



Antica Focacceria
S. Francesco

Cucina popolare siciliana dal 1834

English Menu



Since 1834, bringing the soul of Sicily to the table

Born in the heart of Palermo, we were the first to elevate street food into a symbol – becoming a beloved institution for generations.

In nearly two centuries we have seen fashions and tastes change, and we've embraced influences from new experiences and new cities. Today our cuisine continues to evolve, weaving together ancient flavors and contemporary interpretations.

Yet every time we serve a dish, in any of our restaurants, we focus on the same idea: simply showcasing what makes our homeland unique.

Tradition and innovation live side by side in every choice – from the classic recipes we safeguard to the new creations that enrich our menus.

It's a journey that continues, taste after taste.

We rely on select Sicilian producers who share our values of quality, provenance, and tradition.



Sicilian Street Food

*Classic arancine and reinterpretations inspired by the flavors of Italy.
Accompanied by a selection of traditional Sicilian fried specialties.*



SAPORI DA SPARTIRI

Sicilian street food platter _____ € 14

Panelle^s (chickpea fritters), milk croquette^s, Sicilian crostino^s, and a classic beef arancina^s. This platter captures the essence of Sicilian fried food, meant to be enjoyed together.

Ideal for two people to share.

1, 3, 6, 7, 9, 12

Arancina^s Classica al Ragù _____ € 4,5

Saffron rice ball filled with beef ragù and peas, coated in a crispy breadcrumb crust.

1, 6, 7, 9

Arancina^s Classica al Burro _____ € 4,5

Saffron rice ball filled with ham, creamy béchamel, and melty cheese, coated in a crispy breadcrumb crust.

1, 6, 7

DA NON PERDERE

✔ **Arancina^s "Cacio e Pepe"** _____ € 5

Saffron rice ball filled with pecorino cheese and black pepper, coated in a crispy crust.

1, 7

DA NON PERDERE

✔ **Arancina^s alla Norma** _____ € 5

Saffron rice ball filled with tomato-basil sauce, fried eggplant, and salted ricotta cheese, coated in a crispy crust.

1, 3, 6, 7

DA NON PERDERE

Arancina^s Carbonara _____ € 5

Saffron rice ball filled with guanciale (cured pork cheek), egg, and pecorino cheese, coated in a crispy crust.

1, 3, 7

Appetizers

*Local preserves, cured meats and cheeses, sweet-and-sour vegetables, and seafood delicacies.
Authentic recipes, created to tell the story of our land from the very first bite.*



SAPORI DI SICILIA

✔ **Caponata di Melanzane^s** _____ € 8

Fried eggplant with tomato, onion and celery, enriched with black olives, capers and almonds. A timeless classic of Sicilian cuisine.

8, 9, 12

✔ **Zucca in Agrodolce** _____ € 8

Fried slices of pumpkin, marinated in a sweet-and-sour blend of vinegar and mint.

8, 12

Sarde^s a Beccafico _____ € 9

Sardines stuffed with breadcrumbs, pine nuts, and raisins, served on a bed of fennel and orange with a touch of vinegar.

1, 4, 6, 8, 12

SAPORI DI SICILIA

Tris di Mini Focacce^s _____ € 9

Three mini versions of the classic Sicilian focaccia^s: one with chickpea panelle^s, one with a milk croquette^s, and one with veal spleen^s (inspired by the traditional pani câ meusa).

Served with a wedge of lemon.

1, 7, 11

SAPORI DA SPARTIRI

Tagliere Misto Siciliano _____ € 14

An assortment of the island's typical flavors: Nebrodi salami and guanciale (cured pork cheek), dry-cured sausage, Ragusano DOP cheese, Primo Sale cheese, sheep's ricotta, and black olives. **Perfect for two to share.**

7, 8

Pasta

In Sicily, pasta is not just a dish: it is tradition, family, celebration.

Here we prepare it fresh, egg-based or baked, and dress it with the island's typical ingredients: seasonal vegetables, local cheeses, and Mediterranean aromas.

Anelletti siciliani al forno _____ € 14

Baked *anelletti* pasta with meat ragù^s, peas^s, aged Cosacavaddu Ibleo (caciocavallo) cheese, béchamel and eggplant, baked with a golden breadcrumb crust.

1, 7, 9

SAPORI DI SICILIA

✓ Rigatoni alla Norma _____ € 16

Fresh rigatoni with tomato & basil sauce, fried eggplant and Sicilian salted ricotta cheese.

1, 7

Wine pairing glass Soria Perricone DOC +€ 6

Pasta chi sardi _____ € 16

Fresh *busiate* pasta with sardines, tomato concentrate and saffron, topped with pine nuts and toasted breadcrumbs.

