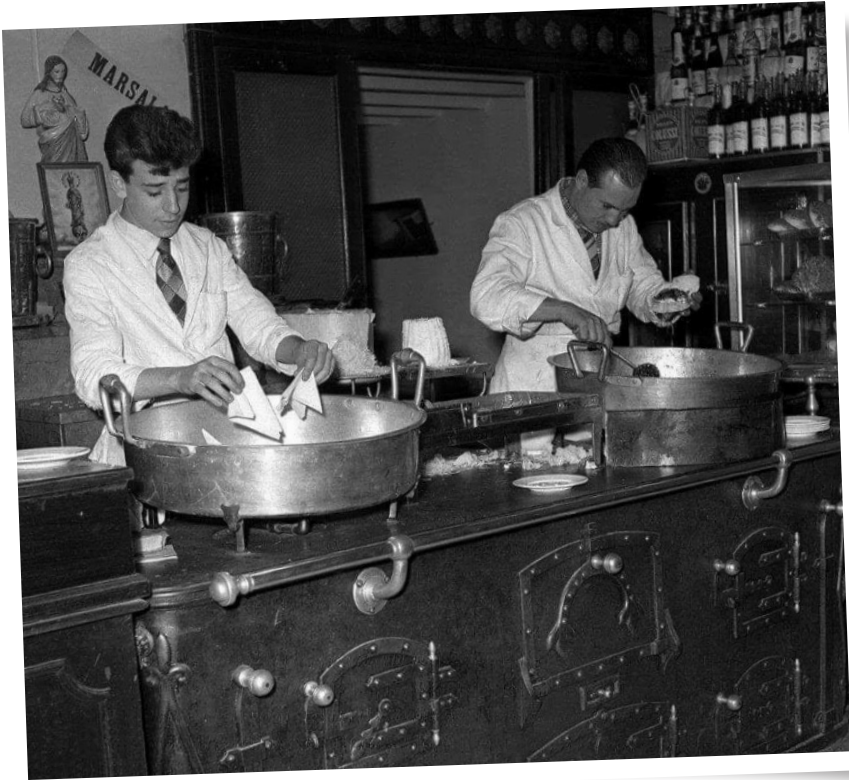


Antica Focacceria
S. Francesco

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.

♠ The products marked in this way are frozen at the origin.

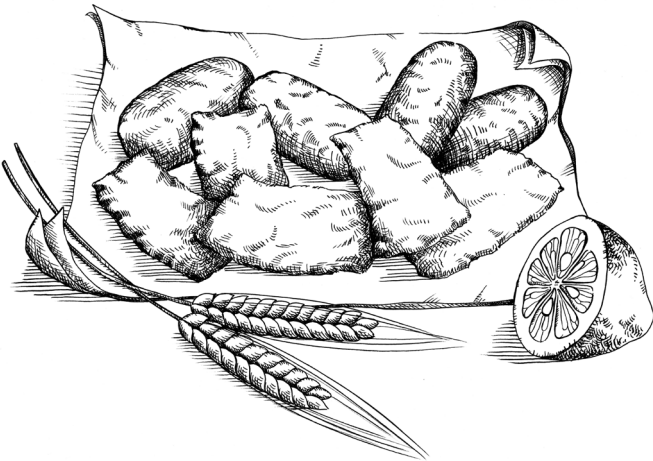
🌱 Vegetarian

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

Service charge € 3 Additional bread € 1 (1)

Appetizers

- Schiticchio Antica Focacceria** 10
Panella, milk croccchè, cazzillo (potato croquettes), butter arancinetta, ragù arancinetta, sfincione, caponata, maritata focaccina^s
1,6,7,8,9,11,12
- Schiticchio Ballarò** 12
2 cazzilli, 2 milk croccchè, 2 panelle, 2 butter arancinette, 2 ragù arancinette, 2 Norma arancinette
1,6,7,9
- Eggplant Schiticchio** (V) 10
Eggplant rolls, caponata, Norma arancina
1,3,6,7,8,9,12
- Eggplant caponata** (V) 8.5
Deep-fried eggplant, celery, tomato, capers, olives, and almonds
8,9,12
- Sicilian octopus salad** 12
Octopus^s salad with carrots and celery
9,14
- Baked Sicilian ricotta** (V) 10
Baked Sicilian ricotta served with grilled vegetables
7
- Smoked swordfish carpaccio** 12
Smoked swordfish carpaccio with mixed greens and citrus dressing
4
- "Caciocavallo all'Argentiera"** (V) 10
Pan-fried Caciocavallo cheese with oil, garlic, vinegar, sugar, and oregano.
7,12



