

al fresco

giardino, pizza e bistrot



Slow Food®
Alleanza dei Cuochi

MENU

Welcome to “Al Fresco” – a garden bistro and pizzeria. Here you can relax, indulge in good conversation, and savour the finest Sicilian ingredients, including special selections from the island’s Slow Food initiative.

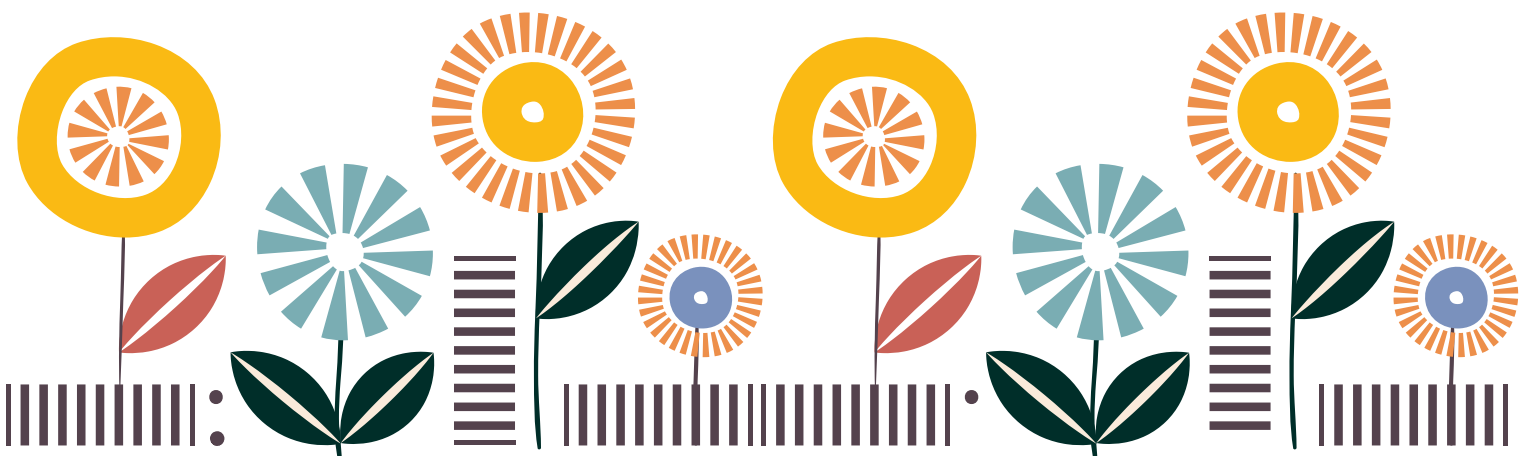
“Al Fresco” is nestled within the Casa San Francesco, a historic 17th-century building which was once a convent. Today, this space hosts social initiatives managed by Rigenereazioni Onlus, a not-for-profit organisation.

At the heart of this is “Cotti In Fragranza,” a bakery built inside the Malaspina Youth Detention Centre in Palermo. “Al Fresco” is our second operational branch. Within this same building, you will find Casa San Francesco Rooms – a haven for mindful travellers keen on sustainable stays and deep local engagement.

All our ventures, including this bistro, aim to offer vocational training and stable employment opportunities for individuals who’ve faced challenges and are seeking a fresh start.

Explore our offerings, and help us spread our... good taste for people and food!

