

al fresco
giardino, pizza e bistrot

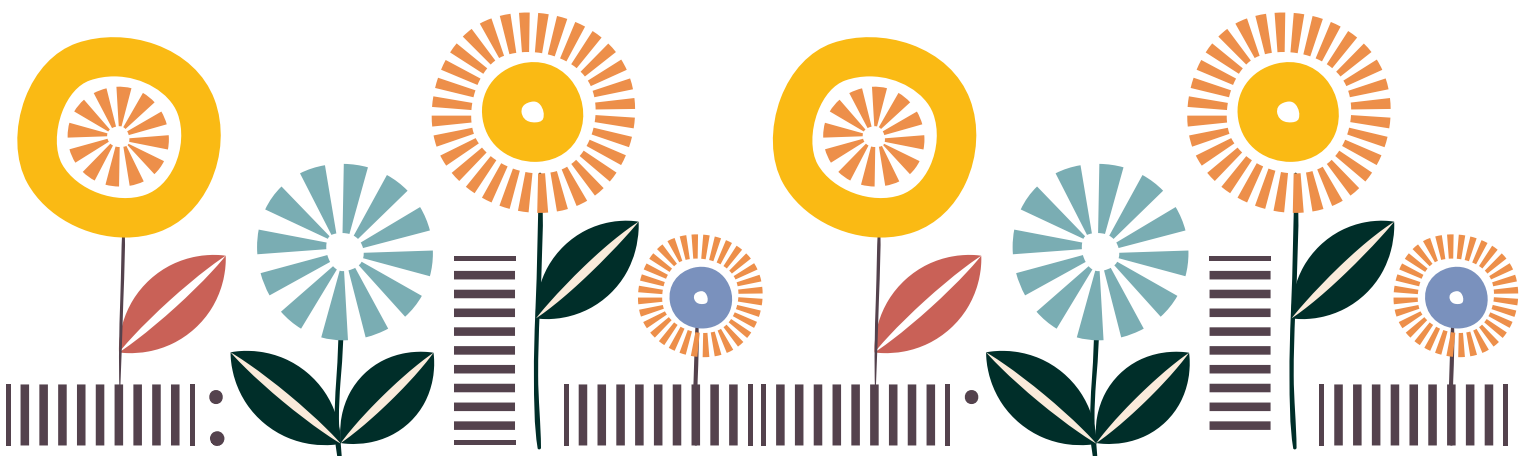
MENU BEVERAGE

Welcome to Al Fresco!

*Al Fresco is located inside Casa San Francesco, a former seventeenth-century convent that today hosts various social activities, including our bistro. And we are the ones running things, the social enterprise **Cotti in Fragranza**.*

*We were 'born' inside the **Malaspina Juvenile Detention Facility in Palermo**, and in addition to our famous biscuits we produce many other **delicacies**, which are the result of training courses that aim at the stable work inclusion of those who have decided to give themselves a second chance. We love fresh and local ingredients and follow the **Slow Food** philosophy and products.*

*Al Fresco giardino e bistrot is a place where you can **relax, hang out with your friends** and enjoy our delicious food. Buon appetito!*



COFFEE

Lazzarelle coffee from Pozzuoli female prison	1,10
Decaffeinated coffee	1,20
Ginseng / barley coffee	1,30
Americano	1,50
Iced coffee	1,80
Cappuccino	1,60
Latte macchiato	1,80
Natural or Sparkling Mineral water ½ l.	1,00
Natural or Sparkling Mineral water 1 l.	2,00

SODAS

Schweppes tonic / lemon	2,50
Fever tree tonic	3,00
Coca Cola / Fanta / Sprite	2,50
Chinotto	2,50
Lemonade	2,50
Ginger beer	3,00
Juices	2,00
Red bull	3,50

