

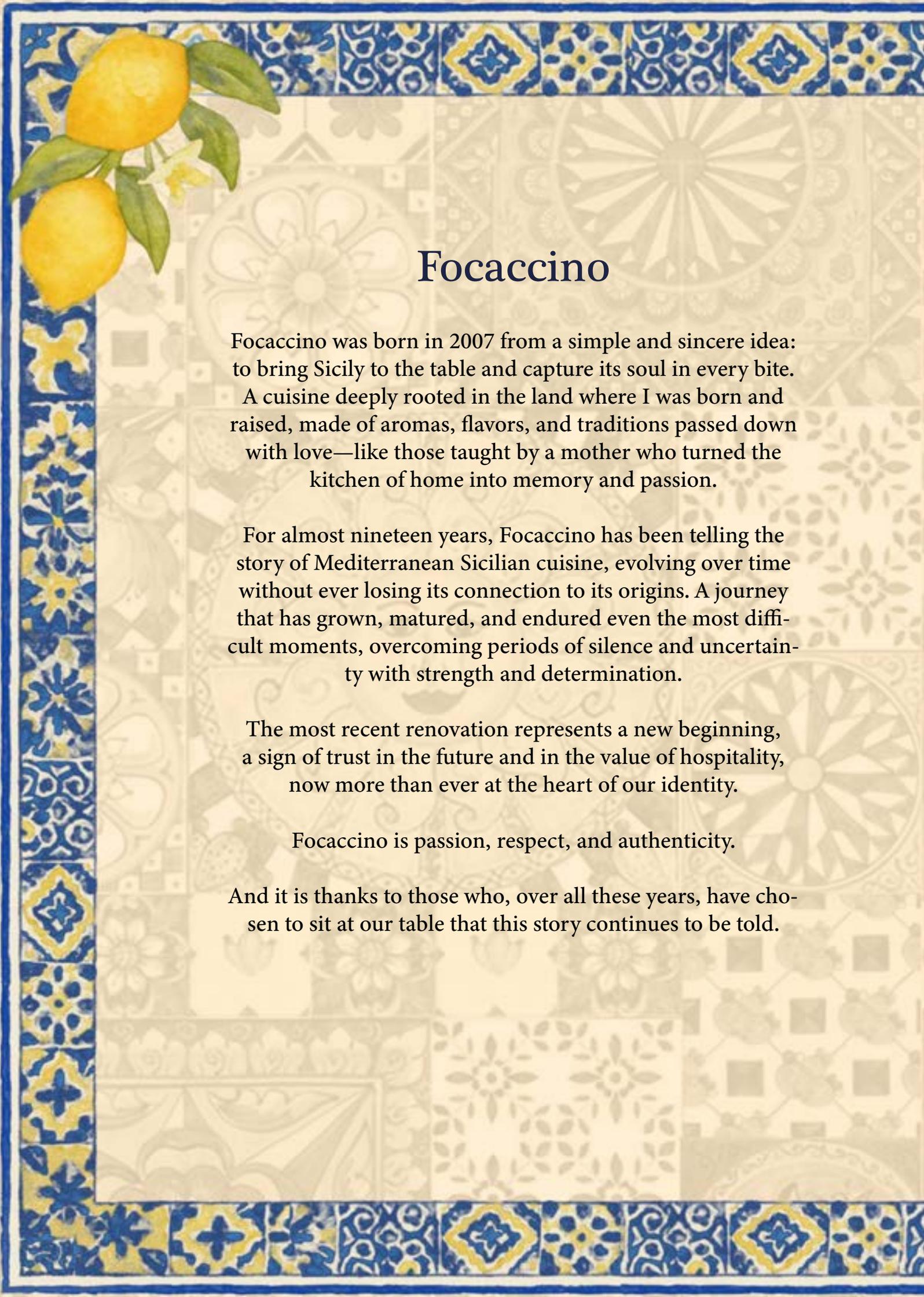
Ristorante Pizzeria

# FOCACCINO

La Sicilia in Bocca



Inglese



## Focaccino

Focaccino was born in 2007 from a simple and sincere idea: to bring Sicily to the table and capture its soul in every bite.

A cuisine deeply rooted in the land where I was born and raised, made of aromas, flavors, and traditions passed down with love—like those taught by a mother who turned the kitchen of home into memory and passion.

For almost nineteen years, Focaccino has been telling the story of Mediterranean Sicilian cuisine, evolving over time without ever losing its connection to its origins. A journey that has grown, matured, and endured even the most difficult moments, overcoming periods of silence and uncertainty with strength and determination.

The most recent renovation represents a new beginning, a sign of trust in the future and in the value of hospitality, now more than ever at the heart of our identity.

Focaccino is passion, respect, and authenticity.

