

# al fresco

giardino, pizza e bistro



Slow Food®  
Alleanza dei Cuochi

## MENU

### Welcome to Al Fresco!

You will find Al Fresco giardino, pizza e bistro: a space where you can relax amidst conversation and good food, savouring top-quality Sicilian ingredients and our island's Slow Food presidia.

### Do you already know its history?

Al Fresco garden, pizza and bistro is located inside **Casa San Francesco**, a former 17th-century convent that now houses various activities of a social nature managed by the **Rigenerazioni Onlus** company and the **Don Calabria per il Sociale Foundation**. Al Fresco is one of these, and was born after the experience of **Cotti In Fragranza**, the baked goods workshop born inside Palermo's Malaspina juvenile prison and which has its second headquarters here.

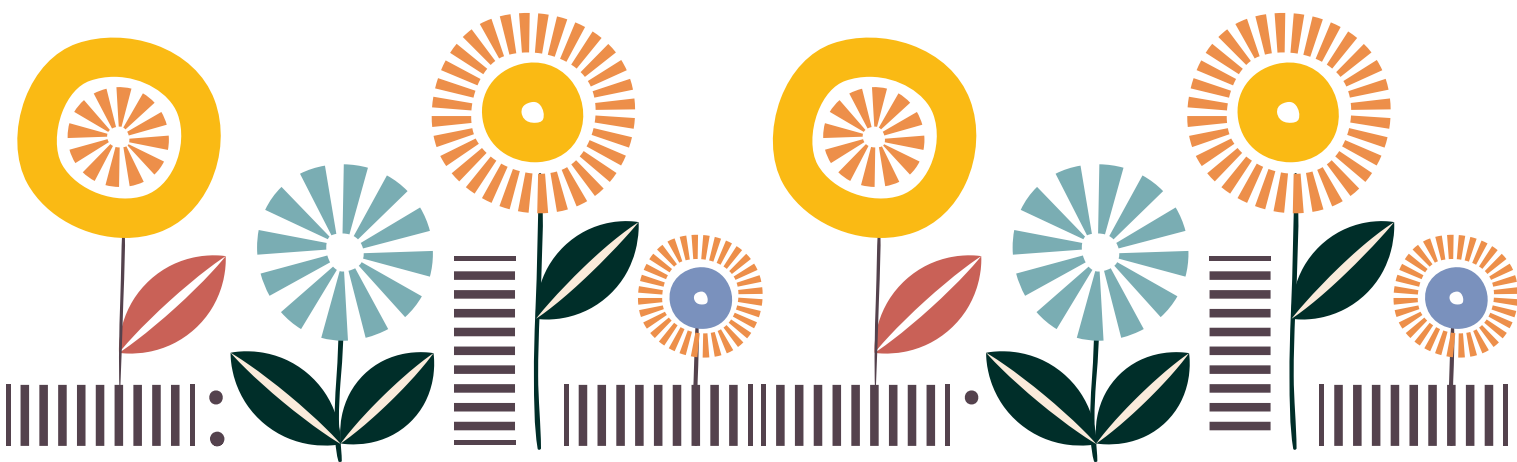
Today, this splendid building is also home to **Casa San Francesco Rooms**, a place for conscious travellers who want to make travel an opportunity to meet and enrich themselves as human beings, experiencing the city in a sustainable manner and close to the community.

All activities, starting with our bistro, are part of training courses that aim at the stable employment inclusion of people serving sentences, at risk of social marginalisation, who have decided to give themselves a second chance.

Discover also **our social library**, immerse yourself in our permanent exhibitions and treat yourself to a good and genuine break, while contributing to a project that values solidarity and mutual support.

Discover them all and help us share goodness!

