



JESSICA GRIFFIN/Daily News

## HOAGIEMAKER AND HIS 'MASTERPIECE'

**Anthony Bucci**

**Age:** 44

**Job title:** Owner, Sarcone's Deli

**Years on the job:** Seven

**Hours on game day:** 8:30 a.m. to 3 p.m.

**Routine:** He spends the morning prepping vegetables, cutting lunch meat, taking early orders. As the 1 o'clock game time approaches, it's a long stretch of marathon hoagiemaking behind the counter.

**Special skill:** Bucci is a master multitasker — making sandwiches, instructing workers ("Pete, make sure you pull them stems out"), greeting customers and listening to orders, all at once.

**His creed:** "I want everything to go out like I'm going to eat it." Pointing to one of his creations, he says, "Look at that, it's a masterpiece."

**On the menu:** 26 different hoagies, using many fresh, homemade ingredients — not to mention Sarcone's famous seeded loaves. The most popular is The Italian (prosciutto, hot capicola, hard salami, provolone, dry herbs). He has a special place in his heart for the Booch (roast beef, asparagus, sharp provolone, balsamic vinegar, dry herbs), named after him.

**Weighing in:** He'll use 18 to 20 pounds of turkey and roast beef, and 10 to 12 pounds of prosciutto and salami on a game day.

**Most memorable game day:** "Super Bowl Sunday is always our biggest day of the year," he says. Also, games against Dallas, the New York Giants, San Francisco and Washington, which bring people into town, are good for business.

**Sandwiches/\$ on a nongame day:** 180 to 200 sandwiches; \$1,200 to \$1,300.

**Sandwiches/\$ on a game day:** 300 to 350 sandwiches; \$1,500 to \$2,000.

— Sono Motoyama