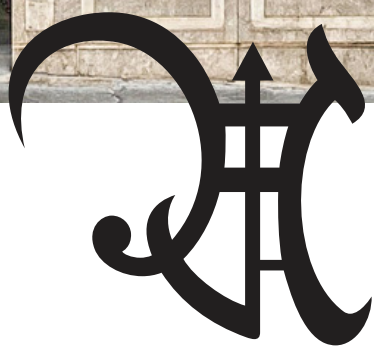




Antica Focacceria S. Francesco

Cucina popolare siciliana dal 1834

Carte en français



anticafocacceria.it
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Welcome!



In 1834, the Prince of Cattolica gave the chapel of his palace in Piazza S. Francesco in Palermo to the court cook Salvatore Alaimo: this is how the Focacceria of the same name was born, combining the humble traditions of street food with a love for the finest Sicilian popular cuisine.

Typical ingredients and simple recipes mark the meeting of different cultures in the crowded streets of this multiethnic city. Ordinary people, illustrious visitors and historical figures have all passed through Antica Focacceria, driven by the desire to enjoy these traditional and flavorful foods, handed down to this day with passion, for all those who wish to renew with us this vow of taste and tradition.

Customers are informed that the foods served in this establishment may contain one or more of the following allergens as an ingredient or in traces deriving from the production process.

List of food allergens

Pursuant to EU Regulation 1169/11, Legislative Decree 109/92, 88/2009 and subsequent amendments.

Cereals containing gluten — namely wheat, rye, barley, oats, spelt, kamut or their hybridized strains — crustaceans, eggs, fish, peanuts, soy, milk, lactose, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, possibly contained in wines, lupins, mollusks and all products derived from the list.

The allergens listed above are indicated in the menu under each recipe description with the following identifying numbers:

- | | | | |
|---|----------------|------------------|---------|
| 1. Cereals containing gluten — wheat, rye, barley, oats, spelt, kamut | 2. Crustaceans | 3. Eggs | 4. Fish |
| 5. Peanuts | 6. Soy | 7. Milk | 8. Nuts |
| 9. Celery | 10. Mustard | 11. Sesame seeds | |
| 12. Sulfites in concentrations above 10 mg/kg | 13. Lupins | 14. Mollusks | |

 Items marked with the Antica Focacceria symbol are produced by Sicilian workshops to ensure respect for the original recipe of Antica Focacceria S. Francesco and are frozen at origin.

^s Items marked with "S" are deep-frozen or frozen at origin.  vegetarian dish.

Information about allergens is available by asking the service staff.
Service charge: €3 Additional bread: €1

Starters

Schiticchio Antica Focacceria

Panelle, milk croquettes, cazzillo potato croquette, small butter arancina, small ragù arancina, sfincione, caponata, small maritata focaccia
1,6,7,8,9,11,12

11

Schiticchio Ballarò

2 cazzilli, 2 croquettes, 2 panelle, 2 small butter arancine, 2 small ragù arancine, 2 small Norma arancine
1,6,7,9

12

Eggplant schiticchio

Eggplant rolls, caponata, 2 small Norma arancine
1,3,6,7,8,9,12

11

Eggplant caponata

Melanzane, sedano, pomodoro, capperi e olive
8,9,12

9

Sicilian octopus salad

Small octopus salad with carrots and celery
9,14

13

Sicilian baked ricotta

Sicilian-style baked ricotta served with grilled vegetables
7

11

Sweet-and-sour pumpkin

12

8

Caciocavallo all'argentiera

Pan-fried caciocavallo cheese with oil, garlic, vinegar, sugar and oregano
7,12

11



First Courses

Pasta chi sardi

Fresh busiate pasta with sardines, wild fennel, saffron, pine nuts, tomato paste, breadcrumbs and raisins
1,3,4,8