**Enjoy and good relax**



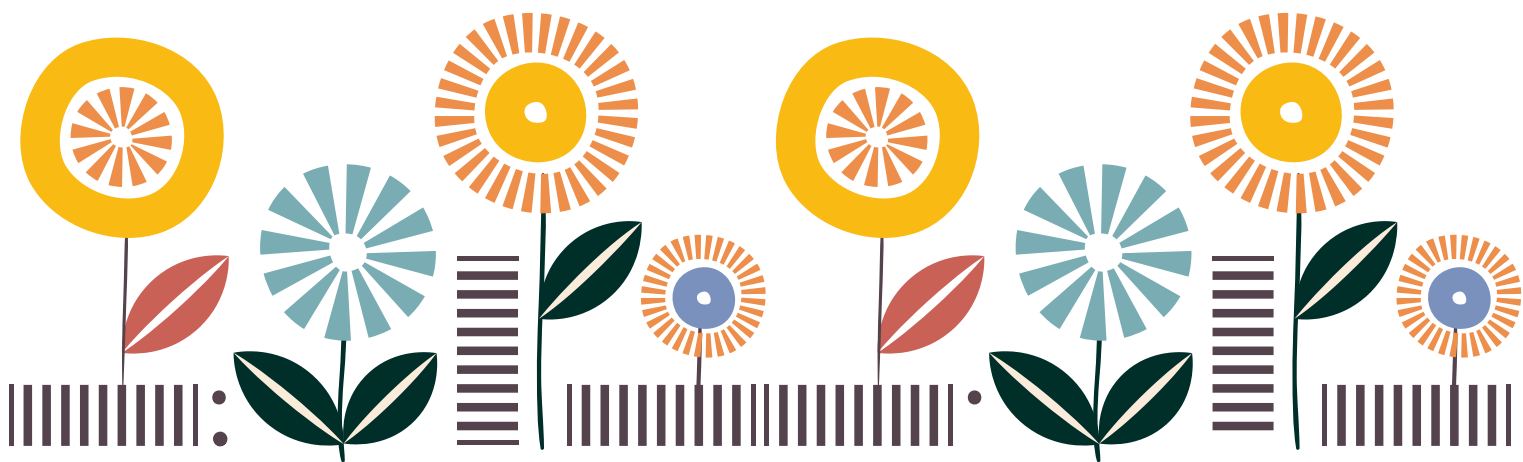
## *Sunday Night Promo*

### **SICILY TO TASTE**


*Selection of cold meats and cheeses  
Sicilian fried food,  
focaccia and pizza tasting*

**€ 20,00 for person with 1 drink included**

*\*promo valid for the whole table*



## **STARTER & CHARCUTERIE BOARDS**

 **Mixed cold cuts and cheese platter with fried “gnocco” and honey** 30,00  
prosciutto crudo, pasqualora sausage, coppa, mortadella, Sicilian pecorino cheese  
ragusano cheese, buffalo, smoked burratina (1) (6)

 **Selection of Fresh and Aged Cheeses with Jam and Honey** 18,00  
ricotta, tuma, pecorino, ragusano, buffalo and smoked burratina (6)

 **Plate of Prosciutto crudo Madonita** 12,00  
with buffalo mozzarella and cherry tomatoes from Pachino (6)

**Basket of fresh potatoes, panelle and croccché** 7,00  
potatoes, chickpea flour, higholeic sunflower oil, parsley, mint, black pepper (1)

**Chicken Nuggets and Fries** 9,00  
Sunflower oil higholeic, breadcrumbs (1)

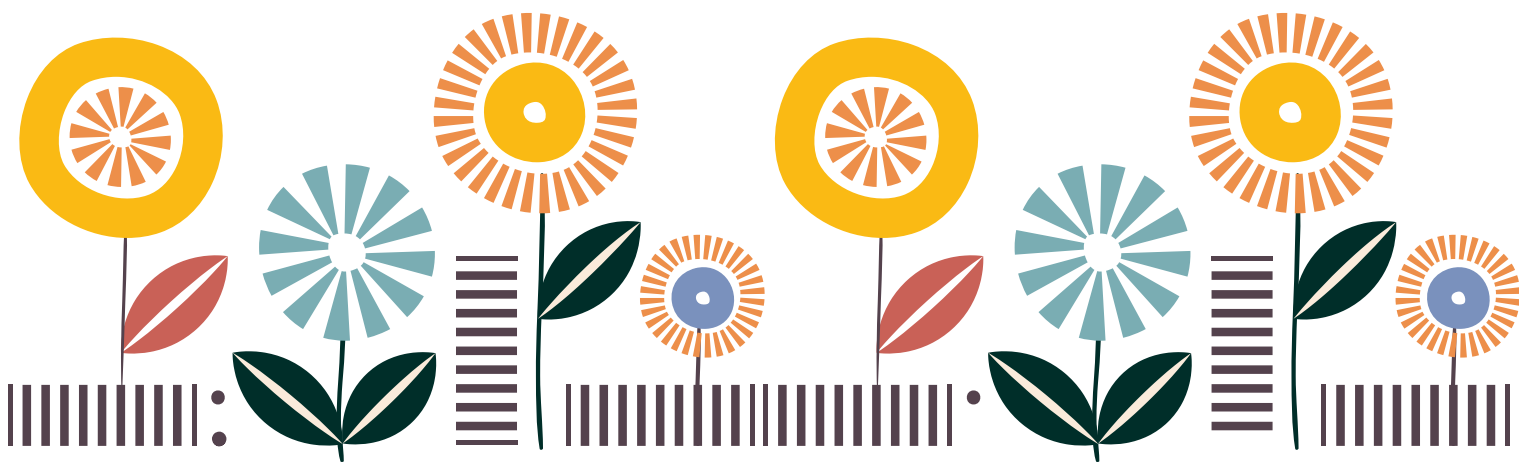
**Mixed Vastedde** 9,00  
porchetta and onion marmalade paglina, cunzate  
with tomato and Ragusano anchovies, fresh ricotta cheese (1) (4) (6)