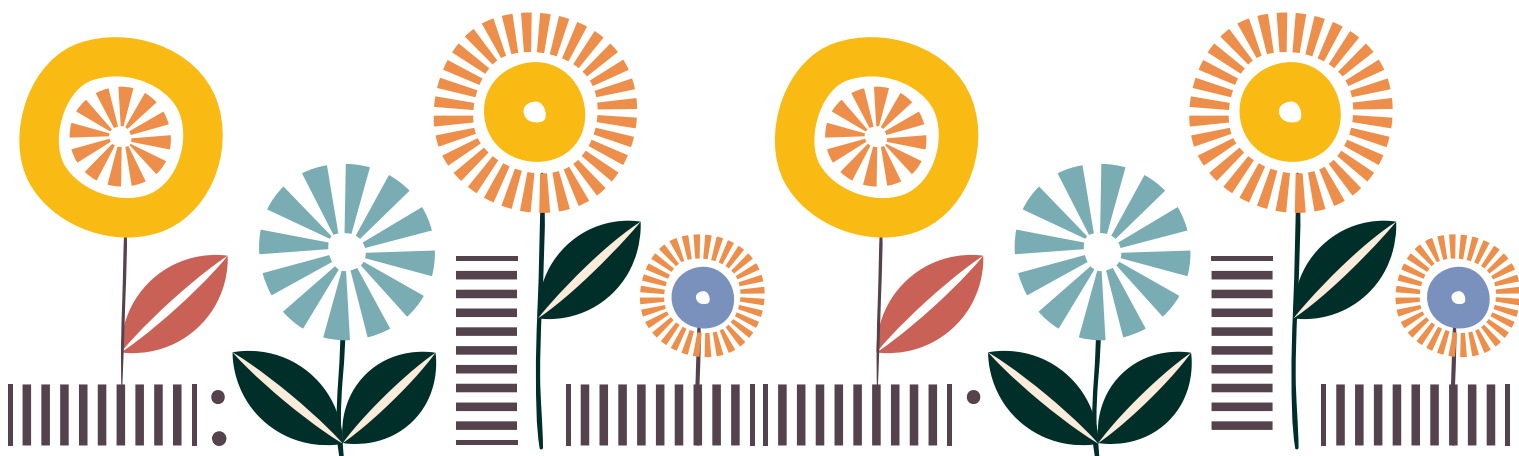
BEER

Forst 0,0%	3,00
Corona	5,00
Ceres	4,50
Heineken	3,00
Messina Cristalli di sale 0,50 lt	6,00
Forst Felsenkeller 0,33 lt	4,50

CHINASCHI CRAFT BEERS

Chinaschi uses ancient local wheat, grown inside its facility. The distinctive sign of all Chinaschi beers is the connection with the Sicilian territory: you will feel the scent of wheat, citrus fruits, bread and floral aroma.

Blanche 0,33 lt	5,00
White IPA 0,33 lt	5,00
White IPA 0,75 lt	11,00
IGA 0,33lt	5,00
Chinaschi APA 0,33 lt	5,00
Chinaschi Fresh Hops 0,33 lt	5,00



CANTINE

TENUTE ORESTIADI

In a corner of Sicily where viticulture meets art and merges with it, Gibellina, the Tenute Orestyadi were founded in 2008. A journey through completely different terroirs, with rich and varied characteristics, which tell the story of the sun and the sweet Sicilian breezes, with a common denominator: the ability to enhance the indigenous varieties. It is the first partner who promoted our project.

Inzolia IGP Molino a Vento	16,00 / 4,00
Syrah IGP Molino a Vento	16,00 / 4,00
Nerello mascalese IGP Molino a Vento	18,00 / 5,00
Catarratto DOC Sicilia	18,00 / 5,00
Grillo DOC Sicilia	20,00
Etna rosso La Gelsomina DOC Sicilia	25,00

GORGHI TONDI

Gorghi Tondi have been growing vineyards in Lago Preola and Gorghi Tondi WWF natural reserve, near Mazara del Vallo, on the South-West coast of Sicily, for four generations.

Grillo bio Costa Preola	18,00 / 5,00
Nero d'Avola bio Costa Preola	18,00 / 5,00
Babbìo (frizzantino) IGP bio	22,00

LIBERA TERRA

Centopassi is the winemaking entity of the Libera Terra social co-operatives that cultivate the lands seized from the mafia in Sicily.

Trebbiano IGP siciliano Cento Passi	20,00
Argille di Tagghia Via Nero d'Avola Sicilia DOC	18,00

CANTINA FEUDO ARANCIO

Feudo Arancio wines are born in the heart of the Mediterranean, on the beautiful island of Sicily. A generous land, with intense light, a breezy and dry climate, ideal for producing rich, intense and full-bodied wines with unique fragrances and aromas. These are wines that fully reflect the unique and authentic flavour of Sicily.

Inzolia	16,00
Tinchitè	18,00
Chardonnay	18,00/5,00
Merlot	18,00/5,00
Cabernet	18,00/5,00

CANTINA CUSUMANO

Cusumano is one of the most important wineries in Sicily. The winery's historic headquarters is in Partinico, in the province of Palermo, and it is here that the two Cusumano brothers, Diego and Alberto, meet to discuss strategies and goals.

Angimbè	22,00
Alta mora Etna rosso	32,00
Alta mora Etna bianco	30,00

CANTINA MASI

Last collaboration in time, but not in importance. Its history began in 1772, when the Boscaini family bought valuable vineyards in the small valley called "Vaio dei Masi." This is where the winery got its name, still owned by the family, which, after more than 200 years of passionate work, actively operates today with the sixth and seventh generations.

