EXECUTIVE CHEF: *Girolamo Messina*

Antica Forneria Siciliana Sud dal 1926 Cucina & Pizza

SUDANTICAFORNERIASICILIANA.IT

@sudanticaforneriasiciliana #sudanticaforneriasiciliana

STARTERS

9 EGGPLANT CAPONATA 9.9
7, 9 EGGPLANT ROULADE 10.8
7 SELECTIONS OF COLD CUTS AND CHEESES *2x* 28.9
4, 7 ORGANIC BURRATA
salty anchovy, mesclun salad, organic cherry tomatoes 13.9
4, 7, 12 SMOKED TUNA ROULADE
DOP buffalo mozzarella and balsamic vinegar reduction 16.9
1, 4, 8 SARDINES BECCAFICO 9.9
9, 14 OCTOPUS AND POTATO SALAD
fennel seeds and caramelized red onion 15.9
1, 4, 8 SARDINES FISHBALL *mint sauce* 11.9
2 MAZARA RED PRAWN TARTARE 22.0
1, 14 FRIED SQUID 14.9
4 VITELLO TONNATO 15.9

STREET FOOD

1, 4, 7 MUFFULETTA *(homemade bread)* WITH RICOTTA CHEESE AND SALTY ANCHOVY *3x* 7.9
1, 7, 8 MUFFULETTA *(homemade bread)* WITH RICOTTA CHEESE MORTADELLA AND BRONTE PISTACHIO *3x* 7.9
1, 4, 7 PANE CUNZATO *(homemade bread)*
sliced tomato, anchiovy, DOP Ragusa caciocavallo cheese 6.0
1, 4, 7 PALERMITAN SFINCIONE
DOP San Marzano tomato sauce, sliced tomato, salty anchovy, toasted bread crumb DOP Ragusa caciocavallo cheese Giarratana onion oregano 6.0
1, 4, 7 BAGHERIA SFINCIONE
ricotta cheese, salty anchovy, toasted bread crumb, tuma cheese DOP Ragusa caciocavallo cheese Giarratana onion oregano 6.0
1, 7 ARANCINE
2x mozzarella, Parma ham, mortadella 2x Nebrodi black pig sauce 6.9
PANELLE 6.9

MEAT SECOND COURSES

1 PALERMITAN SIRLOIN STEAK *Cinisara cattle breed* 18.9
GRILLED SIRLOIN STEAK *Cinisara cattle breed* 18.9
1, 7 PIOPPO MEAT ROULADE *Cinisara cattle breed*
ham, DOP Ragusa caciocavallo cheese 17.9
1, 7 MEXICAN MEAT ROULADE *Nebrodi black pig*
ham, DOP Ragusa caciocavallo cheese spicy ventricina, toasted bread crumb, paprika 17.9
1, 7 CHICKEN ROULADE *bacon, tuma cheese, ham* 17.9
1, 7, 8 ORANGE MEAT ROULADE *Nebrodi black pig orange, speck, walnut, tuma cheese* ... 17.9
1, 7 FARMER MEAT ROULADE *Cinisara cattle breed*
dried tomato, DOP Ragusa caciocavallo cheese mint, toasted bread crumb 17.9

MIXED MEAT SELECTION

1, 7, 8 *sicilian style*

2x pioppo meat roulade, 2x mexican meat roulade
2x chicken roulade, 2x orange meat roulade, 2x farmer meat roulade
sirloin steak Cinisara cattle breed

49.8€

SALADS

MEDITERRANEAN SALAD
mesclun salad, organic cherry tomato, carrot, mushroom ..... 9.8€

ADDITIONS

black olive 2.0
7 *caciocavallo cheese* 2.5
7 *smoked scamorza cheese* 2.5
7 *DOP buffalo mozzarella* 3.0
7 *organic burrata* 4.0
4 *smoked tuna* 4.0
bresaola 3.0
4 *tuna in oil* 2.5
4 *mackerel in oil* 3.0
4 *salty anchovy in oil* 2.0

1, 9, 12 # PASTA

— Homemade fresh pasta —

CREAMED LEONFORTE ORGANIC BROAD BEAN SOUP AND WILD FENNEL 13.9
7 SUD BUSIATE *organic cherry tomato sauce, eggplant DOP stracciatella cheese, salty ricotta cheese* 18.9
7 BUSIATE WITH SAUSAGE, FRIARIELLI SAFFRON RICOTTA CHEESE 18.9
3, 7 CARBONARA TONNARELLI 17.9
7 BUSIATE WITH NEBRODI BLACK PIG SAUCE
wild fennel ricotta cheese, eggplant 18.9
4, 8 ANCHOVY BUSIATE *salty anchovies, pine nut, raisin, tomato paste, garlic* 14.9
4 TONNARELLI WITH SARDINES E WILD FENNEL 18.9
4 BUSIATE WITH SWORDFISH *eggplant, organic cherry tomato, garlic, mint* 20.9
14 GENUINE CLAM TONNARELLI 20.9
2, 8 TONNARELLI WITH MAZARA RED PRAWN
organic cherry tomato, wild fennel, garlic, Bronte pistachio 26.9