**Montanarine with pulled pork, cheese fondue,** 12,00  
caramelised onion and pistachio grain pizza bread fried  
in sunflower oil altoleico  
(1) (6) (8)

**Velvety pumpkin soup with warm burratina cheese,** 10,00  
crunchy bread cubes and basil leaves  
evo oil, onion, salt, pepper  
(1) (6)

**Swordfish meatballs\* with tomato sauce, mint and toasted pine nuts** 12,00  
passolina, pine nuts, breadcrumbs, tomato sauce, onion, salt, pepper, flour  
(1) (3) (4) (8)

**Crispy codfish with king prawn tails\* in a sauce** 22,00  
higholeic sunflower oil, remilled semolina flour,  
garlic, vinegar, chilli pepper, sugar  
(1) (2) (4) (13)



## OUR HOUSES, UNIQUE DISHES

Each dish bears the name of one of the houses run by the Don Calabria family, places of welcome, inclusion and hope. Through these typical local flavours, we want to tell the story of the communities that work every day to build a better future.

### **Casal di Principe (Campania)** 16,00

Homemade bronze-drawn half macaroni  
with potato and onion cream, stringy smoked provola cheese and parsley

(1)(3)(6)

### **Primavalle (Lazio)** 16,00

Bigoli alla carbonara: eggs, crispy guanciale\* bacon  
and sprinkling of pecorino and black pepper

(1)(3)(6)

\*vegetarian variant with crispy courgettes

### **Città del Ragazzo (Emilia Romagna)** 18,00

Homemade pumpkin cappellacci with beef ragout

(1)(3)(6)(9)

### **San Benedetto (Veneto)** 20,00

Knuckle of pork with Amarone reduction and grilled polenta

(1)(12)

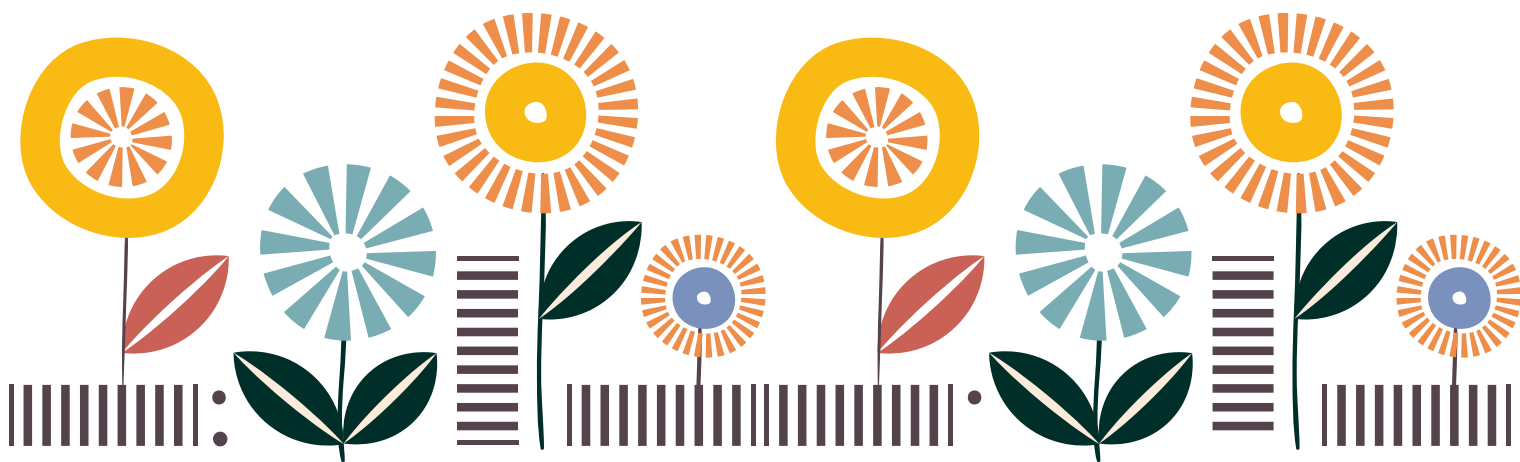
### **San Francesco (Sicilia)** 18,00

Breaded veal rolls Sicilian style, with sweet  
and sour pumpkin and potato crocché

