerolese fior di latte
- Sottiletta
- Spicy jalapeño
- Lime and pink pepper

4

4

5

4

3

3

2

2

2

2

2

2

2

2

2

2

2

2

1

## meatball

### SCOTTONA

- fried classic
- with ragù
- with provola agerolese fondue
- with spicy chopped vico hot sauce
- pulled with Neapolitan ragout, Parmesan wafer and basil ( served with cold ragout )

5

6

6

6

6

7

### PIG

- of pulled, and cheddar fondue

7

## chicken

100% Italian free-range chickens

### BOOM

7

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

### AMERICAN

9

Chicken overbelly shreds, bbq marinade, cornflake breadcrumbs,

### ANGRY



9

Chicken overbelly strips, spicy marinade, bread crumbs, quinoa seeds, parsley, chili

### VICO TENDERS

9

Chicken fillets, marinated with spice mix, floured and fried

### MIX

10

American chicken mix, angry and tenders served with trio of sauces

### INNAMORATO

12

Chicken overbelly strips, bbq marinade, cornflake breadcrumbs fried and served with honeydew honey and grana shavings

### BBQ WINGS

9

Chicken wings marinated in bbq and spice mix, sesame seeds, cooked at low temperature

### SPICY WINGS



9

Chicken wings marinated with spice mix, vegetables, honey, cooked at low temperature, served with chopped chives

### VICO STICK

8

Smoked chicken fillet, marinated with spice mix, fried and glazed

### VEGGY NUGGETS



7

100% vegetable served with vegan mayonnaise

## recommended homemade sauces

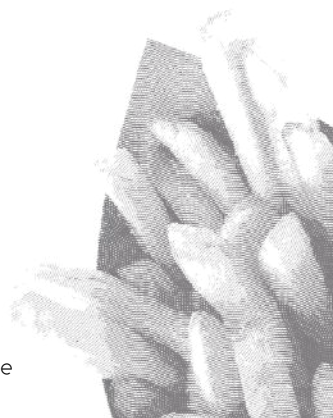
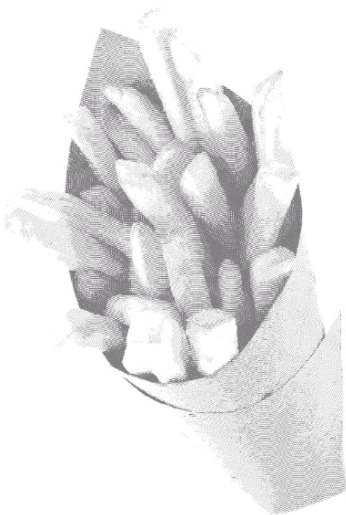
- Vico Hot 2
- Sweet chili 2
- Vico Fresh 2

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# BUN

## 'o cuzzetiello

**crock of bread**

**'O CARMINIELLO** 10

with Neapolitan ragout scottona meatballs, Parmigiano fondue, grated provolone del Monaco cheese and basil

**NANNINELLA** 10

with genovese stew of meat , parmesan fondue and basil

**GRANDMA PATRIZIA** 10

With fried beef patty, eggplant parmigiana and fresh basil

**FILUME'** 12

sirloin of Scottona, melted cheese, fresh green chili, chimichurri sauce

## 'o crostone

**crust of bread**

**GYPSY OF THE VICO** 12

with 18-month Parma ham, fior di latte agerolese, romaine salad, beef heart tomato, fresh basil and mayonnaise

**CROSTONCLUB** 12

grilled chicken overbelly, ox pommes, romaine lettuce, ox-eye egg, Neapolitan bacon, fresh sauce

**MR.CROSTONE** 12

Smoked salmon, semi-dry tomato, soncino salad, philadelphia mousse and chives

**'O FILOSCIO** 10

scrambled egg omelette, milk Flowers cheese agerolese, cooked ham from Sannio, romaine lettuce, fresh basil, beef heart tomato