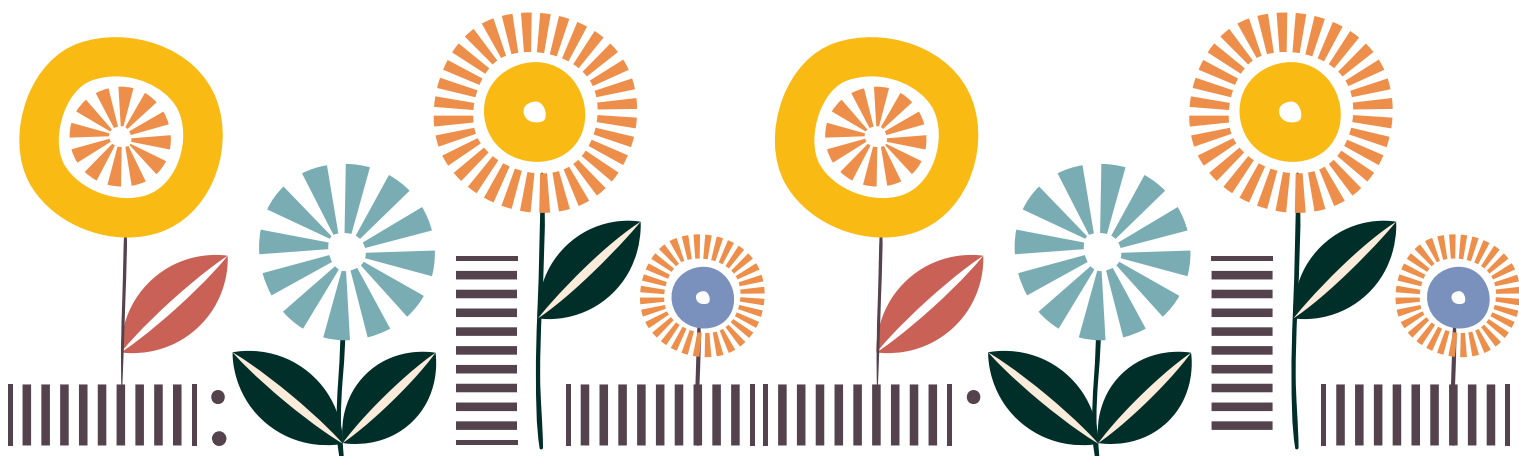
We wish you a delightful meal and a relaxing experience!




CHARCUTERIE BOARDS AND STARTERS

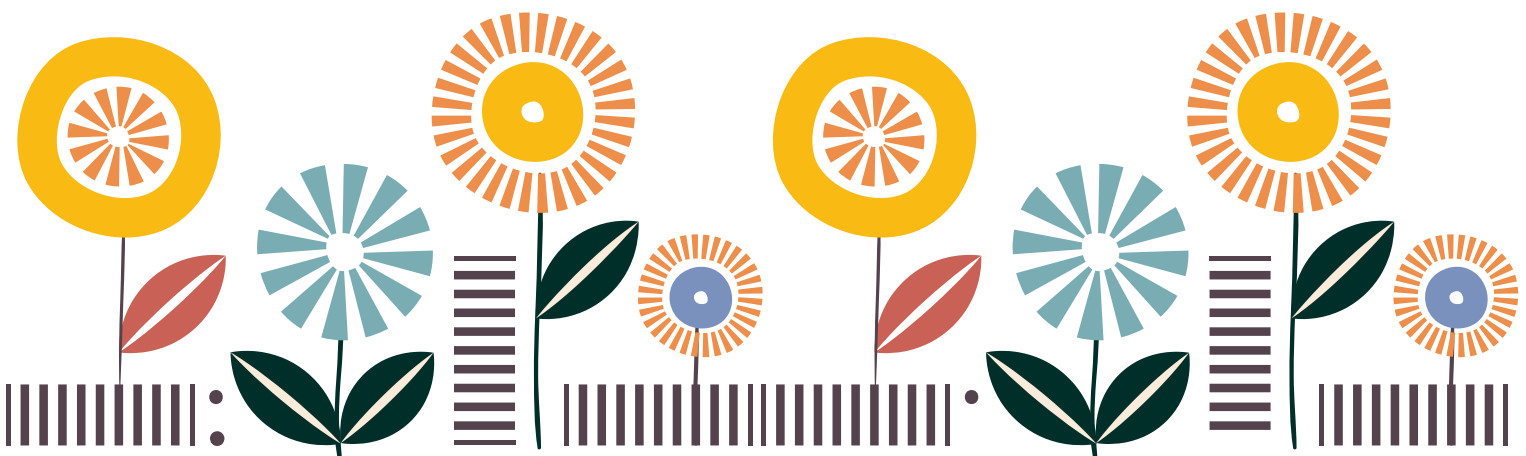
Experience a true journey through the best ingredients and dishes of our island.
Perfect to share or enjoy with other delights.