(1)(6)(8)

### **Sant'Onofrio (Sicilia)** 22,00

Grilled local Scottona, with citrus and nocellara proFumo,  
with misticanza and garden vegetables



## PIZZAS WITH SPECIAL FILLINGS AND RECIPES

|  |       |
|--|-------|
|  <b>Mortazza</b><br>fiordilatte, mortadella, Bronte pistachio pesto, burratina (1) (6) (8)              | 14,50 |
|  <b>Madonita</b><br>Sicilian buffalo mozzarella, prosciutto crudo, grana cheese, tomato, rocket (1) (6) | 14,50 |
|  <b>Al fresco</b><br>buffalo mozzarella, cherry tomatoes, parmesan flakes and basil (1) (6)             | 13,00 |
| <b>Tramezzino</b><br>Sicilian buffalo mozzarella, prosciutto crudo madonita, rocket, cherry tomatoes, parmesan flakes, sesame (1) (6) (11)   | 14,00 |
| <b>Profumi di bosco</b><br>Tomato sauce, buffalo mozzarella, truffle oil, guanciale and porcini mushrooms* (1) (6)   | 14,00 |
| <b>Sicula</b><br>cream of pumpkin, pumpkin, cherry tomatoes, fresh ricotta, anchovies, capers, basil (1) (4) (6)   | 12,50 |
| <b>Bufalotta</b><br>bufala, bresaola, pesto di pistacchio, rucola, scaglie di grana, burratina affumicata (1) (6) (8)  | 14,50 |
| <b>Schiacciata</b><br>fiordilatte, pumpkin, tomato, gorgonzola, ragusano cheese (1) (6)  | 12,00 |
| <b>Cremolosa</b><br>tomato, fior di latte, fresh sausage, mushrooms, mascarpone cream (1) (6)  | 12,00 |
|  <b>Formaggiosa</b><br>fiordilatte, ragusano, piacentino ennese, gorgonzola, smoked burratina (1) (6) | 13,00 |
| <b>Mezzaluna</b><br>sliced chicken breast, misticanza, corn, cherry tomatoes, carrots onion, cheese fondue, parmesan shavings (1) (6)  | 13,50 |
| <b>Cannolo salato</b><br>fior di latte, spicy salami, gorgonzola cheese, cherry tomatoes, pistachio, mascarpone (1) (6) (8)  | 13,00 |
| <b>Bucaneve</b><br>buffalo, porcini mushrooms*, misticanza, coppa, pumpkin cream, pumpkin and burrata cheese (1) (6)   | 13,00 |
| <b>Sfilatino rustico</b><br>fiordilatte cheese, cooked ham, spinach, grana cheese, sesame (1) (6) (11)   | 12,00 |
|  <b>Casertana</b><br>cream of potato, buffalo, Madonie smoked provola, crispy guanciale (1) (6)       | 13,50 |



## **TUMMINIA FOCACCIAS BY CHEF NIKO ROMITO**

*A delicious all-Sicilian dough, born out of training with multi-starred chef Niko Romito.*

