

ENGLISH MENU

Antica Focacceria
S. Francesco

Cucina popolare siciliana dal 1834

MENU @MBO

A SICILIAN START

CHOOSE A STARTER AND A FIRST COURSE
FROM OUR MENU

16€



HOME FLAVORS

CHOOSE A STARTER AND A MAIN COURSE
FROM OUR MENU

18,5€



THE @COMPLETE MENU

CHOOSE A FIRST COURSE AND
A MAIN COURSE FROM OUR MENU

19€



APPETIZER STARTER

IL NOSTRO TAGLIERE DEI FRITTI

A TASTING OF PALERMO'S BEST-LOVED FRIED BITES.

1,3,6,7,9

10€

CAPONATA DI MELANZANE

EGGPLANT, OLIVES, CAPERS AND CELERY IN CLASSIC SICILIAN CAPONATA.

9,12

8€

SARDE FRITTE

GOLDEN FRIED SARDINES, BEST ENJOYED HOT.

1,4

8€

FIRST COURSE

ANELLETTI AL FORNO

BAKED ANELLETTI WITH RAGÙ, PEAS, EGGPLANT AND BÉCHAMEL.

1,7,9

9€

RIGATONI ALLA NORMA INFORNATA

BAKED RIGATONI WITH TOMATO, EGGPLANT, BASIL AND SALTED RICOTTA.

1,7

9€

PARMIGIANA

BAKED EGGPLANT WITH TOMATO SAUCE, MOZZARELLA AND CACIOCAVALLO.

1,3,7

9€

PASTA CON LE SARDE AL FORNO

BAKED PASTA WITH SARDINES, SAFFRON, RAISINS AND BREADCRUMBS.

1,4

9€

SECOND COURSE

POLPETTE DI CARNE AL SUGO

HOMESTYLE BEEF MEATBALLS IN TOMATO SAUCE.

1,3,7

12€

POLPETTE DI PESCE SPADA IN AGRODOLCE

SWORDFISH MEATBALLS WITH MINT AND TOMATO.

1,3, 4,7

12€

CAPONATA DI PESCE SPADA

SWORDFISH BITES WITH EGGPLANT CAPONATA.

4,9,12

12€

MIX DI INVOLTINI SUINO

A SELECTION OF PALERMO-STYLE PORK ROLLS AND PREPARATIONS.

1,7

12€

OUR SIDES

THIS CATEGORY IS NOT INCLUDED IN THE COMBO MENUS**

PATATE AL FORNO

ROASTED POTATOES WITH EXTRA VIRGIN OLIVE OIL AND ROSEMARY.

5,5€

ZUCCA IN AGRODOLCE

SWEET-AND-SOUR PUMPKIN WITH VINEGAR, SUGAR, GARLIC AND OREGANO.

12

5,5€

PANELLE STICK

STICK-SHAPED PANELLE, WITH YELLOW DATTERINO KETCHUP.

5,5€

VERDURE ALLA GRIGLIA

GRILLED EGGPLANT, ZUCCHINI, RADICCHIO AND PEPPERS.

5,5€

INSALATA PALERMITANA

POTATOES, GREEN BEANS, BLACK OLIVES, ONION, TOMATO AND PARSLEY.

5,5€

SICILIAN STREET FOOD

THIS CATEGORY IS NOT INCLUDED IN THE COMBO MENUS**

FOCACCIA SICILIANA CON POLPETTE AL SUGO 11,5€

SICILIAN BUN WITH MEATBALLS IN TOMATO SAUCE SERVED WITH PANNELLE STICK*.

1,3,7,11

FOCACCIA SICILIANA CON SALSICCIA 11,5€

SICILIAN BUN WITH FENNEL-SCENTED SAUSAGE SERVED WITH PANNELLE STICK*.

1,4

FOCACCIA SICILIANA CON POLPETTE DI PESCE SPADA 11,5€

SICILIAN BUN WITH SWORDFISH MEATBALLS SERVED WITH PANNELLE STICK*.

1,3,4,7,11

ARANCINA A SCELTA 5€

GOLDEN, CRISP ARANCINA WITH YOUR CHOICE OF RAGÙ, BUTTER OR NORMA FILLING.

1,3,6,7,9

PANE E PANNELLE 3,5€

SICILIAN BUN WITH HOT AND FRAGRANT PANNELLE.

1,11

PANE E CAZZILLI 3,5€

SICILIAN BUN WITH CAZZILLI (POTATO CROQUETTES)

1,7,11

OUR HISTORIC RECIPES

FOCACCIA SCHIETTA 4,5€

A HISTORIC ANTICA FOCACCERIA RECIPE WITH FRESH RICOTTA AND CACIOCAVALLO.

1,7,11

FOCACCIA MARITATA 4,5€

A HISTORIC ANTICA FOCACCERIA RECIPE WITH SPLEEN, FRESH RICOTTA AND CACIOCAVALLO.

1,7,11

ADD PANNELLE STICK*
+3€

OUR DESSERT

CANNOLO PALERMITANO 4€ CREPES 5€

A CRISP SHELL FILLED WITH RICOTTA CREAM*.

1,3,7,8

WARM CRÊPE FILLED TO ORDER.