2, 4, 14 Tonnarelli Seafood
clam, swordfish, squid octopus, Mazara red prawn
29.8€

FISH SECOND COURSES

1, 4 PALERMITAN SWORDFISH 19.9
4 GRILLED SWORDFISH 19.9
1, 2, 4, 7 SWORDFISH ROULADE
prawn, dried tomato, sweet provola cheese of Madonie wild fennel, orange 20.9
4 FILLET OF SEA BRASS WITH POTATO CRUST 20.9
4 FILLET OF SEA BREAM WITH ZUCCHINI CRUST 20.9
2, 7, 14 STUFFED SQUID
prawn, zucchini, mushroom, sweet provola cheese of Madonie wild fennel 22.9

SIDE DISHES

BOILED CHARD 5.9
ROASTED POTATOES 5.9
FRESH FRIED POTATOES 5.9
BITTERSWEET PEPPERS FROM POLIZZI GENEROSA ... 6.9

Dessert of the day 7€

Fruit of the day 5€

Pizza

[1] *"72 hours naturally leavened dough"*

prepared with mixed flours
of ancient stone ground Sicilian grains (zero km)
RUSSÈLLO | TUMMINÌA | PERCIASÀCCHI

Cold cuts Rovagnati

TRADITIONAL PIZZA

7 MARGHERITA *DOP San Marzano tomato sauce, mozzarella, basil* 9.5

4,7 ANCHOVY *DOP San Marzano tomato sauce*
salty anchovy, oregano 12.5

7 PARMACOTTO *DOP San Marzano tomato sauce*
mozzarella, Parma ham 14.5

7 PARMACRUDO *DOP San Marzano tomato sauce, mozzarella*
DOP Parma raw ham, organic cherry tomato, Parmesan flakes 16.5

7 DIAVOLA *DOP San Marzano tomato sauce*
mozzarella, spicy ventricina 14.5

7 PARMIGIANA *DOP San Marzano tomato sauce*
mozzarella, eggplant, Parmesan flakes, basil 14.5

7 QUATTRO CANTI *DOP San Marzano tomato sauce*
mozzarella, fresh mushroom, Calabrese black olives, Parma ham 16.5

4 ORTOLANA *DOP San Marzano tomato sauce*
mozzarella, fresh mushroom, zucchini, eggplant, organic cherry tomato 14.5

7 QUATTRO FORMAGGI *mozzarella, tuma cheese*
DOP Ragusa caciocavallo cheese gorgonzola cheese 14.5

4,7 PALERMITAN SFINCIONELLO
DOP San Marzano tomato sauce, sliced tomato, salty anchovy
toasted bread crumb, DOP Ragusa caciocavallo cheese
Giarratana onion oregano 14.5

4,7 BAGHERIA SFINCIONELLO *ricotta cheese, salty anchovy*
toasted bread crumb, tuma cheese, DOP Ragusa caciocavallo cheese
Giarratana onion oregano 14.5

Forneria 1926

7 *organic cherry tomato pesto, mozzarella*
burrata cheese, Parmesan flakes, basil ..... 16.5 €

ADDITIONS

8 *walnuts* 1.0
Calabrese black olives 2.0
Tropea red onion 1.0
fried eggplant 2.0
fried zucchini 2.0
4 *salty anchovy* 2.0
4 *mackerel* 4.0
4 *smoked tuna* 4.0
Parma ham 3.0
DOP Parma raw ham 4.0
bresaola 4.0
Nebrodi black pig coppata 4.0
Finocchiona salami 4.0

SPECIAL PIZZA

4,7 SGOMBRO *DOP San marzano tomato sauce, mozzarella, mackerel*
Salina capers Tropea red onion Calabrese black olives 15.5

7 PICCANTELLA *DOP San Marzano tomato sauce, mozzarella*
Giarratana onion spicy piccante, Calabrese black olives, pepper 15.5

4,7 DOP ANCHOVY *DOP San Marzano tomato sauce*
DOP buffalo mozzarella, salty anchovy, oregano 14.5

7,8 BOLOGNA *mozzarella, mortadella, burrata cheese,*
Bronte pistachio lemon zest 17.5

7,8 ORGANIC STRACCIATELLA CHEESE
mozzarella, organic cherry tomato, DOP Parma raw ham
mesclun salad, Bronte pistachio DOP stracciatella cheese 17.5