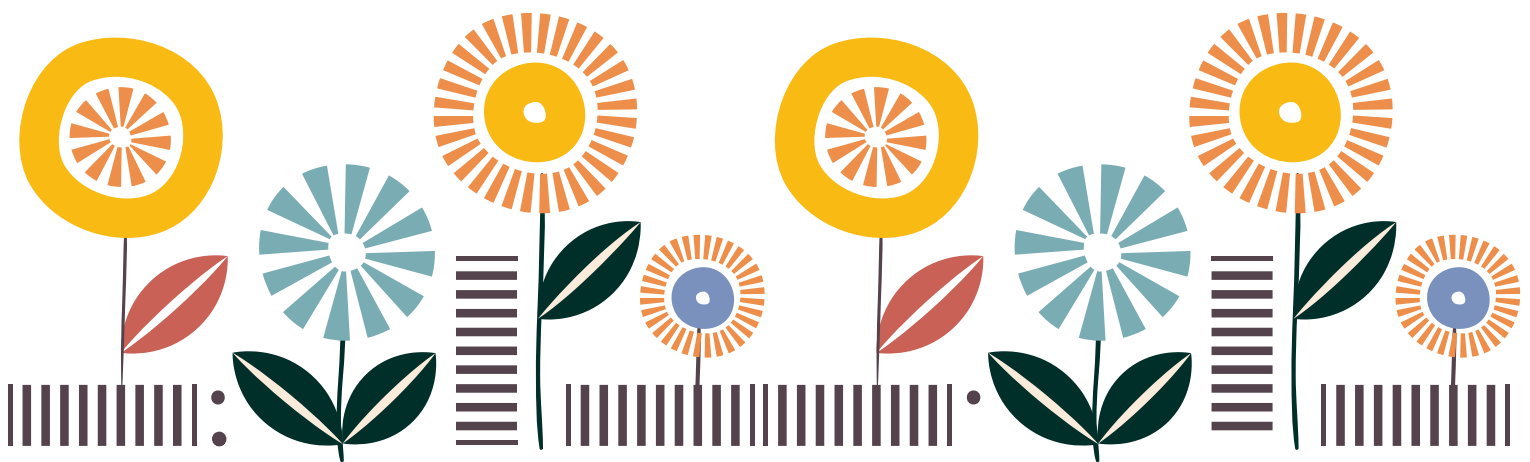
 **Piglet and onion marmalade** (1) 11,50

**Vegetariana** 11,00  
pumpkin, spinach, porcini mushrooms\*, burrata, cheese fondue (1) (6)

**Beef burger** 12,50  
tomato, green salad, crispy bacon, cheese fondue  
(1)(6)

**Chicken medallion with cereals** 12,00  
tomato, misticanza, chilled sauce (mayonnaise, spices and herbs)  
(1)(3)(6)(10)(11)

*All buns are served with a side of dressed fried potatoes and pickled.*



## TRADITIONAL PIZZAS

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

**Margherita** 7,50  
Fiordilatte, tomato, basil (1) (6)

**Al cotto** 9,50  
Fiordilatte, tomato, cooked ham f.lli Coati outgoing (1) (4) (6)

**Capricciosa** 11,00  
Fiordilatte cheese, tomato, cooked ham, fresh mushrooms  
artichokes in oil, sausage, olives, oregano (1) (6)

**Diavola** 9,50  
Fiordilatte mozzarella, tomato, spicy salami (1) (6)

**Anciova** 9,00  
Fiordilatte mozzarella, tomato, anchovies, oregano (1) (4) (6)

**Faccia di vecchia** 9,50  
Fresh tomato, anchovies, Ragusano PDO, onion  
oregano, breadcrumbs (1) (4) (6)

**Baaria** 10,00  
tuma cheese, ricotta cheese, anchovies, onion,  
toasted breadcrumbs, EVO oil, oregano (1) (4) (6)

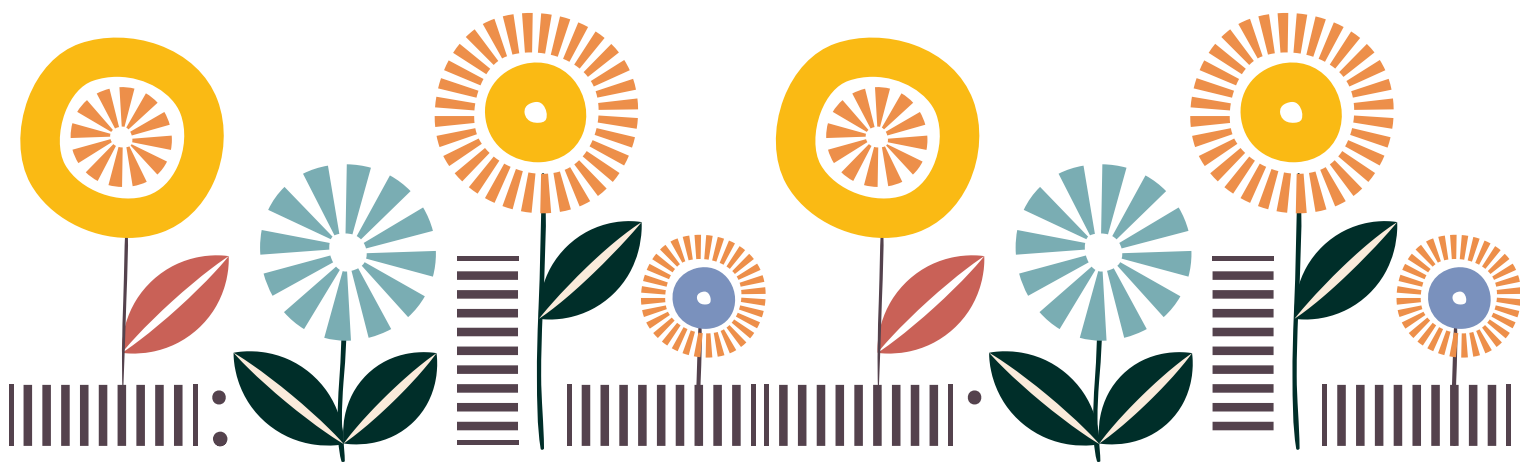
**Contadina** 11,50  
Tomato, fiordilatte mozzarella, fresh mushrooms  
gorgonzola, fresh sausage, onion (1) (6)