1,3,7

CASSATINA* 6€ WAFFLE 5€

SPONGE CAKE, RICOTTA, MARZIPAN AND CANDIED FRUIT.

1,3,7,8,12

WARM WAFFLE FINISHED WITH YOUR CHOSEN TOPPING.

1,3,7

TIRAMISÙ 6€ GRANITA 3,5€

TIRAMISÙ CREAM,

COFFEE-SOAKED LADYFINGERS AND CANNOLO WAFER.

1,3,7

REFRESHING SICILIAN GRANITA.

GELATO ARTIGIANALE

ARTISANAL GELATO IN A MEDIUM CUP, IN THE FLAVOURS OF THE DAY.

7

4€ 5€
medium large

CLASSIC COCKTAILS

SPRITZ APEROL 6€

SPRITZ CAMPARI 6€

CRODINO XL 5€

ANALCOLICO MIX 5€

AMERICANO 7€

campari bitter, red vermouth, soda

NEGRONI 7€

gin, campari bitter, red vermouth

GIN TONIC 7€

gin, tonic water

NEGRONI SBAGLIATO 7€

campari bitter, red vermouth, prosecco

AVERNA MULE 7€

averna amaro, lime juice, ginger beer

PREMIUM

CON GIN SICILIANO

with Sicilian gin

GIN TONIC DELL'ETNA

sicilian gin, tonic water

AVERNA MULE SICILIANO

averna amaro, sicilian gin, lime juice, ginger beer

SPRITZ SICILIANO

prosecco, sicilian gin, soda water

NEGRONI SICILIANO

sicilian gin, campari bitter, red vermouth

10€

9€

9€

10€

SOFT DRINKS

COCA COLA 3,50€

COCA COLA ZERO 3,50€

SOFT DRINKS TOMARCHIO 3,50€

GUSTO GAZOSA, LIMONATA, CHINOTTO, ARANCIA ROSSA

AMARI 4,50€

AVERNA TRIBUTO, AMARO DEL CAPO, CYNAR, LIMONCELLO

BEER

DRAFT BEER 0,5 6€

SICILIAN BOTTLE BEER 7€
BIRRIFICIO TARI

ORO PILS 4,9%

BRONZO ENGLISH AMBER ALE 5,8%

TRISCA BLANCHE 5,0%

GAFFETTERIA

ESPRESSO 1,50€

CAPPUCCINO 1,50€

WINE

A selection of Sicilian wines, from native grape varieties to contemporary expressions, chosen to pair naturally with the flavours of our kitchen.

WHITE



INSOLIA SICILIA DOC BIO BAGLIO DI PIANETTO UVAGGIO: INSOLIA 100% BIOLOGICO	19€ 6€
CAELES CATARRATTO IGT BIO FIRRIATO UVAGGIO: CATARRATTO 100% BIOLOGICO	22€ -
CAELES GRILLO BIO FIRRIATO UVAGGIO: GRILLO 100% BIOLOGICO	24€ -
CHARDONNAY SICILIA DOC PRINCIPI DI BUTERA UVAGGIO: CHARDONNAY 100%	26€ 7€

ROSÉ

AMIRA ROSATO DOC PRINCIPI DI BUTERA UVAGGIO: NERO D'AVOLA 100%	21€ -
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RED

NERO D'AVOLA "AUTENTICI DI SICILIA" DOC SICILIA DUCA DI SALAPARUTA UVAGGIO: NERO D'AVOLA 100%	19€ 6€
FRAPPATO IGT BIO BAGLIO DI PIANETTO UVAGGIO: FRAPPATO 100% BIOLOGICO	20€ -
CAELES SYRAH BIO FIRRIATO UVAGGIO: SYRAH 100% BIOLOGICO	24€ -
SORIÀ PERRICONE DOC FIRRIATO UVAGGIO: PERRICONE 100%	26€ 7€

SPARKLING

FUSHÀ TERRE SICILIANE IGT BIO BAGLIO DI PIANETTO UVAGGIO: INSOLIA BIOLOGICO – METODO CHARMAT	25€ 7€
CHARME ROSÉ FIRRIATO UVAGGIO: BLEND DI VITIGNI AUTOCTONI - VINO MOSSO	26€ -
700 S.L.M. CUSUMANO UVAGGIO: PINOT NERO (PREVALENZA) E CHARDONNAY BRUT METODO CLASSICO	36€ 10€



Welcome!

After nearly two centuries of history woven through the streets of Palermo, Antica Focacceria brings its truest essence to the vibrant heart of Via Maqueda. In this lively crossroads of cultures and beauty, our Sicilian tradition is renewed to offer you an authentic experience shaped by simple gestures and honest flavours. As you browse this menu, you will discover the great classics of Sicilian street food, the enduring recipes of traditional home cooking and, to end on a sweet note, our artisanal gelato. Take your time, follow your instinct and enjoy the experience.



COVER CHARGE 1,50€

ALLERGENS

ALLERGENS ARE LISTED BELOW
EACH DISH DESCRIPTION USING
THEIR IDENTIFICATION NUMBER.

*FROZEN PRODUCT

1. CEREALS 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS
7. MILK 8. NUTS 9. CELERY 10. MUSTARD 11. SESAME 12. SULPHITES 13. LUPIN 14. MOLLUSCS

FOLLOW US:



VIA MAQUEDA 298