1, 3, 4, 8, 9

UNICI DA NOI

Tonnarelli pistacchio e crudo di gamberi^s _____ € 19

Fresh egg tonnarelli with pistachio pesto and raw prawns^s, garnished with crushed pistachios.

1, 2, 3, 8, 12

Wine pairing glass Caeles Grillo IGT +€ 6

SCelta DELL' GHEF

Carbonara dei Nebrodi _____ € 19

Fresh rigatoni tossed with guanciale from Nebrodi black pig, in a creamy egg and Pecorino Romano sauce, topped with black pepper.

1, 3, 7

Main Courses

Hearty and full of flavor, the main courses at Antica Focacceria San Francesco bring the true soul of Sicilian cuisine to the table. Meats, fish and vegetables are prepared according to the island's traditional recipes, using select ingredients and flavor pairings that enhance every taste. Each dish is crafted to tell the story of Sicily in all its variety.

Polpette della nonna _____ € 16

Homemade beef meatballs with Grana Padano PDO, potatoes, carrots, and rustic bread, served in tomato sauce according to Sicilian tradition.

1, 3, 7

SAPORI DI SICILIA

✓ Parmigiana di melanzane _____ € 16

Layers of fried eggplant with fresh tomato sauce and fior di latte mozzarella, scented with basil and baked to perfection according to tradition.

7

Cous cous alla siciliana _____ € 19

Couscous with tender octopus^s, peppers, zucchini, shellfish bisque flavored with mint, carrots, and green celery.

1, 2, 7, 8, 9, 14

Wine pairing glass Bayamore Bianco DOC +€ 6

SCelta DELL' GHEF

Fritto misto di mare _____ € 20

A crispy mix of calamari^s rings and tentacles, red shrimp^s and zucchini, served with lemon wedges and caper mayonnaise.

1, 2, 12, 14

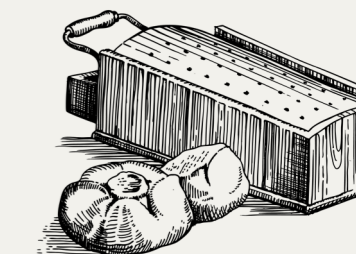
UNICI DA NOI

Tonno^s al profumo di Sicilia _____ € 21

Seared tuna^s, served with citrus sauce, candied citron, salted capers, and rocket-infused oil.

4, 12

Wine pairing glass Caeles Grillo IGT +€ 6



Sides

UNICI DA NOI

✓ Pannelle^s stick _____ € 7

Chickpea pannelle^s fries, served hot and crispy with our yellow datterino tomato ketchup.

✓ Patate al forno con buccia _____ € 7

Oven-roasted skin-on potatoes, tossed in extra virgin olive oil until golden and aromatic.

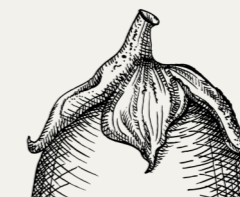
✓ Spadellata di verdure _____ € 7

Diced peppers, zucchini, carrots, and celery.

9

✓ Scarola ripassata _____ € 7

Sautéed escarole with garlic, chili pepper and extra virgin olive oil – simple and flavorful, as in Sicilian tradition.



Authentic Sicilian Pizzas

Where pizza meets Sicily: fragrant dough, baked in the oven, with toppings that celebrate our island. Tomato, eggplant, escarole and caponata take center stage in simple recipes you'll savor in every bite.

✓ **Alla Norma^s** _____ € 14

Tomato sauce, mozzarella, fried eggplant, salted ricotta cheese and basil.

1, 7

Pizza di Scarola^s _____ € 14

Mozzarella, escarole, ripe datterino tomatoes, anchovy fillets, crispy breadcrumbs, aged Cosacavaddu Ibleo cheese, pine nuts.

1, 4, 7, 8

✓ **Caponata^s** _____ € 15

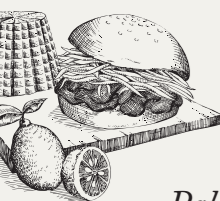
Tomato sauce, fried eggplant^s, red peppers^s, golden onion, celery, black olives, salted capers, pine nuts.

1, 8, 9

La Sicula^s _____ € 16

Tomato, anchovies, mixed olives, plenty of parmesan, garlic oil, parsley, fresh basil on the way out.

1, 6, 7, 8, 9



Sicilian Burgers

Palermo's traditional focaccia is the base of our story: soft, round, and fragrant, it even gave Antica Focacceria S. Francesco its name. Today it becomes the bun for our burgers, filled with classic island ingredients and created to unite tradition and innovation.

Il pani câ meusa

The symbol of Palermo. We offer it in its classic version and in a new interpretation – richer and full of surprises.

