


Antica Focacceria
S. Francesco

Cucina popolare siciliana dal 1834



Back in 1834, the Prince of Cattolica donates to Salvatore Alaimo, the court chef, the chapel of his palace in S. Francesco Square, Palermo. Thus was born the Focacceria, combining humble street food traditions, with love for the popular Sicilian cuisine. Fresh ingredients and simple recipes mark the meeting point amongst different cultures, in the crowded streets of this multi-ethnic city. Ordinary people, famous visitors and historical characters: the many have passed by the ancient Focacceria, moved by the desire to enjoy this genuine and tasty food, handed over down here with passion, for all those who want to renew this vote of taste and tradition, with us.

Welcome!

 The preparations marked in this way are produced by Sicilian laboratories to ensure compliance with the original recipe of Antica Focacceria S. Francesco and frozen at the origin.

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 Vegetarian

If you have any questions about allergens, please ask to the staff.

Service charge € 1,5

Entrees

- Schiticchio Antica Focacceria** 🌀 10
Panella, crochè di latte, cazzilo, arancinetta al burro, arancinetta al ragù, sfincione, caponata, focaccina^s maritata.
- Schiticchio melanzana** 🌀 🌱 8
Aubergine rolls, caponata, 2 arancinette alla Norma
- Caponata di melanzane** 🌀 🌱 6
Deep-fried aubergines, celery, tomato, capers, olives and almonds flakes
- Bufala e cucunci** 🌱 10
Mozzarella di Bufala Campana DOP (Buffalo mozzarella POD) served with cherry tomatoes and capers flower
- Insalata di polpo alla siciliana** 10
Octopus^s salad, with capers, carrots, celery and olives

*At the table you can find Sicilian PGI Extra Virgin Olive Oil and selected vinegars from the Premiati Oleifici Barbera
All our dishes are prepared with extra virgin olive oil (except for deep fried preparations)*



First dishes

- Pasta chi sardi** 12
Bucatini pasta with sardines^s sauce, wild fennel, saffron, raisins and toasted breadcrumbs
- Rigatoni alla Norma** 🌱 10
Rigatoni pasta in tomato sauce, deep-fried aubergines, dry ricotta cheese and basil
- Timballo di anelletti al forno** 🌀 10
Ring shaped pasta baked in oven, with beef ragù, green peas^s, eggplant, and basil
- Linguine pistacchi e gamberi** 14
Linguine pasta with pistachios pesto sauce and shrimps^s
- Parmigiana di melanzane^s** 🌱 10
Strati di melanzane conditi con formaggio, pomodoro, basilico e gratinati in forno

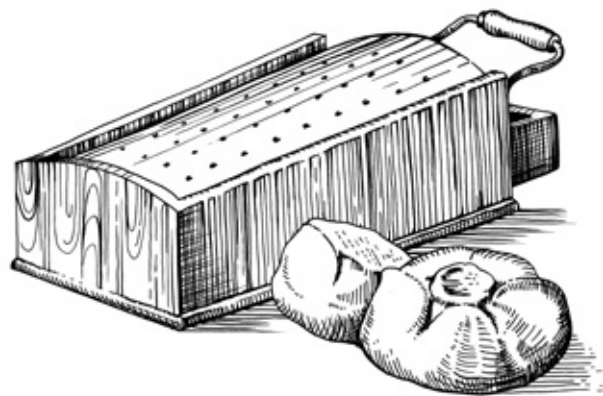
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Main course

Involtini di melanzane con patate al forno 	10
<i>Oven cooked aubergine rolls filled with raisins, onion, breadcrumbs, caciocavallo cheese, tomato sauce and pine nuts. Served with roasted potatoes</i>	
Sarde a beccafico ^s	12
<i>Oven cooked sweet and sour sardine rolls filled with breadcrumbs, pine nuts, raisins and parsley</i>	
Spada alla pantesca	14
<i>Swordfish steak^s in cooked cherry tomatoes, olives, capers, fresh mint, served with grilled veggie</i>	
Arrosto alla palermitana	14
<i>Herbs savoury breaded Beef steak, served with roasted potatoes</i>	
Involtini di carne al forno 	14
<i>Beef rolls filled with caciocavallo cheese, raisins, pine nuts and breadcrumbs, served with grille veggie</i>	
Tonno alla griglia	16
<i>Grilled tunafish steak^s served with cherry tomatoes and salad</i>	
Tagliata di manzo	16
<i>Sliced beef steak served with salad, cherry tomatoes and caciocavallo cheese flakes</i>	
Frittura di pesce	16
<i>Deep-fried calamari^s, shrimps^s and crispy zucchini</i>	