16

Rigatoni alla Norma

Tomato sauce, eggplant, salted ricotta and basil
1,7

12

Baked anelletti timbale

Anelletti pasta with ragù, peas, eggplant, Grana cheese and béchamel
1,7,9

11

Tonnarelli with pistachios and shrimp

Fresh tonnarelli pasta with pistachio pesto and pan-sautéed shrimp
1,2,3,8,12

17,5

Busiate with swordfish, cherry tomatoes and mint

Fresh busiate pasta with swordfish, mint, cherry tomatoes and garlic
1,3,4,12

15,5

Squid-ink tonnarelli with octopus and shrimp

Fresh tonnarelli pasta with squid ink, octopus, shrimp, tomato paste, garlic and parsley
1,2,3,12,14

16,5



Main Courses

Eggplant rolls

Rolls filled with raisins, onion, breadcrumbs, caciocavallo cheese, tomato cream and pine nuts, served with mixed greens and cherry tomatoes

1,3,7,8,12

11,5

Sarde a beccafico

Rolls filled with raisins^s, onion, breadcrumbs, caciocavallo cheese, tomato cream and pine nuts, served with mixed greens and cherry tomatoes

1,4,7,8,12

12

Pantelleria-style swordfish

Swordfish^s steak pan-sautéed with cherry tomatoes, olives, capers and fresh mint, served with mixed greens and cherry tomatoes

4

16,5

Palermo-style steak

Grilled beef with herb-flavored breading and black pepper, served with mixed greens and cherry tomatoes

1

14,5

Sliced chicken with orange

Sliced chicken with orange sauce, extra virgin olive oil and parsley, served with mixed greens and cherry tomatoes

1

14,5

Sliced tuna with pistachio pestoo

Sliced tuna^s served with pistachio pesto, mixed greens and cherry tomatoes

4,8

18

Beef rib steak

Boneless beef rib steak served with mixed greens, cherry tomatoes and caciocavallo shavings

7

16,5

Eggplant parmigiana

Fried eggplant baked au gratin with tomato, mozzarella, cheese and basil

3,7

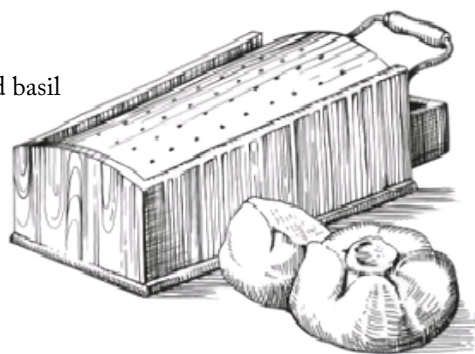
12

Fried fish

Fried calamari^s, shrimps^s and fried zucchini

1,2,12,14

20



KIDS MENU

- up to 10 years old -



Pasta with ragù (1,3,7,9) or chicken cutlet with French fries^s or roasted potatoes (1,3,5,7,6,8) 12
plus a drink of your choice and a small cannolo (1,7,6,8)

Authentic Sicilian Pizzas

Alla Norma 🌱	11
Tomato sauce, mozzarella, fried eggplant, salted ricotta and basil 1,7	
Escarole pizza	11
Mozzarella, sautéed escarole with olives and capers, anchovies 1,4,7	
Caponata 🌱	12
Eggplant caponata with celery, olives and capers 1,8,9	
La Sicula	13
Tomato, anchovies, mixed olives, plenty of Parmesan, garlic oil, parsley. Finished with fresh basil 1,4,7	

Side Dishes

Roasted potatoes 🌱 - Roasted with rosemary	6
Grilled vegetables 🌱 - Mixed grilled seasonal vegetables	8
French fries 🌱 - Skin-on fries	5
pinach with garlic, oil and chili pepper 🌱 - Spinach ^s , garlic, oil and chili pepper	6
Mixed greens and cherry tomatoes 🌱 - Mixed greens and cherry tomatoes	6