SAPORI DI SICILIA

Pani câ meusa della tradizione _____ € 10

Palermo-style focaccia^s with veal spleen^s and lung^s, finished with a squeeze of lemon.

1, 4, 7, 11, 12

SCelta DELLO CHEF

Meusa Ribelle _____ € 16

Palermo-style focaccia^s with veal spleen^s and lung^s, topped with salsa verde and ricotta cheese.

1, 4, 7, 11, 12

La Panellara _____ € 16

Palermo-style focaccia^s with chickpea pannelle^s, pistachio mortadella, mayonnaise, lettuce and lemon.

1, 3, 8, 11, 12

La Baronessa _____ € 18

Palermo-style focaccia^s with Sicilian veal burger^s, Primo Sale cheese, eggplant pâté, tomato and iceberg lettuce.

1, 7, 8, 11

IMMANCABIL

La Scogghiarola _____ € 19

Palermo-style focaccia^s with octopus^s (cooked and chopped), semi-dried tomatoes, zucchini, mayonnaise and lettuce.

1, 3, 11, 12, 14

All burgers are served with chickpea fritter sticks and our yellow cherry tomato ketchup.

Desserts

The perfect ending, scented with Sicily. Ricotta, pistachios, almonds, and citrus fruits take center stage in our desserts, prepared according to the tradition of Antica Focacceria S. Francesco.



UNICI DA NOI

I cannoli dell'Antica Focacceria

Fill your own cannoli. Mini shells are served empty for you to fill on the spot with sweet ricotta^s, then finish with pistachios, chocolate and candied fruit. A traditional Sicilian ritual.

1, 3, 7, 8, 12

2 mini cannoli _____ € 4,5

4 mini cannoli _____ € 9

Sorbetti e granite _____ € 4,5

Refreshing treats made with seasonal fruits and citrus.

1, 3, 7

SAPORI DI SICILIA

Degustazione di cioccolato Bonajuto _____ € 5

Modica chocolate tasting (Bonajuto) featuring vanilla, cinnamon, ginger and orange flavors. Made at low temperature to preserve its characteristically grainy texture with sugar crystals intact.

Served with a pairing of Rump@blic rum +€ 4

Sicilian Legacy or Sicilian Origin.

Cassatina^s _____ € 6

Mini cassata cake of sponge, sweet ricotta, marzipan and a sugar glaze.

1, 3, 6, 7, 8, 12

Tiramisù dell'Antica Focacceria _____ € 6

Tiramisù cream^s on coffee-soaked ladyfingers, topped with crunchy flakes of cannoli shell.

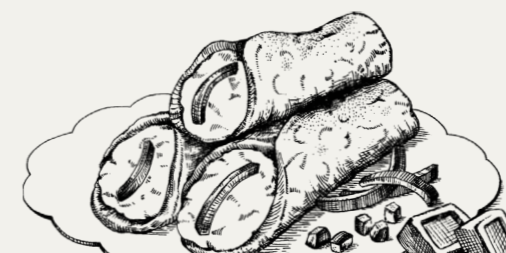
1, 3, 7

SCelta DELLO CHEF

Brontina^s _____ € 7

Pistachio semifreddo with marzipan and pistachio ricotta cream.

1, 3, 6, 7, 8, 12



Beverages

San Pellegrino or Panna Mineral Water 75 cl _____ € 3,5	Coca Cola Zero 33 cl _____ € 3,5
Tomarchio Organic Sicilian Sodas 27,5cl _____ € 3,8	Birra Nastro Azzurro 0% (Alcohol-free Beer) _____ € 4
Tomarchio Organic Iced Tea 25 cl _____ € 3,8	Fruit Juice _____ € 3,5
Tonic Water _____ € 3,5	Fresh-Squeezed Orange Juice _____ € 5
Coca Cola Classic 33 cl _____ € 3,5	

Coffee, Amari & Spirits

Caffè Espresso Moak _____ € 2,5	Grappa di Noà - Cusumano _____ € 6
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	Ramazzotti Sicilian Legacy _____ € 7
Averna _____ € 5	Ramazzotti Sicilian Origin _____ € 7
It is intense and bittersweet, with notes of orange and licorice balanced by blueberry, juniper, rosemary and sage	Selection of other amari _____ € 4
Averna Riserva Tributo Siciliano _____ € 7	
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.	