# 'O BORBONE

**artisan bun with wheat flour**

**'O VICO** 11

sirloin strips, semi-dry cherry tomatoes, grana shavings, wild arugula and flavored baked potatoes

**SUMMER PIGGY** 11

artisanal porchetta, shredded buffalo, salad Sarcino, semi-dry tomato

**DONATELLO** 10

180g knife-point sausage burger, milk Flowers cheese agerolese, pistachio cream and mortadella igp

**'O MASTUCCICCIO SUMMER** 10

200g knife-tip sausage burger, provola agerolese, and sauteed peppers

**'O STRAPORK** 11

Pulled pork glazed and cooked at low temperature, with coleslaw salad

**TOTO' BURGER** 11

180g scottona burger, milk flower cheese agerolese, Neapolitan bacon, Tropea onion, fresh cherry tomatoes, soncino salad and flaked monk's provolone

**CHICKENCHEESESTEK** 11

Chicken overbelly strips, smoked bacon, melted cheese, fresh onion, romaine salad, and beef heart tomato

**SUPERCHEESESTEAK** 13

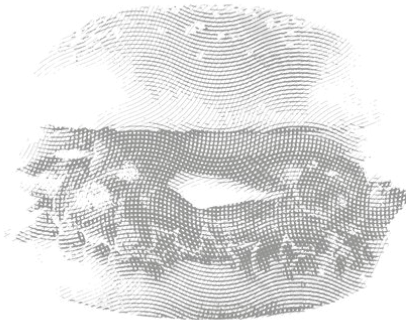
sirloin steak strips and melted cheese, peppers, eggplant mushroom mushrooms sautéed in a pan and Tropea onion

**'O SALUMIERE** 12

200gr knife-tip sausage burger, olive pate from Caiazzo, buffalo mozzarella, artichokes in oil, capocollo native

**BUD SPENCER** 13

180g Scottona burger, Zingara bacon, sweet Auricchio Provolone cheese, black olive pate and sautéed peppers



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# 'O PANINO

## bun

### artisan brioche bun

#### SARCHIA HAMBURGER

14

180g scottona hamburger, bard with black pork lard, provola agerolese, fried ox-eye egg, Neapolitan bacon, tempura-fried onion, bbq sauce, lettuce and beef heart tomato

#### SARCHIA CHICKEN

12

chicken breast cutlet, cheddar fondue, crispy bacon, onion rings battered and fried beef heart tomato and romaine salad

#### THE AMERICAN

12

180g scottona hamburger, cheddar fondue, Sannio ham, gherkins, lettuce, beef heart tomato and vico sauce

#### BACON CROCK

12

180g scottona hamburger, Sannio cooked ham, Neapolitan bacon, melted cheese and potato croquette

#### BLU MAGIC

13

180gr scottona hamburger, Sannio cooked ham, eggplant fillets in oil, soncino and blue buffalo flakes

#### ONN'ANTÒ

13

180gr scottona hamburger, provola agerolese, grilled eggplant, pink ham from Parma 18 months

#### SCIUSCIÙ

13

180g scottona hamburger, Lollo salad, caramelized onion, smoked gypsy bacon and provolone del Monaco cheese

#### NERANO BURGER

12

180g scottona hamburger, fried zucchini, monk's provolone cheese and basil mayonnaise

#### VICO CHEESEBURGER

10

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

#### GAUCHO

12

double smash burger, fresh onion, sweet provolone, jalapenos, chimichurri sauce and alabama sauce

#### THE GERMAN

8

Slice of homemade sausage, stewed sauerkraut, grain mustard, accompanied with potato chips sticks

## the cereal

five grain artisan bun

#### THE LIGHT

11

grilled chicken overbelly, fresh onion, fior di latte agerolese, romaine lettuce, and beef heart tomato, fresh sauce