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Sides

Patate al forno 	5
<i>Rosmary oven roasted potatoes</i>	
Verdure alla griglia 	6
<i>Grilled mixed veggie</i>	
Patatine fritte ^s 	5
<i>Chips</i>	

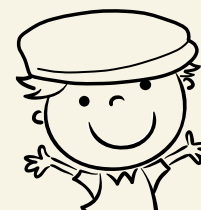
Salads

Alicudi	10
<i>Mixed salad, smoked swordfish, tomato, Mozzarella di Bufala Campana PDO</i>	
Vulcano 	9
<i>Mixed salad, green beans^s, ricotta cheese, cherry tomatoes, olives, capers and croutons</i>	
Ficuzza	9
<i>Mixed salad, sliced deep fried chicken^s, almonds, Grana Padano PDO flakes, mayo and croutons</i>	

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KIDS MENÙ

Tomato sauce pasta or deep-fried chicken cutle^s di pollo with chips
+ soft drink + Cannolicchio



9



Street food

Throughout Sicily, especially in Palermo, street food is an integral part of popular tradition and cultural heritage. They are strong and delicate flavours, tasty and fragrant specialties that we offer you in their most classic recipes.

Pani ca' meusa

Meusa is the spleen of the veal that is cooked in pork lard together with the lung and has always been eaten in the wastedda or guastedda, focaccia^s (a typical round sandwich) sprinkled with sesame seeds.

Focaccia schietta – shaved caciocavallo cheese and ricotta cheese 5

Focaccia maritata – spleen^s, lung^s, shaved caciocavallo cheese and ricotta cheese 6

Focaccia formaggio – spleen^s, lung^s, shaved caciocavallo cheese 5

Focaccia limone – spleen^s, lung^s and squeezed fresh lemon juice 5

Pane e panelle 🍴 🟢 – focaccia, panelle, pepper e and squeezed fresh lemon juice 4

Pane, panelle e cazzilli 🍴 🟢 – focaccia, chickpeas fritters, potatoes croquettes and squeezed fresh lemon juice 4

Pane e cazzilli 🍴 🟢 – focaccia, potatoes croquettes 4

Arancina ragù 🍴 – Saffron rice ball stuffed with meat sauce and green peas 3,5

Arancina burro 🍴 – Saffron rice ball stuffed with mozzarella, ham and light béchamel 3,5

Arancina Norma 🍴 🟢 – Tomato rice ball stuffed with deep-fried eggplant, dried ricotta cheese and basil 3,5

Arancinette miste 🍴 – mixed small arancina 6 pcs 5

Panelle 🍴 🟢 – soft and gold chickpeas fritters 6 pcs 4

Cazzilli 🍴 🟢 – potatoes croquettes and mints 6 pcs 4

Crocchè di latte 🍴 🟢 – Palermo style croquettes with heart of bechamel sauce 6 pcs 4

Sfincione palermitano 🍴 – soft pizza with tomato sauce, onion, anchovies, caciocavallo cheese and oregano 4

Sfincione bagherese 🍴 – soft pizza with stuffed onion, cheese, anchovies and caciocavallo cheese 4

Dessert

Cannolo 3,5
Filled with sweet ricotta^s cheese cream, chocolate chips and garnished with candied orange zest

Cannolicchio 1,8
Small cannolo

Trionfo di San Francesco 4
Cannolo served in a glass

Cassata siciliana 🍴 5
Sponge cake with sweet ricotta^s cheese, almond pasta reale and candied fruits

Pistacchiosa 🍴 5
Pistachios sponge cake with ricotta^s cream cheese, chocolate chips garnished with pistachios crumbs

Setteveli 🍴 5
Seven layer of crunchy chocolate, hazelnuts mousse, chocolate mousse and cocoa sponge glazed with dark chocolate

Gelati e granite

*In spring – summer season
Ask to the waiter for assortments*

Gelato 4

Brioche col tuppo^s with gelato 5

Granita 4

Brioche col tuppo^s with granita 5

Bicchierino small glass of siciliano di granita 2

Beverage

Acqua minerale <i>Mineral water sparkling or still - 1 lt</i>	2
BIO Sicilian soft drink Tomarchio - 27.5 cl <i>Golden Orange - red orange - chinotto - lemonade - tangerine - sweet soda</i>	3
BIO Ice Tea Tomarchio - 27.5 cl <i>Lemon - Peach</i>	3
Italian Cola Mole Cola Classic - 33 cl	3
Mole Cola sugar free - 33 cl	3
Fruit juice - 20 cl <i>Pear - Peach - Pineapple - Blueberry</i>	3
Fresh orange juice	4
Almond Milk	2,5