🍷 Large Charcuterie Board with Cured Meats and Cheeses with Fried Dough	30.00
<i>Madonita salt cured ham, pasqualora dry sausage, coppa ham, mortadella, Piacentino Ennese cheese, Ragusano DOP, burrata, Sicilian buffalo mozzarella, smoked burrata (1) (6)</i>	
🍷 Selection of Cured Meats	16.00
<i>Madonita salt cured ham, Pasqualora dry sausage, mortadella, coppa ham (6)</i>	
🍷 Selection of Cheeses with Jam and Honey	18.00
<i>Piacentino ennese, Ragusano DOP, burratina, Sicilian buffalo, smoked burrata (6)</i>	
Bresaola carpaccio	15.00
<i>Bresaola, rocket leaves, Grana cheese, olive oil, and lemon (6)</i>	
Potato, Pannelle and croché Basket	7.00
<i>potatoes, chickpea flour, high-oleic sunflower oil, parsley, mint, black pepper (1)</i>	
Chicken nuggets and chips	10.00
<i>higholeic sunflower oil, breadcrumbs (1)</i>	
Tuna Montanarine	12.00
<i>burratina cheese, rocket, pistachio, smoked tuna, flour, higholeic sunflower oil, sourdough, malt (1) (6)</i>	
Mixed Vastedde	9.00
<i>porchetta and onion marmalade paglina, cunzate with anchovies, tomato and Ragusano cheese, fresh ricotta (1) (4) (6)</i>	



PIZZAS WITH SPECIAL FILLINGS AND RECIPES

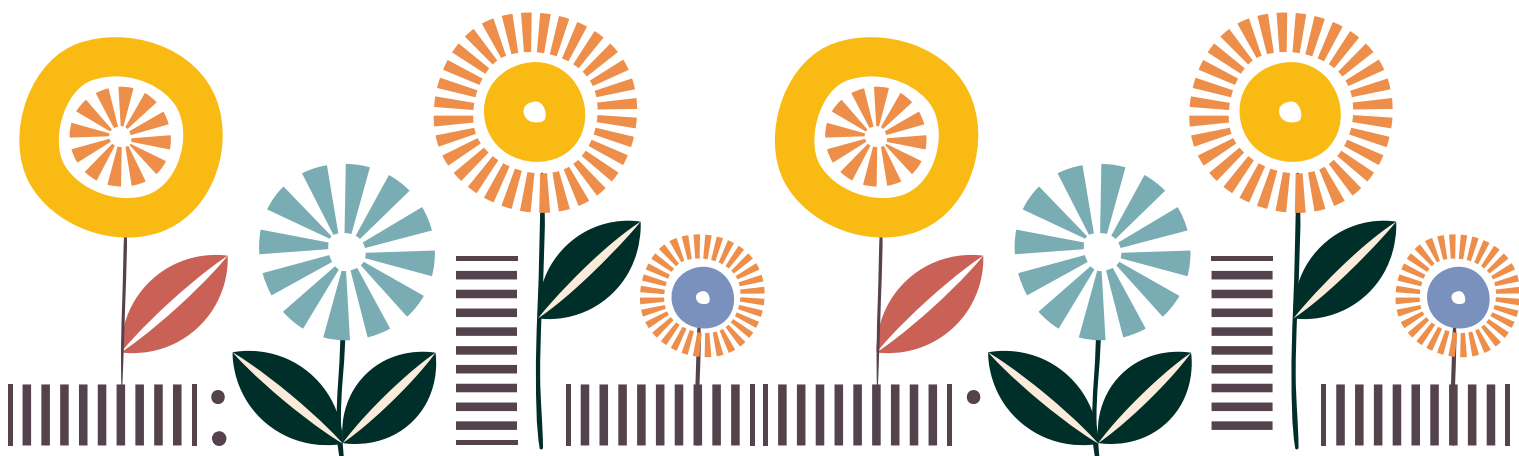
 Mortazza mozzarella, mortadella, Bronte pistachio pesto, burratina (1) (6) (8)	12.00
 Madonita Sicilian buffalo mozzarella, Madonita salt cured ham, Piacentino Ennese cheese, tomato, rocket leaves (1) (6)	12.50
 Al Fresco Buffalo mozzarella, cherry tomatoes, Grana cheese shavings, basil (1) (6)	12.00
Tramezzino Sicilian buffalo mozzarella, Madonita salt cured ham, rocket leaves, cherry tomatoes, Grana cheese shavings, sesame (1) (6) (11)	12.00
Rustic Baguette fiordilatte, cooked ham, fried aubergines grana cheese, sesame (1) (6) (11)	10.00
Sicula Fresh ricotta, anchovies, capers, red pumpkin, cherry tomatoes (1) (4) (6)	11.00
Bufalotta Buffalo mozzarella, bresaola, pistachio pesto, rocket leaves, Grana cheese shavings, smoked burratina (1) (6) (8)	12.50
Schiacciata fiordilatte, fried aubergines, tomato, gorgonzola, ragusano cheese (1) (6)	10.00
Savory Cannolo mozzarella, spicy salami, gorgonzola, cherry tomatoes, pistachio, mascarpone (1) (6) (8)	11.00
Cremolosa tomato, fior di latte, fresh sausage, mushrooms, mascarpone cream (1) (6)	10.00
 Formaggiosa fiordilatte, ragusano, piacentino ennese, gorgonzola, smoked burratina (1) (6)	12.00



TUMMINIA FOCACCIAS BY CHEF NIKO ROMITO

A delicious, entirely Sicilian dough, born from a training process with the multi-starred chef Niko Romito.