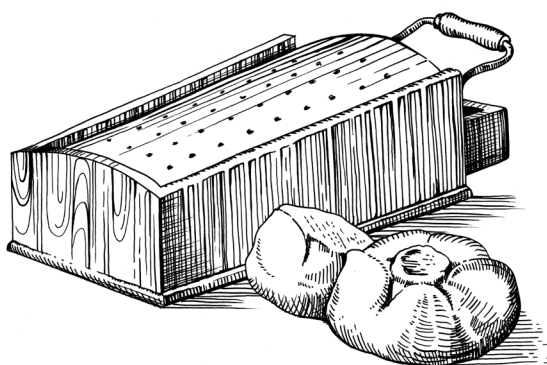
First dishes

- Pasta chi sardi** 15
Busiata pasta with sardines, fennel, saffron, pine nuts, tomato paste, breadcrumbs, and raisins
1,3,4,8
- Rigatoni alla Norma**  11
Rigatoni pasta with tomato sauce, eggplant, salted ricotta, and basil
1,7
- Timballo di anelletti al forno** 10
Ring shaped pasta baked in oven, with beef ragù, green peas^s and basil
1,7,9
- Tonnarelli with pistachios and shrimps** 17
Tonnarelli pasta with pistachios pesto sauce and shrimps^s
1,2,3,8,12
- Busiata with swordfish, cherry tomatoes and mint** 15
Busiata pasta with swordfish^s, mint, cherry tomatoes, and garlic
1,3,4,12
- Tonnarelli with cuttlefish ink, octopus and prawns** 16
Tonnarelli pasta with cuttlefish ink, octopus^s, shrimps^s, tomato paste, garlic, and parsley
1,2,3,12,14
- Busiate with pistachios and burrata**  18
Busiate pasta with pistachio pesto and burrata
1,3,7,8



Main course

- Eggplant Rolls**  11
Eggplant rolls stuffed with dried raisins, onions, breadcrumbs, caciocavallo cheese, tomato velouté, and pine nuts, served with mixed greens and cherry tomatoes
1,3,7,8,12
- Sardines "a beccafico"** 12
Sardines stuffed with breadcrumbs, pine nuts, raisins, and parsley, seasoned in a sweet and sour sauce and baked, served with mixed greens and cherry tomatoes
1,4,7,8,12
- Swordfish "alla pantasca"** 16
Swordfish steak ^S sautéed with cherry tomatoes, olives, capers, and fresh mint, served with mixed greens and cherry tomatoes
4
- Palermitan steak** 14
Grilled beef steak with herb-flavored breadcrumbs and black pepper, served with mixed greens and cherry tomatoes
1
- Orange-Glazed Chicken Slices** 14
Sliced chicken with orange sauce, EVO oil, and parsley, served with mixed greens and cherry tomatoes
1
- Tuna Slices** 16
Sliced tuna ^S served with mixed greens and cherry tomatoes
4
- Rib-Eye Steak** 16
Boneless rib-eye steak served with mixed greens, cherry tomatoes, and shavings of caciocavallo cheese
7
- Eggplant Parmigiana**  11
Fried eggplant baked with tomato, mozzarella, cheese, and basil
3,7
- Fried Fish** 20
Fried calamari ^S, shrimps ^S, and fried zucchini
1,2,12,14



Sides

Roasted potatoes (V)	6
<i>Rosmary oven roasted potatoes</i>	
Grilled vegetables (V)	8
<i>Grilled mixed veggie</i>	
French fries^s (V)	5
<i>Chips</i>	
Spinach^s with Garlic and Chili (V)	6
Mixed salad and cherry tomatoes (V)	6

Salads

Alicudi	13
<i>Mixed greens, smoked swordfish, tomato, Campania DOP buffalo mozzarella, and mint</i>	
4,7	
Filicudi (V)	10
<i>Mixed salad, spinach^s, ricotta cheese, cherry tomatoes, olives, capers and croutons</i>	
1,7	
Ficuzza	11
<i>Mixed salad, sliced deep fried chicken^s, almonds, Grana Padano PDO flakes, mayo and croutons</i>	
3,5,7,8,10	
Favignana	17
<i>Mixed greens, tuna tartare^s, tomatoes, buffalo mozzarella, olives, and peeled oranges</i>	
4,7	
Caprese of burrata and tomatoes (V)	13
<i>Burrata with tomatoes, EVO oil and basilic</i>	
7	

KIDS MENÙ

Up to 10 years

Tomato sauce pasta^s (1,3,7,9) **or deep-fried chicken cutlet^s with chips** (1,3,5,7,6,8)
+ Soft drink + Cannolicchio (1,7,6,8)



11



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 vastedda or guastedda, focaccia

Focaccia


A typical round sandwich sprinkled with sesame seeds. Cheese in our Focaccias are by Zappalà

Focaccia schietta  – shaved caciocavallo cheese and ricotta cheese 3,8
1,11,7.