Large Salads

Alicudi	13,5
Mixed greens, smoked swordfish, tomato, PDO Buffalo Mozzarella from Campania and mint 4,7	
Filicudi 🌱	10,5
Mixed greens, spinach ^s , ricotta, tomato, olives, capers and croutons 1,7	
Ficuzza	11,5
Mixed greens, breaded chicken cube ^s , almond flakes, Grana Padano PDO shavings, mayonnaise and bread croutons 3,5,7,8,10	
Favignana with smoked swordfish	17
Mixed greens, smoked swordfish, tomato, buffalo mozzarella, olives and peeled orange segments 4,7	
Burrata and tomato caprese 🌱	13,5
Burrata with tomato, extra virgin olive oil and basil 7	

Desserts



Cannolo

4

Filled with ricotta cream^s enriched with dark chocolate chips, dusted with powdered sugar and candied orange peel
1,7,12

Pistachio cannolo

4,5

Filled with ricotta cream^s and pistachio paste
1,7,8

Triumph of San Francesco

6,5

Deconstructed cannolo in a glass, cannolo shell shards, ricotta cream with dark chocolate chips
1,7,12



Sicilian cassata

6,5

Ricotta cream base, sponge cake, almond marzipan and candied fruit
1,3,6,7,8



Classic cassatina

5,5

1,3,6,7,8



Pistacchiosa

6,5

Pistachio dessert
1,3,6,7,8



Chocolate and hazelnut delight

6,5

Soft sponge cake enriched with hazelnut cream and a soft cocoa mousse, finely glazed with dark chocolate
1,3,6,7,8

Antica Focacceria tiramisù

6,5

Tiramisù cream^s on coffee-soaked ladyfingers with cannolo shell flakes
1,3,7

Gelato & Granita

Granita / Gelato

4

Brioche col tuppo with granita / gelato

5

1,3,7

Small Sicilian glass of granita

2,5



Caffetteria

Antica coffee Espresso served with a semi-sphere of ice cream. 7	2,5
Moak Espresso Brasilea selection A blend that preserves the essence of different crops, coming together in a rich coffee.	1,6
Decaf	1,6
American coffee	2
Cappuccino 7	2
Cappuccino with almond milk 8	2,2
Barley coffee, regular / large cup 1	1,6 / 2
Coffee with alcohol	3,5
Shaken iced coffee	4,5

Beverages

San Benedetto mineral water - 75 cl Still and sparkling mineral water.	3
Sicilian soft drinks Tomarchio BIO - 27,5 cl Golden orange, red orange, chinotto, lemonade, tangerine and sweet soda.	3,8
Tomarchio BIO iced tea - 27,5 cl Lemon and peach.	3,8
Tonic water - 33 cl	3,5
Pepsi Regular - 33 cl	3,5
Pepsi Zero - 33 cl	3,5
Nastro Azzurro 0.0% alcohol-free beer 1	4
Fruit juice - 20 cl pear, peach, pineapple, blueberry.	3
Fresh orange juice	4
Seven Up - 33 cl	3,5
Mirinda - 33 cl	3,5

Draft Beers

Birra Raffo - Lavorazione Grezza - 20 cl

Puglia, Italy - alcohol 4.8% Vol. Flavor: rounded and fresh.

¹

4

Birra Raffo - Lavorazione Grezza - 40 cl

Puglia, Italy - alcohol 4.8% Vol. Flavor: rounded and fresh.

¹

6

Birra Peroni Nastro Azzurro - Premium Lager - 20 cl

Italy - alcohol 5.1% Vol. Flavor: dry and refreshing.

¹

4

Birra Peroni Nastro Azzurro - Premium Lager - 40 cl

Italy - alcohol 5.1% Vol. Flavor: dry and refreshing.

¹

6

Craft Beers

Oro - Pils - birrificio Tarì - 33 cl

Sicily - low fermentation - alcohol 4.9% Vol. Taste: fresh hops, malty notes, dry and slightly bitter.