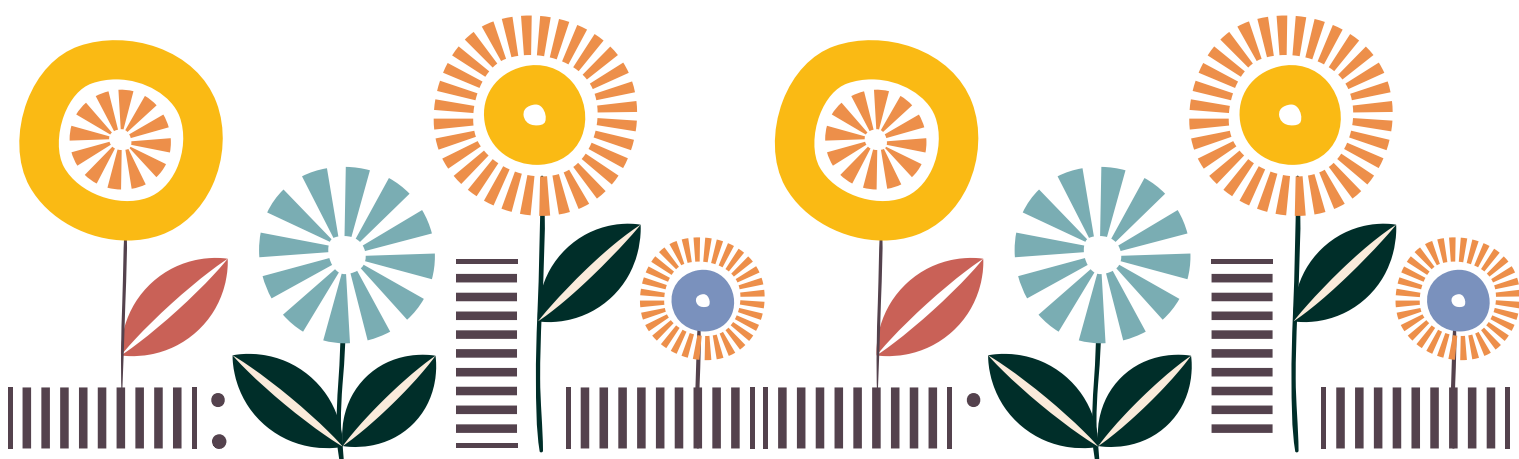
🍷 Pork Belly and Onion Marmalade (1)	11.00
🍷 Bolognese Mortadella Mortadella, lemon slices, rocket leaves, Grana cheese (1) (6)	10.00
Smoked Burratina and Bresaola Extra virgin olive oil, lemon, mixed greens, cherry tomatoes (1) (6)	11.00
Tricolore Buffalo, fresh tomato, grana cheese, basil (1) (6)	10.00
Vegan Grilled artichokes, aubergines courgettes and peppers rocket, cherry tomatoes (1)	9.00
Crudo and courgettes burrata, mascarpone (1) (6)	12.00
Smoked tuna fiordilatte, fresh tomato, rocket, lemon (1) (4)	11.00



TRADITIONAL PIZZAS

All our pizzas are made with sourdough and have a long fermentation.