And it is thanks to those who, over all these years, have chosen to sit at our table that this story continues to be told.





## Pasta

Cabonara with sicilian Salsiccia ( sausage ) 18

**Tagliatelle con punte di filetto di vitello**

Tagliatelle with veal fillet tips in white ragu sauce and parmesan cheese 18

**Linguine alla Norma**

Linguine with tomato sauce, eggplant and ricotta cheese 18

**Tagliatelle al ragù di manzo della Mamma Venera**

Tagliatelle with beef ragu in tomato sauce alla Mamma Venera 18

**Tagliatelle al pesto di pistacchio siciliano**

Tagliatelle with sicilia pistachio pesto 18

**Linguine in salsa al nero di seppia e calamari**

Linguine with black squid sauce and calamari 18

**Linguine con sardelle fresche con finocchietto, capperi e uvetta**

Linguine with fresh sardines, fennel, capers and raisins 18

**Linguine al tonno e pesce spada fresco alla Siciliana**

Linguine with fresh tuna and swordfish in tomato sause with capers and olives 20

**Tagliolino al Tartufo nero in salsa di Parmigiano**

Tagliolino with black truffle in parmesan sauce 22

**Ravioli ripieni al Tartufo in salsa di Parmigiano e Tartufo fresco**

Ravioli filled with truffel in truffle parmesan sauce 24

Glutenfree pasta is available (4€ extra)

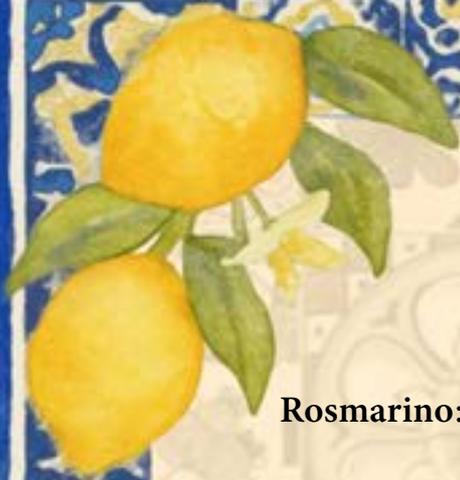
## Carne

<b>Cotoletta di vitello impanata alla siciliana</b>	30
Breaded veal schnitzel in sicilian style	
<b>Cotoletta di manzo impanata alla siciliana dello Chef</b>	42
Breaded schnitzel from Argentinian beef fillet ( recommendation from the Chef )	
<b>Nodino di vitello alla griglia</b>	36
Grilled veal chop	
<b>Filetto di manzo argentino alla griglia (ca. 220gr.)</b>	38
Grilled Argentinian beef fillet	
<b>Side Dish: salad or vegetables</b>	

## Pesce

<b>Calamaretti alla griglia con insalata mista</b>	20
Grilled baby calamari with mixed salad	
<b>Polpo alla griglia con insalata di spinaci</b>	26
Grilled octopus with spinach salad	
<b>Filetti di orata alla sciliana</b>	28
Sea bream fillet in tomato sauce with capers, olives and raisins	
<b>Caponata di pesce spada</b>	28
Caponata combined with diced swordfish	
<b>Tonno alla griglia con mandorle tostate e salsa di menta con insalata di spinaci</b>	36
Grilled tuna with roasted almonds and mint sauce	
<b>Tonno in crosta di pistacchio con insalata di spinaci</b>	42
Tuna in pistachio crust with spinach salad	





## Pizza

<b>Rosmarino:</b> Rosemary, salt, pepper, olive oil ( Pizzabread)	9
<b>Pizza Margherita:</b> tomato sauce, mozzarella cheese	12
<b>Pizza alla Norma:</b> tomato sauce, mozzarella cheese, egg-plant, ricotta chesse	17
<b>Pizza Simone:</b> tomato sauce, mozzarella cheese, paprika, spicy salami, burrata cream	18
<b>Pizza Arrabiata:</b> tomato sauce, mozzarella cheese, spicy salami, mushrooms	16,5
<b>Pizza Bufalina:</b> tomato sauce, mozzarella cheese, rucola, buffalo mozzarella	18
<b>Pizza Focaccino:</b> tomato sauce, mozzarella cheese, salsic- cia, spinach, mushroom	18
<b>Pizza Sardelle:</b> tomato sauce, mozzarella cheese, anchovies capers, olives	16
<b>Pizza Tonno:</b> tomato sauce, mozzarella cheese, tuna, oni- ons, olives, capers	16
<b>Pizza Fighettina:</b> tomato sauce, mozzarella cheese, rucola, Parma ham, parmesan cheese	17
<b>Pizza dello Chef:</b> tomato sauce, mozzarella cheese, Caponata, burrata cream	20

gluten-free pizza available on request (6€ extra)

Our pizza dough is made from organic spelt flour, semolina, and turmeric, giving it a crispy texture and rich flavor (Roman style)

## Dolce

**Tiramisu** (the best in town) 10

**Panna Cotta** (couldn't be better)  
glutenfree 10

**Canolli gefüllt with Ricotta-Cream**  
(Sicilian specialty) 7

**Cassata Siciliana**  
glutenfree 6

**Souffle al cioccolato with vanilla ice cream** 8

**Sorbetto al limone**  
glutenfree 8

For dessert, we recommend **Passito di Pantelleria** 10  
(Donna Fugata), a typical dessert wine from Sicily.