¹

7

Bronzo - English Amber Ale - birrificio Tarì - 33 cl

Sicily - high fermentation - alcohol 5.8% Vol. Taste: moderate bitterness, herbaceous, clean malt finish.

¹

7

Trisca - Blanche - birrificio Tarì - 33 cl

Sicily - high fermentation - alcohol 5.0% Vol. Taste: fresh, elegant and delicately citrusy.

¹

7

Cocktail

Averna Sicilian mule Averna, Thomas Henry Ginger Beer and lemon juice.	7
Americano	8,5
Negroni / Negroni sbagliato	8,5
Bulldog Tonic	8,5
Gin Tonic dell'Etna	9,5
Palermo Spritz	8
Non-alcoholic cocktail	5
Crodino XL Biondo / Arancia Rossa	5
Aperol Spritz	7
Campari Spritz	7
Cynar Spritz	7
Sarti Spritz Sarti Rosa, Prosecco and soda.	7
Hugo Spritz	7

Bitters & Spirits

Averna Intense and bittersweet, with notes of orange and licorice balanced by blueberry, juniper, rosemary and sage.	4
Averna riserva Tributo Siciliano Aged for at least 18 months in fine barrels at the historic Caltanissetta distillery.	5
Rump@Blic Sicilian Legacy 100% Barbados: a rum with unique and distinctive aromatic notes.	7
Rump@Blic Sicilian Origin 100% Jamaican blend: a rum reflecting the strong notes of its island of origin.	7

Wines

Sparkling Wines

Fushà Terre Siciliane IGT BIO - <i>Baglio di Pianetto</i> Organic Insolia — Charmat Method 12	25,5
700 s.l.m. - <i>Cusumano</i> Mainly Pinot Noir and Chardonnay — Brut Classic Method 12	36,5
Duca Brut - <i>Duca di Salaparuta</i> Grecanico and Chardonnay — Brut Charmat Method 12	20,5
Saint Germain - <i>Firriato</i> Blend of Catarratto and Grillo — Brut Charmat Method 12	25,5
Charme Rosé - <i>Firriato</i> Blend of native grape varieties — Semi-sparkling wine 12	26,5
Our selection of sparkling wines by the glass	6,5

White Wines

Insolia Sicilia DOC BIO - <i>Baglio di Pianetto</i> 100% organic Insolia 12	19,5
Viognier DOC BIO - <i>Baglio di Pianetto</i> 100% Viognier 12	20,5
Alta Mora Etna Bianco DOC - <i>Cusumano</i> 100% Carricante 12	31,5
Angimbè - <i>Cusumano</i> 70% Insolia and 30% Chardonnay 12	22,5
Schamaris DOC - <i>Cusumano</i> 100% Grillo 12	22,5
Grillo "Autentici di Sicilia" - <i>Duca di Salaparuta</i> 100% Grillo 12	19,5
Lavico Bianco DOC - <i>Duca di Salaparuta</i> 100% Carricante 12	34,5

Wines

Bianchi

Sentiero del Vento IGT Terre Siciliane - <i>Duca di Salaparuta</i> 100% Vermentino <i>12</i>	26,5
Bayamore Bianco DOC - <i>Firriato</i> Chardonnay, Insolia, Viognier <i>12</i>	23,5
Caeles Catarratto IGT BIO - <i>Firriato</i> 100% Catarratto <i>12</i>	22,5
Caeles Grillo BIO - <i>Firriato</i> 100% organic Grillo <i>12</i>	24,5
Amira Rosato DOC - <i>Principi di Butera</i> 100% Nero d'Avola <i>12</i>	21,5
Chardonnay Sicilia DOC - <i>Principi di Butera</i> 100% Chardonnay <i>12</i>	20,5
Our selection of white wines by the glass <i>12</i>	6,5