Draught beer

	Small 30 cl	Large 50 cl
Pilsner Urquell - Pils <i>Alcol 4,4 % Vol.</i>	3,5	6
	Small 20 cl	Large 40 cl
Kozel Dark - Dark lager <i>Alcol 5,3 % Vol.</i>	3,5	6

Craft beer from Sicily

	Bottle 33 cl
Oro - Pils <i>Alcol 4,9 % Vol.</i>	5
Bronzo - English Amber Ale <i>Alcol 5,8 % Vol.</i>	5
Trisca - Blanche <i>Alcol 5,0 % Vol.</i>	5

Sparkling Wines

	Glass	Bottle
Fushà Terre Siciliane IGT BIO – Baglio di Pianetto <i>Insolia Biologico– Metodo Charmat</i>	5	23
700 s.l.m. – Cusumano <i>Pinot Nero in prevalenza e Chardonnay – Brut Metodo Classico</i>	7	33
Duca Brut – Duca di Salaparuta <i>Grecanico e Chardonnay – Brut Metodo Charmat</i>	5	21
Saint Germain – Firriato <i>Blend di Catarrato e Grillo – Brut Metodo Charmat</i>	5	24
Charme Rosé – Firriato <i>Blend di vitigni autoctoni – Vino Mosso</i>	5	22

White Wines

	Glass	Bottle
Insolia Sicilia DOC BIO – Baglio di Pianetto <i>Insolia 100% Biologico</i>	4	18
Ficiligno Sicilia DOC BIO – Baglio di Pianetto <i>Insolia e Viognier Biologico</i>		20
Angimbé – Cusumano <i>Insolia 70% e Chardonnay 30%</i>		20
Alta Mora Etna Bianco DOC– Cusumano <i>Carricante 100%</i>	6	28
Calanica Terre Siciliane IGT – Duca di Salaparuta <i>Grillo 100%</i>	4	18
Sentiero del Vento IGT Terre Siciliane – Duca di Salaparuta <i>Vermentino 100%</i>	5	24
Caeles Grillo BIO – Firriato <i>Grillo 100% Biologico</i>	5	20
Leone d'Almerita Terre Siciliane IGT – Tasca d'Almerita <i>Catarratto 50%, Pinot Bianco 27%, Sauvignon 19%, Gewurztraminer 4%</i>	5	24
Nozze d'Oro Contea di Sclafani DOC– Tasca d'Almerita <i>Inzolia 75%, Sauvignon 25%</i>		35
Grillo Cavallo delle Fate Sicilia DOC– Tasca d'Almerita <i>Grillo 100%</i>	4	18

Red Wines

	Glass	Bottle
Shymer Terre Siciliane IGT BIO – Baglio di Pianetto <i>Syrah 50%, Merlot 50% Biologico</i>	5	22
Ramione Sicilia DOC BIO – Baglio di Pianetto <i>Nero d'Avola e Merlot Biologico</i>		24
Benuara Terre Siciliane IGT – Cusumano <i>Nero d'Avola 70 %, Syrah 30 %</i>		24
Nero d'Avola Terre Siciliane IGT – Cusumano <i>Nero d'Avola 100%</i>	4	18
Calanica Frappato Terre Siciliane IGT – Duca di Salaparuta <i>Frappato 100%</i>	4	18
Lavico Terre Siciliane IGT – Duca di Salaparuta <i>Nerello Mascalese 100%</i>		26
Le Sabbie dell'Etna Etna DOC– Firriato <i>Nerello Mascalese, Nerello Cappuccio</i>	6	26
Caeles Syrah BIO – Firriato <i>Syrah 100% Biologico</i>	5	22
Lamuri Nero d'Avola Sicilia DOC– Tasca d'Almerita <i>Nero d'Avola 100%</i>	5	24
Rosso del Conte Sicilia DOC– Tasca d'Almerita <i>Nero d'avola 62%, Perricone 38%</i>		58

Sweet Wines

	Glass	Bottle cl. 50
Targa Marsala Superiore Riserva Semisecco DOC – Florio <i>Grillo 100 %</i>	5	24
Oltrecento Marsala Superiore Dolce DOC – Florio <i>Uve a bacca bianca Grillo e Cataratto</i>	4	20

Cafeteria

Espresso	1,5
Decaf	1,5
Cappuccino	2
Cappuccino with almond milk	2,5
Barley coffee	1,5
Shaken ice coffee	4,5
Small glass <i>granita</i>	2

Sicilian liquor

Averna	3
Averna riserva Don Salvatore	4



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