Focaccia maritata – spleen, lung, shaved caciocavallo cheese and ricotta 3,8
1,11,7.


Focaccia formaggio – spleen, lung, shaved caciocavallo cheese 3,8
1,7,11.

Focaccia limone – spleen, lung and squeezed fresh lemon juice 3,8
1,11.

Pane e panelle  – focaccia, chickpeas fritters, pepper e and squeezed fresh lemon juice 3
1,11.


Pane, panelle e cazzilli  – focaccia, chickpeas fritters, potatoes croquettes and squeezed fresh lemon juice 3
1,11.

Pane e cazzilli  – focaccia, potatoes croquettes (cazzilli) 3
1,11.


Pane panelle e melanzana  – focaccia, chickpeas fritters, pepper and fried eggplant 3,5
1,11.


Arancina ragù – rice ball stuffed with meat sauce and green peas⁵ 2,8
6,7,9,1.


Arancina burro – rice ball stuffed with mozzarella, ham and light béchamel 2,8
6,7,1.

Arancina Norma  – tomato rice ball stuffed with deep-fried eggplant, dried ricotta cheese and basil 2,8
7,6,1,3.

Arancinette miste – mixed small arancina 6 pcs 7
7,6,1,3.

Panelle  – soft and gold chickpeas fritters 6 pcs 3

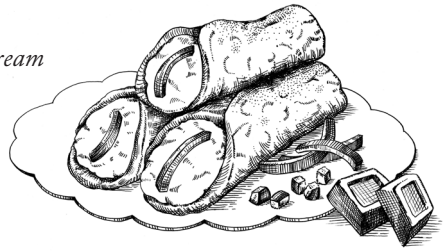
Cazzilli  – potatoes croquettes and mints 6 pcs 3

Crocchè di latte  – Palermo style croquettes with heart of bechamel sauce 6 pcs 3,8
7,1,6,9.

Sfincione palermitano – soft pizza with tomato sauce, onion, anchovies, caciocavallo cheese and oregano 6
1,4.

Dessert

- Cannolo** 4
Filled with sweet ricotta^S cheese cream, chocolate chips and garnished with candied orange zest
1,7,12
- Cannolo with pistachio** 4,2
Stuffed with ricotta^S cheese cream and pistachio cream
1,7,8
- Trionfo di San Francesco** 6
Cannolo served in a glass
1,7,12
- Cassata siciliana** 6
Sponge cake with sweet ricotta cheese, almond pasta reale and candied fruits
1,3,6,7,8
- Scassatina** 5
The Antica Focacceria deconstructed cassata
1,3,6,7,8,12
- 7-Layer Pistachio Mousse** 6
A soft dessert with layers of pistachio mousse, crunchy pistachio, chocolate, and cocoa sponge cake
1,3,6,7,8
- Chocolate and hazelnuts delight** 6
Soft sponge cake enriched with hazelnut cream and a soft cocoa mousse, all finely glazed with dark chocolate
1,3,6,7,8
- Tiramisu Antica Focacceria** 6
Tiramisu cream^S on coffee ladyfingers with cannol wafer flakes
1,3,7
- Granimousse with Lemon** 6
Soft semifreddo made with lemon and topped with lemon granita
3,7
- Pistachio Panna Cotta** 6
A creamy dessert made with cream and pistachio custard, served with pistachio brittle
7,8
- Baked Cassatine with Cream** 6
Fragrant chocolate shortcrust pastry filled with sweet ricotta and chocolate chips, served with whipped cream
1,3,6,7
- Tasting of chocolate from Antica Dolceria Bonajuto di Modica** 4
Vanilla, ginger, cinnamon and orange
Chocolate which requires the low temperature processing typical of the Modica tradition; with a granular structure with grains of sugar still intact inside the product
- Tasting of chocolate from Antica Dolceria Bonajuto di Modica** 8
Vanilla, ginger, cinnamon and orange
with Rhum rump@blic Sicilian Origin or rump@blic Sicilian Legacy
-