## Drinks

Aqua San Benedetto Frizzante	0,25	3	0,75	6,5
Aqua San Benedetto Naturale	0,25	3	0,75	6,5
Orange juice	0,2	3	0,4	6,5
Apple juice	0,2	3	0,4	6,5
Apfelsaftschorle	0,2	3	0,4	6
Coca Cola ( also Zero)	0,2	3	0,4	6
Fanta	0,2	3	0,4	6
Sprite	0,2	3	0,4	6
Spezi	0,2	3	0,4	6

## Aperitivi

Prosecco Spumante	0,1	7,5	0,75	45
Negroni				12
Aperol Spritz				9
Sarti Spritz				10
Campari Spritz				9
Limocello Spritz				9
Crodino Prosecco				9
Martini Bianco				7
Campari Orange				8
Campari Soda				7
Stoppino Aperitiv of Focaccino ( alcohol free)				8
Stoppino Prosecco				9

## Beer

<b>From draft:</b>				
Poretti italien Premium Beer (Pils)	0,25	4	0,5	6,5
Lübzer (Pils)	0,33	4	0,5	6
Duckstein ( wheat beer)	0,33	4	0,5	7
Erdinger wheat beer/alcoholfree	0,5	6		
Peroni Pils alcohol free	0,33	4		

## Vini bianchi – white wine

Housewine Grillo Sicilia	0,2	7	0,5	17	35 1L.
Malvasia Sicilia	0,2	8	0,5	20	30 Btl.
Regaleali Bianco Blend	0,2	8	0,5	20	30 Btl.
Moscato D Asti	0,2	8	0,5	20	30 Btl.
Grillo Top	0,2	9			32 Btl.
Pinot Grigio	0,2	9			32 Btl.
Chardonnay	0,2	9			32 Btl.
Sauvignon Blanc	0,2	10			36 Btl.
Vermentino Sardegna	0,2	9			32 Btl.
Lugana	0,2	12			44 Btl.
Isesi (Zibibbo)	0,2	12			44 Btl.
Suave	0,2	12			44 Btl.
Catarratto Sicilia					44 Btl.
Anthilia Donna Fugata					38 Btl.
Branu Vermentino					46 Btl.
Gavi					45 Btl.
Chardonnay Planeta					80 Btl.

We have other wines in our range that are not listed here. Please feel free to ask us about them!





## Vini rosso – red wine

Hauswein Nero d'Avola Sicilia	0,2	7	0,5	17	35 lL.
Primitivo Apulien	0,2	8	0,5	20	30 Btl.
Rose Sicilia	0,2	8	0,5	20	30 Btl.
Rose Top	0,2	9			34 Btl.
Nero d'Avola Top Sicilia	0,2	9			34 Btl.
Primitivo Top Apulien	0,2	9			34 Btl.
Negroamaro Apulien					34 Btl.
Cannonau Sardegna					34 Btl.
Il Passo (Blend Nerello Mascalese u. Nero D Avola)					34 Btl.
Merlot Sicilia					35 Btl.
Chianti Toscana					35 Btl.
Saia (100% Nero D Avola)					45 Btl.
Cygnus Sicilia (Blend Nero D Avola u. Carbernet Sauvignon)					48 Btl.
Merlot Soler					50 Btl.
Chianti Classico Riserva					65 Btl.
Primitivo 100% Sessantanni DOC					70 Btl.
Etna Rosso DOC (Nerello Mascalese u. Nerello a Cappuccio)					70 Btl.
Edizione					70 Btl.
Amarone della Valpolicella Allegrini					160 Btl.
Mille e una Notte Donnafugata					160 Btl.
Bricco dell Uccellone Barbera d'Asti					180 Btl.

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## Digestivi

Espresso	2,5
Espresso Macchiato	3
Espresso Doppio	4
Cappuccino	3,5
Latte Macchiato	4
Café Americano	3
Espresso Coretto	6
Averna	8
Ramazzotti	8
Cynar	8
Fernet Branca	8
Limoncello	7
Sambuca	7
Amaretto	6
Grappa Hausmarke	8
Grappa Top	12



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