Margherita mozzarella, tomato, basil (1) (6)	7.50
Diavola Spicy mozzarella, tomato, spicy salami (1) (6)	8.00
Anciova mozzarella, tomato, anchovies, oregano (1) (4) (6)	8.00
Ham mozzarella, tomato, ham (1) (4) (6)	9.00
Capricciosa mozzarella, tomato, ham, fresh mushrooms, artichokes in oil, sausages, olives, oregano (1) (6)	10.00
Faccia di Vecchia Old Lady's Face Fresh tomato, anchovies, Ragusano DOP, onion, oregano, breadcrumbs (1) (4) (6)	8.50
Baaria Tuma, ricotta, anchovies, onion, toasted breadcrumbs, extra virgin olive oil, oregano (1) (4) (6)	9.00
Calzone mozzarella, tomato, ham (1) (6)	9.00
With Tuna Tomato, mozzarella, tuna, onion, olives (1) (4) (6)	10.00
Parmigiana fiordilatte, tomato, fried aubergines, basil, grana cheese (1) (6)	9.00
Ortolana fiordilatte, grilled aubergines, courgettes and peppers, mushrooms and parmesan cheese (1) (6)	10.00
Contadina Tomato, fiordilatte, fresh mushrooms, gorgonzola, fresh sausage, onion (1) (6)	10.00
Vulcano fiordilatte, ventricina, nduja, sausage, tomato (1) (6)	9.00



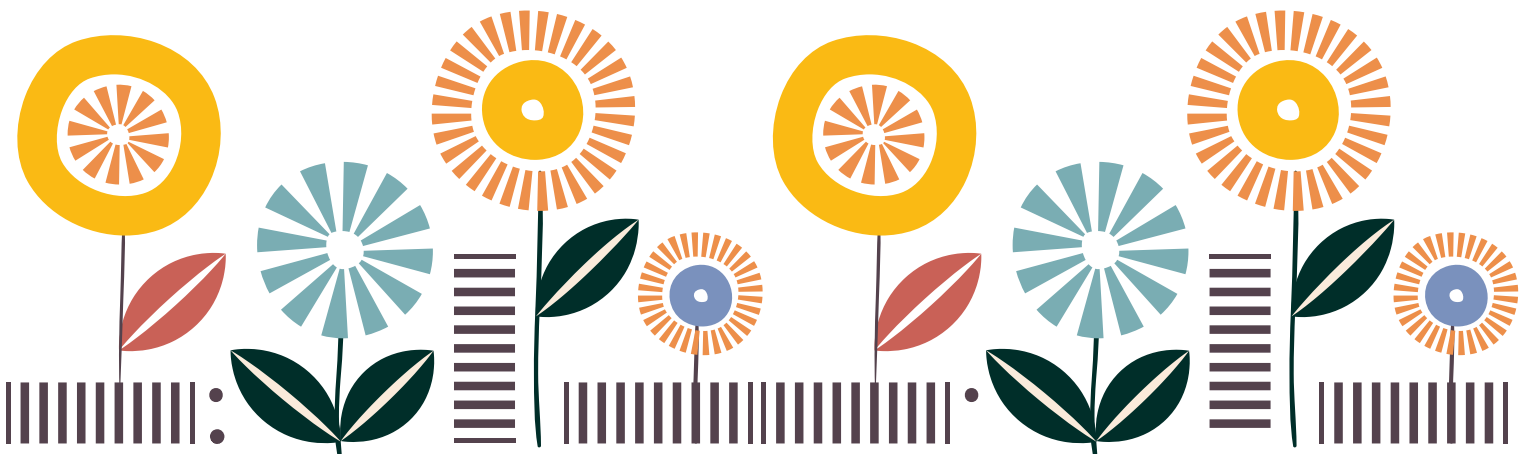
DESSERTS

Sweet raviolo with pistachio (1) (6) (8)	5.00
Tortino with a dark chocolate heart (1) (3) (6)	6.00
Traditional Cannolo (1) (6) (8)	4.00
Selection of IUBI chocolate with grappa	5.00
Rucimussu with zibibbo of Tenute Orestiadi flavoured Chantilly cream (1) (6)	5.00
Seasonal Fruit	4.00

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 on the menu or by contacting our staff.

***Charity cover charge 2,00*

With this small amount of money you will help us fund internships and training for our staff. We believe that when you're working you should always be paid, even when you are just starting out. Thank you!



Kind customers are advised that in the food and beverages on our menus, may contain ingredients or adjuvants considered allergens

1	Cereals containing gluten and products thereof wheat, rye, barley, oats, spelt, kamut	8	Nuts and their products almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts
2	Crustaceans and crustacean products	9	Celery and celery products
3	Eggs and egg products	10	Mustard and mustard products
4	Fish and fish products	11	Sesame seeds and sesame products
5	Arachids and peanut products	12	Sulphites in concentrations greater than 10mg/kg
6	Milk and milk products	13	Molluscs and molluscs product
7	Soy and soy products	14	Lupins and lupin products

One of our appointed Managers is available to provide any additional support or information related to the ingredients.

La Direzione