Red Wines

Frappato IGT BIO - <i>Baglio di Pianetto</i> 100% Frappato <i>12</i>	20,5
Shymer Terre Siciliane IGT BIO - <i>Baglio di Pianetto</i> 100% Nero d'Avola <i>12</i>	24,5
Syrah DOC BIO - <i>Baglio di Pianetto</i> 100% Syrah <i>12</i>	20,5
Benuara Terre Siciliana IGT - <i>Cusumano</i> 70% Nero d'Avola, 30% Syrah <i>12</i>	26,5
Merlot IGT - <i>Cusumano</i> 100% Merlot <i>12</i>	20,5
Nero d'Avola Terre Siciliane IGT - <i>Cusumano</i> 100% Nero d'Avola <i>12</i>	20,5

Wines

Red Wines

Frappato "Autentici di Sicilia" - Duca di Salaparuta 100% Frappato 12	19,5
Nero d'Avola "Autentici di Sicilia" DOC Sicilia - Duca di Salaparuta 100% Nero d'Avola 12	19,5
Lavico Etna Rosso DOC - Duca di Salaparuta 100% Nerello Mascalese 12	35,5
Caeles Syrah BIO - Firriato 100% organic Syrah 12	25,5
Le Sabbie dell'Etna DOC - Firriato Nerello Mascalese, Nerello Cappuccio 12	32,5
Sorià Perricone DOC - Firriato 100% Perricone 12	26,5
Cabernet Sauvignon Sicilia DOC - Principi di Butera 100% Cabernet Sauvignon 12	22,5
Our selection of red wines by the glass 12	6,5

Fortified Wines

Marsala Superiore Riserva Secco DOC - Florio Grillo and Catarratto 12	35,5
Marsala Superiore Riserva Semisecco DOC - Florio Grillo and Catarratto 12	35,5
Oltrecento Marsala Superiore Dolce DOC - Florio White grape varieties: Grillo and Catarratto 12	30,5
Targa Marsala Superiore Riserva Semisecco DOC - Florio 100% Grillo 12	33,5
Our selection of Fortified wines by the glass 12	6,5

Street Food

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

Pani ca' meusa

Meusa means spleen, part of the veal offal that is cooked again in lard together with lung and has always been eaten in a vastedda or guastedda, or in focaccia.

Focaccia

A typical round sandwich sprinkled with sesame seeds. The cheeses used in our focacce are Zappalà.

Focaccia schietta 🌱 - With shavings of caciocavallo cheese and ricotta 1,7,11	4
Focaccia maritata - With spleen, lung, shavings of caciocavallo cheese and ricotta 1,7,11	4
Focaccia formaggio - With spleen, lung and caciocavallo cheese 1,7,11	4
Focaccia limone - With spleen, lung and lemon 1,11	4
Pane e panelle 🌱 - Focaccia, panelle, pepper and lemon 1,11	3,5
Pane, panelle e cazzilli 🌱 - Focaccia, panelle, cazzilli potato croquettes and lemon 1,11	3,5
Pane e cazzilli 🌱 - Focaccia, cazzilli potato croquettes 1,11	3,5
Pane panelle e melanzana 🌱 - Focaccia, panelle, fried eggplant, pepper and lemon 1,11	4
Arancina ragù - With meat ragù and peas 1,6,7,9	3
Arancina burro - With mozzarella, ham and béchamel 1,6,7	3
Arancina Norma 🌱 - With tomato, fried eggplant, salted ricotta and basil 1,3,6,7	3
Mixed small arancinee - Snack-size arancine, 6 pcs 1,3,6,7	8
Panelle 🌱 - Soft golden fritters made with chickpea flour and parsley, 6 pcs	3,5
Cazzilli 🌱 - Potato and mint croquettes, 6 pcs	3,5
Milk croquettes 🌱 - Soft béchamel heart in a crunchy breading, 6 pcs 1,6,7,9	4,5
Palermitan sfincione - Soft pizza with tomato sauce, breadcrumbs, onion, anchovies, caciocavallo cheese and oregano 1,4	6