Ice cream & Granita

*In spring – summer season.
Ask the staff for assortments.*

Granita/Ice cream	4
Brioche with tuppero <i>with granita/ice cream</i> 1,3,7	5
Sicilian shot glass of granita	2,5

Caffetteria

Antica coffee <i>Espresso served with a semi-sphere of ice cream</i>	2,5
Moak Espresso Brasilea selection <i>Blend that preserves the essence of different crops that blend together in a rich coffee with an aroma that gives pleasantness for a long time</i>	1,6
Decaf	1,6
American coffee	2
Cappuccino	2
Cappuccino with almond milk	2,2
Barley coffee normal/big cup	1,6 / 2
Coffee with alcohol	3,5
Shacken ice coffee	4,5



Beverage

Mineral water <i>Mineral water sparkling or still - 75 cl</i>	3
Sicilian soft drink BIO - 27.5 cl	3,8
<i>Golden Orange - red orange - chinotto - lemonade - tangerine - sweet soda</i>	
Ice Tea BIO - Lemon - Peach - 27.5 cl	3,8
Coca Cola Classic - Sugar free - Tonic water - 33 cl	3,5
Nastro Azzurro 0,0% Analcolic Beer	4
Fruit juice - Pear - Peach - Pineapple - Blueberry - 20 cl	3
Fresh orange juice	4



Discover our beers

Draught beer

Small 20 cl Medium 40 cl

Birra Raffo - Raw Brewing



4

6

Puglia, Italy - alcohol 4,8% Vol.

Flavor: rounded and fresh.

Made with unrefined Apulian cereals, malted aroma with bitter hop notes at the end. "Raw" because it preserves the natural composition, aromas, and colors of the raw materials.

1

Peroni Nastro azzurro - Premium Lager



4

6

Italy - alcohol 5,1% Vol.

Flavor: dry and refreshing.

Always maintains the characteristics of a "Made in Italy" product, reflected in its balanced aroma and the quality of its ingredients. Light bitter notes from finely aromatic noble hops are harmoniously balanced with floral and spicy scents. The high attenuation makes it light and crisp, offering a refreshing sensation from the very first sip.

1

Craft beer from Sicily

Referred in the bottle, not pasteurized, not filtered

Bottle 33 cl

Oro - Pils

Sicily - low fermentation - alcohol 4,9 % Vol.

Taste: Fresh hops, malty notes, dry and slightly bitter

1

6

Bronzo - English Amber Ale

Sicily - high fermentation - alcohol 5,8 % Vol.

Taste: moderate bitterness, herbaceous, clean final notes of malt

1

6

Trisca - Blanche

Sicily - high fermentation - alcohol 5,0 % Vol.

Taste: fresh, elegant, delicately citrusy



1

6

Sparkling Wines

		Bottle
Fushà Terre Siciliane IGT BIO – Baglio di Pianetto <i>Insolia Biologic – Method Charmat</i>		25
700 s.l.m. – Cusumano <i>Mostly Pinot Noir and Chardonnay – Classic Method Brut</i>		36
Duca Brut – Duca di Salaparuta <i>Grecanico and Chardonnay – Charmat Method Brut</i>		20
Saint Germain – Firriato <i>Blend of Catarratto and Grillo – Charmat Method Brut</i>		25
Charme Rosé – Firriato <i>Blend of native vines – Merved Wine</i>		26
Our selections of sparkling wines by glass 12.		6




White Wines

		Bottle
Insolia Sicilia DOC BIO – Baglio di Pianetto <i>Insolia 100% Biologic</i>		19
Viognier DOC BIO – Baglio di Pianetto <i>Viognier 100%</i>		20
Alta Mora Etna Bianco DOC – Cusumano <i>Carricante 100%</i>		31
Angimbé – Cusumano <i>Insolia 70% e Chardonnay 30%</i>		22
Schamaris DOC – Cusumano <i>Grillo 100%</i>		22
Grillo “autentici di Sicilia” – Duca di Salaparuta <i>Grillo 100%</i>		19
Lavico Bianco DOC – Duca di Salaparuta <i>Caricante 100%</i>		34
Sentiero del Vento IGT Terre Siciliane – Duca di Salaparuta <i>Vermentino 100%</i>		26
Bayamore Bianco DOC – Firriato <i>Chardonnay, Insolia, Viognier</i>		23
Caeles Cataratto IGT BIO – Firriato <i>Cataratto 100%</i>		22
Caeles Grillo BIO – Firriato <i>Grillo 100% Biologic</i>		24
Amira Rosato DOC – Principi di Butera <i>Nero d’Avola 100%</i>		21
Chardonnay Sicilia DOC – Principi di Butera <i>Chardonnay 100%</i>		20
Our selections of white wines by glass 12.		6