#### VEGGY BURGER

11

veggie burger, vegan mayonnaise Tropea onion, beef heart tomato, romaine lettuce

#### GAMBER BURGER

13

Plated red shrimp, buffalo mozzarella, wild arugula and beef heart tomato

#### GENUINO

12

180g scottona hamburger, Sannio cooked ham, romaine salad, beef heart tomato, and Sarchia sauce

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# 'A PIZZA

## OUR DOUGH

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

## tradition

### BUFALA

agrosarnese san Marzano dop tomato, buffalo mozzarella, parmigiano reggiano, basil and evo oil

### DIAVOLA

agrosarnese san Marzano dop tomato, fior di latte agerolese, spicy salami, parmesan, basil and evo oil

### PIENNOLO

buffalo mozzarella, red and yellow Vesuvius piennolo tomatoes, parmesan cheese, basil and evo oil

### CAPRICCIOSA

san Marzano dop tomato from Agro Sarno, milk flower agerolese, artichoke hearts, fresh champignon mushrooms, cooked ham, Napoli salami, parmesan cheese, black olives from Caiazzo, basil and evo oil

### PUTTANESCA

red piennolo tomatoes, provola cheese agerolese, cetara anchovies, black olives from Caiazzo, capers and evo oil

### ORTOLANA

agerola provola cheese, fried eggplant, pan-fried peppers, grated zucchini, yellow Piennolo tomatoes, parmesan basil and evo oil

### CRUDOLA

buffalo mozzarella buffalo, Parma ham, wild arugula, grana cheese flakes and evo oil

### 4 FORMAGGI

provalone cheese and milk flower cheese agerolese, del Monaco provolone cheese, cow's blue, laticauda pecorino, basil and evo oil

## wagon wheel

8

### MARINARA

San Marzano dop tomato from Agro Sarno, garlic, mountain oregano and evo oil

6

8

### COSACCA

san Marzano dop tomato from Agro Sarno, laticauda pecorino cheese, parmesan, basil and evo oil

7

9

### MARGHERITA

san Marzano dop tomato from Agro Sarno, milk flower cheese agerolese, parmigiano reggiano, basil and evo oil

8

10

### PROVOLA E PEPE

san Marzano dop tomato from Agro Sarno, provola cheese agerolese, ground black pepper, parmigiano reggiano, basil and evo oil

8

9

## stuffed calzone

10

### VESUVIO

classic Neapolitan filling with ricotta from buffalo, provola agerolese, salame Napoli, veil of San Marzano tomatoes, parmesan, basil, and evo oil

10

10

### RICCIULELLA

filling of raw curly escarole, provola cheese, black olives from Caiazzo, cetara anchovies, laticauda pecorino cheese, parmesan crusted evo oil

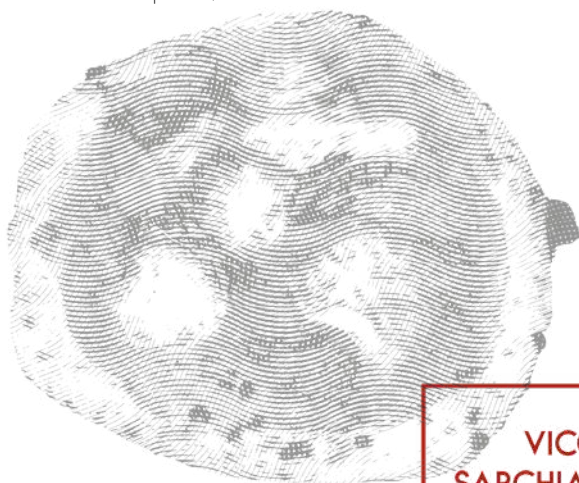
10

10

### CICCIOLA BAKED

classic Neapolitan filling, with cicoli, buffalo ricotta, provola agerolese, ground black pepper, and evo oil.