**Ortolana** 10,00  
tomato sauce, fiordilatte mozzarella, mushrooms, pumpkin,  
spinach, olives and parmesan flakes (1) (6)

**Calzone** 9,50  
Fiordilatte mozzarella, tomato, cooked ham (1) (6)

**Al tonno** 10,50  
Tomato, fiordilatte mozzarella, tuna, onion and olives (1) (4) (6)

**Vulcano** 11,50  
fiordilatte mozzarella, ventricina, nduja, sausage, tomato (1) (6)



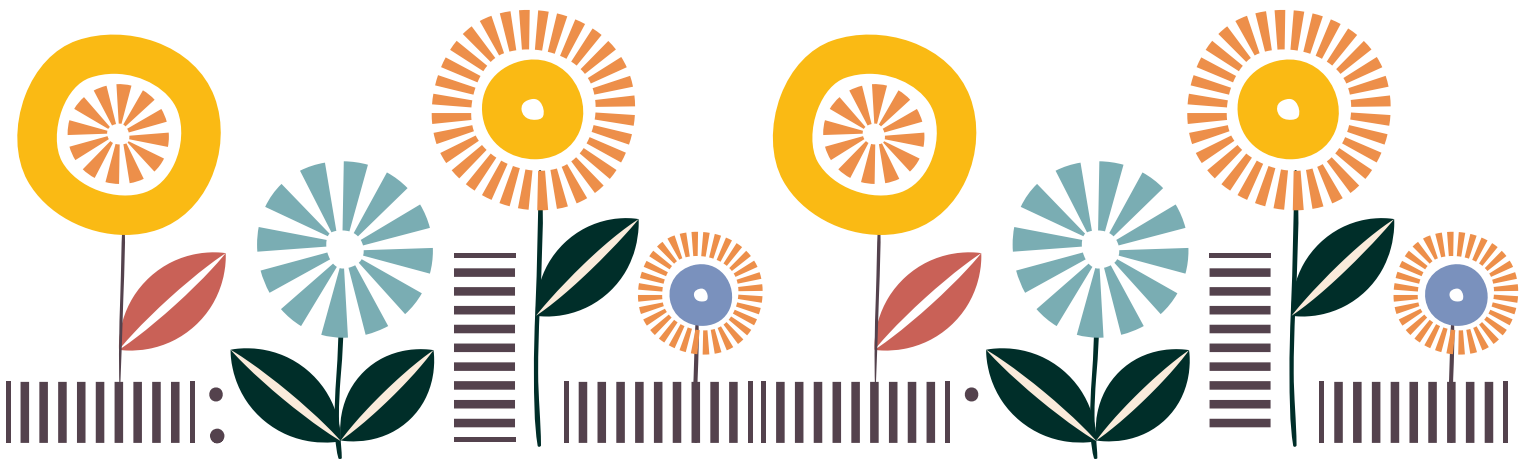
## **DESSERTS**

|  |      |
|--|------|
| <b>Cremalatte with amaretto and caramel</b><br>(6)               | 4,00 |
| <b>Chocolate Mousse</b><br>(6)                                   | 4,00 |
| <b>Tiramisù</b><br>(1)(3)(6)                                     | 5,00 |
| <b>Sponge cake with Chantilly cream and berries</b><br>(1)(3)(6) | 5,00 |
| <b>Grandmother's cake</b><br>(1)(3)(6)                           | 4,00 |
| <b>Sicilian Cannolo</b><br>(1) (6) (8)                           | 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 2,50*

*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***