Red Wines

		Bottle
Frappato IGT BIO – Baglio di Pianetto <i>Frappato 100%</i>		20
Shymer Terre Siciliane IGT BIO – Baglio di Pianetto <i>Syrah 50%, Merlot 50% Biologic</i>		24
Syrah DOC BIO – Baglio di Pianetto <i>Syrah 100%</i>		20
Benuara Terre Siciliana IGT – Cusumano <i>Nero d'Avola 70%, Syrah 30%</i>		26
Merlot IGT – Cusumano <i>Merlot 100%</i>		20
Nero d'Avola Terre Siciliane IGT – Cusumano <i>Nero d'Avola 100%</i>		20
Frappato "Autentici di Sicilia" – Duca di Salaparuta <i>Frappato 100%</i>		19
Nero d'Avola "autentici di Sicilia" DOC Sicilia – Duca di Salaparuta <i>Nero d'Avola 100%</i>		19
Lavico Etna Rosso DOC – Duca di Salaparuta <i>Nerello Mascarese 100%</i>		35
Caeles Syrah BIO – Firriato <i>Syrah 100% Biologic</i>		25
Le Sabbie dell'Etna DOC – Firriato <i>Nerello Mascalese, Nerello Cappuccio</i>		32
Sorià Perricone DOC – Firriato <i>Perricone 100%</i>		26
Cabernet Sauvignon Sicilia DOC – Principi di Butera <i>Cabernet Sauvignon 100%</i>		22
Our selections of red wines by glass 12.		6

Sweet Wines

		Bottle cl. 50
Marsala Superiore Riserva Secco DOC – Florio <i>Grillo and Catarratto</i>		35
Marsala Superiore Riserva Semisecco DOC – Florio <i>Grillo and Catarratto</i>		35
Oltrecento Marsala Superiore Dolce DOC – Florio <i>White berried Grillo and Catarratto</i>		30
Targa Marsala Superiore Riserva Semisecco DOC – Florio <i>Grillo 100%</i>		33
Our selections of sweet wines by glass 12.		6

Spirits

Averna	4
<i>It is intense and bittersweet, with notes of orange and licorice balanced by blueberry, juniper, rosemary and sage</i>	
Averna riserva Tributo Siciliano	5
<i>It is patiently stored for at least 18 months in precious barrels in the historic factory of Caltanissetta. This emphasizes the dried fruit and Mediterranean herb aromas of the recipe original and gives the amaro hints of lightly toasted wood as well as a pleasant softness.</i>	
Ramp@Blic Sicilian Legacy	7
Ramp@Blic Sicilian Origin	7

Cocktail

Averna Sicilian mule	7
<i>(Averna, Thomas Henry Ginger Beer, lemon juice)</i>	
Americano	8,5
Negroni/Negroni sbagliato	8,5
Bulldog Tonic	8,5
Analcolic	5
Crodino XL Biondo/Arancia Rossa	5



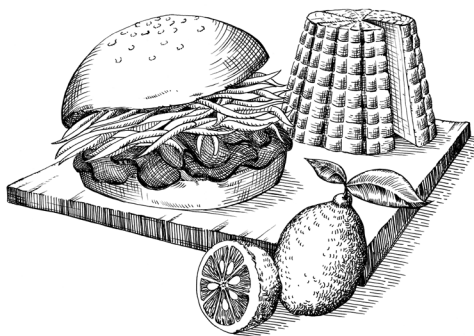
Spritz Selection

Aperol Spritz	7
Campari Spritz	7
Cynar Spritz	7
Sarti Spritz <i>(Sarti Rosa Prosecco soda)</i>	7
Hugo Spritz	7

We inform our kind customers that the foods supplied at this exercise, may contain one or more of the following allergens as an ingredient or in traces deriving from the productive process.

The above allergens are indicated in the menu below the description of the recipe with the identification number as below:

1. Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled, kamut).
2. Shellfish and shellfish products.
3. Eggs and egg products.
4. Fish and fish products.
5. Peanuts and peanut products.
6. Soy and soy products.
7. Milk and milk-based products.
8. Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts).
9. Celery and celery-based products.
10. Mustard and mustard products.
11. Sesame seeds and sesame products.
12. Sulphites in concentrations greater than 10 mg/kg.
13. Lupines and lupine products.
14. Shellfish and shellfish products.



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English Menu
Carte en français



Antica Focacceria S. Francesco
Cucina popolare siciliana dal 1834