10



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## ALLERGENS

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# #NAPOLIFOODTOUR

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

**A journey of authentic flavors signed Vico Sarchiapone**

## 4 MAESTÀ

4 wedges, 1) buffalo mozzarella cheese and red piennolo 2) yellow piennolo and agerolese provola cheese 3) San Marzano and milk flower agerolese 4) dried San Marzano and buffalo ricotta, laticauda pecorino, basil and evo oil

## PISTACCHIELLA

Bronte pistachio pesto, provola cheese agerolese, mortadella igp, grains of pistachio, tuft of buffalo ricotta, basil and evo oil

## SARCHIAGENOVESE

stracotto di genovese recipe from Casa Sarchiapone, provola agerolese, parmesan shavings, crushed black pepper, basil and evo oil

## PORCHETTA SNELLA

Crispy focaccia, stuffed at the exit with stracciatella di bufala, semi-dry yellow tomatoes, artisanal porchetta, freshly ground pepper, basil and evo oil

## HOTSUMMER

provola cheese agerolese, yellow piennolo, green chili, spicy black pork spread, basil and evo oil

## PUPATELLA BELLA

focaccia with stracciatella di bufala, pink ham from Parma 18 months, artichoke battuta, semi-dry tomato, black olive crumble, basil and evo oil

## NERANO

cream of zucchini, fiordilatte agerolese, fried zucchini chips, flaked provolone del monaco, basil and evo oil

## SCIURILLO

provola agerolese, fior di zucca, tufts of buffalo ricotta, Napoli salami, basil and evo oil

## NAYORK

provola agerolese cheese, caramelized Tropea onion, sautéed peppers, spicy salamino, black olives from Caiazzo, basil and evo oil

## BLACK SARCHIA

Double-baked, fried and baked focaccia, buffalo stracciatella, black Angus, lemon zest and smoked Parmigiano wafer

## 11 PATANELLA SUMMER

Parmesan cream cheese, provola agerolese, pink ham from Sannio, potatoes au gratin, basil and evo oil

## FIOR DI ALICI

focaccia with stracciatella di bufala cheese, zucchini flowers, eggplant chips, Cetara anchovies, basil and evo oil

## FACCIA GIALLA

Auricchio provolone cream, fior di latte agerolese, yellow Piennolo tomatoes, Tropea onion, diced Irpinian bacon, parmesan cheese and evo oil

## at sea

## TROPEA

provola agerolese cheese, Tropea onion, tuna fillet in oil, black olives from Caiazzo, basil and evo oil

## CETARÌ

focaccia with stracciatella di bufala, cetara anchovies, chives, semi-dry cherry tomatoes and evo oil

## FRESCA

creamed potatoes, provola agerolese, smoked salmon, lemon zest, parsley and evo oil

## SCARULE'

Agerolese provola cheese, raw curly escarole, Cetara anchovies, black lard, black olive crumble and evo oil

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# TO THE PLATE

A fine selection of meats, from beef to pork, sourced from the area's finest. At Vico Sarchiapone, each cut is processed in house and barbecued using a low-temperature technique, to bring out its tenderness and authentic flavor.

## barbecue

### SCOTTONA 300gr

16

300g scottona hamburger, mixed salad, beef heart tomato, provola agerolese piastrata and flavored baked potatoes

### BARDATO 300gr

18

300gr scottona hamburger with lard black pig, provola agerolese, egg ox eye, crispy bacon, onion batter, bbq sauce, iceberg lettuce and tomatoes heart of ox

### 'A PUNTA E CURTIELLO

15

Knife-tipped sausage, provola agerolese plated, eggplant finghetti, and flavored baked potatoes

### ENTRECOTE

26

Argentine entrecote angus beef naturally raised, minimum maturation 40 days 400gr

### FILETTO

24

fillet of scottona 250gr

### TAGLIATA DI MANZO

28

Argentine angus beef with wild arugula, fresh cherry tomatoes, parmesan shavings and balsamic vinegar glaze