Beers

Draft Beers

Birra Raffo – Lavorazione Grezza (Draft)
small _____ € 3,5 medium _____ € 5,5
Birra Peroni Nastro Azzurro – Premium Lager
small _____ € 3,5 medium _____ € 5,5

Craft Beers (Bottled)

Oro Pils birrificio Tari _____ € 7
Bronzo English Amber Ale, birrificio Tari _____ € 7
Trisca Blanche, birrificio Tari _____ € 7

Cocktail

Averna Sicilian Mule _____ € 8,5
Americano _____ € 8,5
Negroni / Negroni sbagliato _____ € 8,5
Bulldog Tonic _____ € 8,5
Analcolico (non-alcoholic cocktail) _____ € 7
Crodino XL (Original or Blood Orange) _____ € 5

Spritz Selection

Aperol Spritz _____ € 7
Campari Spritz _____ € 7
Cynar Spritz _____ € 7
Sarti Spritz _____ € 7
Hugo Spritz _____ € 7



Wines

Every dish has its wine, and every wine tells a story of Sicily.

Our wine list is entirely Sicilian – crisp, mineral whites; intense, full-bodied reds; elegant sparkling wines.

Labels chosen to accompany and elevate every flavor of our cuisine.

Di seguito le nostre cantine selezionate



CUSUMANO



Sparkling Wines

Duca Brut - Duca di Salaparuta _____ €22	Fushà Terre Siciliane IGT BIO - Baglio di Pianetto _____ € 29
Saint Germain - Firriato _____ € 28	700 s.l.m. - Cusumano _____ € 39
Charme Rosé - Firriato _____ € 28	Our selections of sparkling wines by glass _____ € 6 ¹²

White Wines

Insolia Sicilia DOC BIO - Baglio di Pianetto _____ € 21	Bayamore Bianco DOC - Firriato _____ € 25
Amira Rosato DOC DIRETTA - Principi di Butera _____ € 22	Caeles Grillo IGT BIO - Firriato _____ € 26
Viognier DOC BIO - Baglio di Pianetto _____ € 22	Sentiero del Vento IGT Terre Siciliane _____ € 28 Duca di Salaparuta
Grillo “autentici di Sicilia” - Duca di Salaparuta _____ € 22	Alta Mora Etna Bianco DOC - Cusumano _____ € 33
Caeles Catarratto IGT BIO - Firriato _____ € 24	Etna Lavico Bianco DOC - Duca di Salaparuta _____ € 36
Shamaris DOC - Cusumano _____ € 24	Bianca di Valguarnera - Duca di Salaparuta _____ € 59
Angimbè - Cusumano _____ € 24	Our selections of white wines by glass _____ € 6 ¹²
Chardonnay Sicilia DOC - Principi di Butera _____ € 24	

Red Wines

Frappato IGT BIO - Baglio di Pianetto _____ € 22	Sorìa Perricone DOC - Firriato _____ € 28
Syrah DOC BIO - Baglio di Pianetto _____ € 22	Benuara Terre Siciliane IGT - Cusumano _____ € 28
Frappato “Autentici di Sicilia” - Duca di Salaparuta _____ € 22	Le Sabbie dell’Etna DOC - Firriato _____ € 34
Nero d’Avola “Autentici di Sicilia” DOC Sicilia _____ € 22 Duca di Salaparuta	Lavico Etna Rosso DOC - Duca di Salaparuta _____ € 38
Merlot IGT - Cusumano _____ € 22	Noà - Cusumano _____ € 47
Nero d’Avola Terre Siciliane IGT - Cusumano _____ € 22	Sàgana - Cusumano _____ € 52
Cabernet Sauvignon Sicilia DOC - Principi di Butera _____ € 24	Duca Enrico - Duca di Salaparuta _____ € 89
Caeles Syrah IGT BIO - Firriato _____ € 26	Our selections of red wines by glass _____ € 6 ¹²
Shymèr Terre Siciliane IGT - Baglio di Pianetto _____ € 26	

Fortified Wines

Oltrecento Marsala Superiore Dolce DOC - Florio _____ € 32	Marsala Superiore Riserva Semisecco DOC _____ € 37 Florio
Targa Marsala Superiore Riserva Semisecco DOC _____ € 35 Florio	Èra Passito - Bagno di Pianetto (<i>by glass</i>) _____ € 8
Marsala Superiore Riserva Secco DOC - Florio _____ € 37	Our selections of fortified wines by glass _____ € 8 ¹²

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.

Elenco degli allergeni alimentari (*ai sensi del Reg. UE 1169/11, D.lgs. 109/92, 88/2009 e s.m.i.*)

Cereali contenenti glutine (cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati), crostacei, uova, pesce, arachidi, soia, latte, lattosio, frutta a guscio, sedano, senape, semi di sesamo, anidride solforosa e solfiti (possibilmente contenuti nei vini), lupini, molluschi e tutti i derivati dei prodotti in elenco.

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

⁵ 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: Lunch: Mon–Fri €2 · Sat–Sun €3 | Dinner: €3

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seguici su   