Fresco di Masi organic rosso	20,00/ 6,00
Fresco di Masi organic bianco	18,00/ 5,00

SPUMANTI E PROSECCHI

Etna doc Metodo Classico Brut - La Gelsomina Tenute Orestiadi	30,00
Feu Spumante Brut (Cataratto e Grecanico) - Tenute Orestiadi	15,00
Millesimato Extra Dry - Valdobbiadene DOCG (Canevel)	22,00
Spumante Extra Brut Sicilia DOP BIO - Cantina Coppola 1971	22,00
Spumante Brut Blanc De Noir Perricone Terre Siciliane IGP BIO Cantina Coppola 1971	23,00

SPIRITS

Rum Havana 7 anni / Especial	5,00
Vodka Moskovskaya	4,00
Vodka Belvedere	6,00
Tequila Mezcal Beneva	4,50
Gin Etna	5,00
Gin Hendrick's	5,00
Gin Mare	6,00
Whisky	4,50
Martini Bianco	4,50

DIGESTIFS

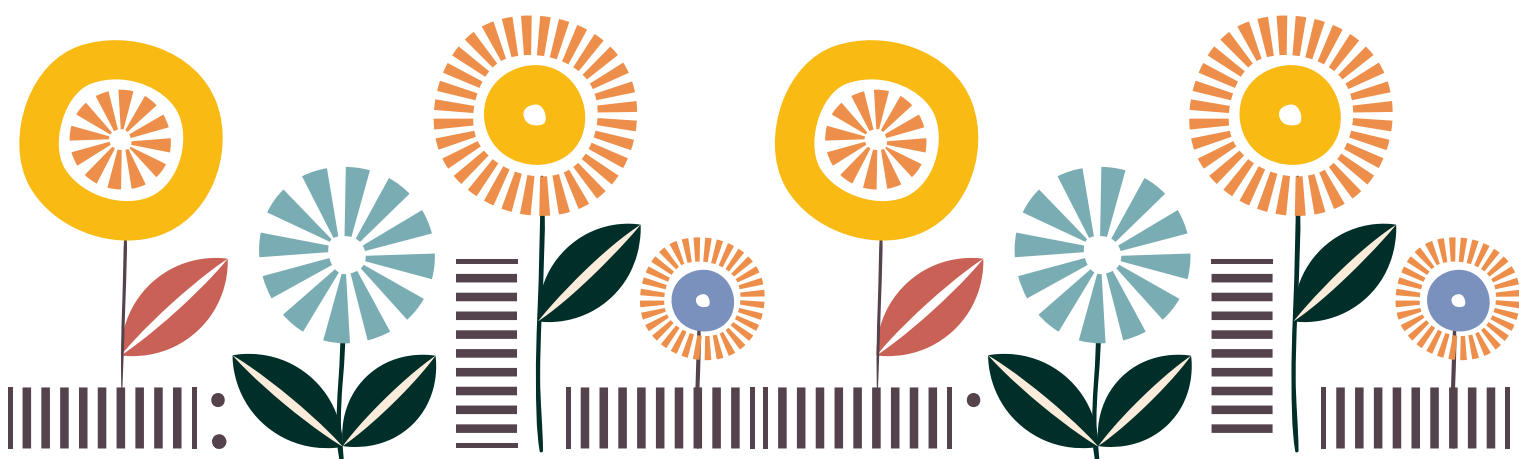
Limoncello di Capri Molinari	3,00
Amaro Amara/Del Capo/Averna/Montenegro/Jägermeister	3,00
Amaro artigianale siciliano Jacli	4,00
Pacenzia Zibibbo Tenute Orestiadi	4,00
Sambuca Molinari	4,00
Grappa Frattina fumo di rovere	4,00
Grappa Maschio Bonaventura Prime Uve	4,00

BOTTLED APERITIFS

San bitter bianco/rosso	3,00
Virgin Mojito	5,00

COCKTAILS

Aperol Spritz	6,00
Campari Spritz	
Hugo Spritz	
Limoncello Spritz	
Gin lemon	
Vodka red bull	
Vodka tonic	
Vodka lemon	
Moscow Mule	
London Mule	
Mojito Cubano	
Negroni	
Americano	
Margarita	
Etna gin tonic o Hendrick's gin tonic	8,00
Mare gin tonic con Fever tree tonic	9,00
Moscow Mule con Belvedere con Fever tree	9,00



DESSERTS

Parfait of almonds	4,00
Semifreddo Parrapicca	4,00
Lemon and ginger	
Semifreddo Mammuccio with pistachio	4,00
Cannolo	3,00
Cheesecake with berries	5,00
Sweet of the day	

ARTISAN ICE CREAM

Brioche	3,00
Cone	2,50
Cup	2,50
Small Cup	2,00

If you have allergies and/or intolerances, feel free to ask the staff about our preparations. We are prepared to tell you what foods or beverages you can consume. Information on the presence of substances or products that cause allergies or intolerances is available by contacting our staff.

**table service*

1,00