### 'A CUSTATELLA

22

Charbroiled smoked black pork chop served with green chili and baked potato

### TAGLIATA DI POLLO

18

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

### SOVRACOSCIA

16

250gr chicken overbelly plated and served with grilled vegetables

### SPIEDONE

13

skewer of mixed meat, with seasonal vegetables, corn ear served with potato sticks

### POLLASTRIELLO

20

Valleespluga whole chicken, flavored with Mediterranean spices, baked and served with baked potatoes and fresh sauce

## cbt

### RIBS

18

Pork ribs marinated with bbq sauce and spice mix, cooked at low temperature with potato sticks

### PULLEDPORK

15

Pulled pork cooked at low temperature, coleslaw salad and stick fries

## fried

### BACCALA'

16

Tempura-fried Norwegian cod fillet, salt and pepper served with sautéed peppers and fresh sauce

### COTOLETTA

10

Chicken breast cutlet, with romaine salad and potato sticks

## salad

### CESARINA SALAD

12

Romaine lettuce, plated chicken thigh top, parmesan cheese chunks, caesar dressing and flavored croutons

### CAPRESE

10

buffalo mozzarella, beef heart tomato, fresh basil, mountain oregano and evo oil

### MEDITERRANEA

13

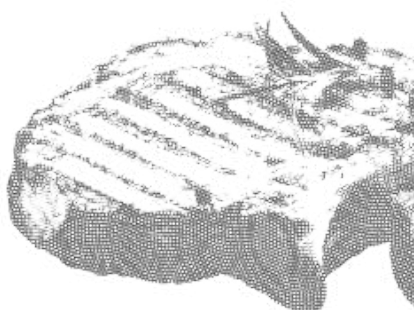
Romaine lettuce, tuna fillets, black olives from Caiazzo, fresh onion, cherry tomatoes, hard-boiled eggs and basil

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## ALLERGENS

check each product in the second allergen table



# FROM OUR LAND

## sides

- Grilled eggplant 3
- Grilled pumpkin 3
- Grilled zucchini 3
- Grilled oxheart tomato 3
- Mushroom eggplant 3
- Bell peppers 3
- Green chillies 3
- Button mushrooms 3
- Baked potatoes flavored 4
- Eggplant parmigiana 4
- Artichokes in oil 3
- Eggplant in oil 3
- Lollo, Iceberg, Romaine, Soncino, 3
- Coleslaw salad 3,5

## sauces

+ addition of our sauces 2 euros

- Vico
- Vico Hot 🌶️
- Fresh
- Sweet chili 🌶️
- Spicy Mayo 🌶️
- Chimichurri 🌶️
- Alabama sauce

# 'O DOCE

## BUCCACCIELLO 6

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

## PIZZA NUTELLA 10

in addition you can request powdered sugar, hazelnut kernels or pistachio kernels

## LE NZIRIE 14

sweet whims directly from our pizza maker

## GLUTEN FREE 7

- Cheesecake
- Panna cotta

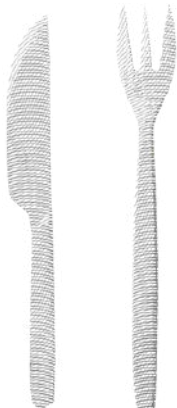
( various flavors ask the wait staff for availability )

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# BEVERAGE

- |                                     |     |
|-------------------------------------|-----|
| • Natural water "Natia" 50cl        | 2,5 |
| • Sparkling water "Ferrarelle" 50cl | 2,5 |
| • Coca Cola 33cl                    | 3   |
| • Coca Cola zero 33cl               | 3   |
| • Fanta 33cl                        | 3   |
| • Sprite 33 cl                      | 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                   |     |

# THE WINERY

## Campania wines

### whites

	cup	bottle
• 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

### reds

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

## Champagne

• Moet Chandon	80
• Berlucchi 66 cellarius	35
• Palvin brut cuvee	15

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Campania (Na)



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