7 BUFALINA *DOP San Marzano tomato sauce*
DOP buffalo mozzarella, organic cherry tomato, basil 13.5

7 PIZZA SUD *DOP buffalo mozzarella, friarielli*
organic cherry tomato, sausage, lemon zest 16.5

7 MAQUEDA *DOP buffalo mozzarella, Nebrodi black pig coppata*
porcini mushroom, mesclun salad, organic cherry tomato 17.5

7 VALTELLINA *DOP buffalo mozzarella, organic cherry tomato*
bresaola mesclun salad, Parmesan flakes 17.5

7 CAMPANA *buffalo smoked scamorza cheese, roasted potatoes*
Nebrodi black pig bacon lard, black pepper 15.5

7 FINOCCHIONA *DOP San Marzano tomato sauce, mozzarella*
Finocchiona salami, eggplant, burrata cheese 18.5

7 GRAN BISCOTTO *DOP San Marzano tomato sauce*
DOP buffalo mozzarella, Gran Biscotto Rovagnati ham, basilico 18.5

4,7,8 SALMON
mozzarella, smoked salmon, DOP stracciatella cheese, Bronte pistachio
STUFFED CRUST: *mozzarella, smoked salmon* 20.5

DRINK

WATER *still | sparkling 0,75 l* 3.0
COCA COLA *25 cl* 3.0
COCA COLA ZERO *25 cl* 3.0
TONIC WATER *20 cl* 3.0
GINGER BEER *20 cl* 3.0

ORGANIC DRINK

27.5 cl

ORGANIC ORANGEADE
ORGANIC BLOOD ORANGEADE
ORGANIC CHINOTTO
ORGANIC LEMONADE
GAZZOSA
ORGANIC COKE
ORGANIC TANGERINE

4€

[13] BEER

CORONA *33 cl* 4.5
HEINEKEN 0.0 *33 cl* 4.5

[13] Craft beer

BIRRA MORETTI FILTRATA A FREDDO — *20 cl* / *40 cl*
Lager 4,2% vol ..... 4.0 ... 7.0

BIRRA MORETTI la Bianca — *20 cl* / *40 cl*
Weiss 5% vol ..... 4.0 ... 7.0

BIRRA MORETTI LA ROSSA — *20 cl* / *40 cl*
Bock 7,2% vol ..... 4.0 ... 7.0

BIRRA MESSINA — *20 cl* / *40 cl*
Lager 5% vol ..... 4.0 ... 7.0

COFFE BAR

ESPRESSO 2.0
ESPRESSO MACCHIATO 2.5
DECAF COFFEE 2.5
CAPPUCCINO 4.0
AMERICAN COFFEE 4.0
TEA | INFUSIONS 4.0

APERITIF

WHITE MARTINI 6.0
APEROL SPRITZ 7.9
CAMPARI SPRITZ 7.9
AMERICANO 7.9
NEGRONI 8.9
MOSCOW MULE 9.9

GIN TONIC

Fever-Tree Elderflower
& Gin Bulldog

Fever-Tree Indian
& Gin Tanqueray

– 13€ –

Fever-Tree Indian
& Gin Hendrick's

Fever-Tree Mediterranean
& Gin Mare

– 14€ –

[12] WINE

– White –

	Glass	Bottle
Catarratto BIO	7.0	28.0
Grillo BIO	7.0	28.0
Inzolia BIO	7.0	28.0
Viogner BIO	7.0	28.0
Prosecco	7.0	28.0
White Etna *Carricante*	9.0	38.0

– Red –

	Glass	Bottle
Nero D'Avola BIO	7.0	28.0
Syrah BIO	7.0	28.0
Merlot BIO	7.0	28.0
Frappato BIO	7.0	28.0
Rosè	7.0	28.0
Red Etna *Nerello Mascalese Cappuccio*	9.0	38.0

COVER CHARGE: 2.5€

zero kilometer *vegan* *vegetarian* *gluten free*

Presidio Slow Food

Slow food Presidia promote high-quality artisan products produced using traditional techniques.

The product purchased fresh has undergone preventive reclamation treatment by freezing in compliance with the provisions of the Reg. EC 853/2004, annex III, section VIII, chapter 3, letter D, point 1.

In the absence of fresh product, a product frozen at the origin could be used, we therefore invite you to contact the waitstaff to obtain all the information relating to the product you desire.

Food allergens in accordance with Reg. UE n.1169/2011:
1. Cereals containing gluten; 2. Crustaceans and products based on crustaceans; 3. Eggs and products based on eggs; 4. Fish and products based on fish; 5. Peanuts and products based on peanuts; 6. Soya and products based on soya; 7. Milk and products based on milk; 8. Nuts; 9. Celery and products based on celery; 10. Mustard and products based on mustard; 11. Sesame seeds and products based on sesame seeds; 12. Sulphur dioxide and sulphites; 13. Lupin and products based on lupin; 14. Molluscs and products based on molluscs.