



FROM THE FICOPALO KITCHEN

«...cu mancia fa muddichi...»

BREAKFAST

From 7:30am, at the counter

Plain croissant	€ 1,80
Dark chocolate croissant	€ 2,00
Vegan wholemeal raspberry croissant	€ 2,00
Wholemeal dough, no animal products.	
Pain au chocolat	€ 2,00
Mini croissant	€ 1,60
Mignon pastries	€ 3,00
Bite-sized pastries, single or assorted.	
Biscuits	€ 0,80
Fruit salad	€ 4,00
Fresh fruit, cut to order.	

COFFEE BAR

Espresso	€ 1,60
Double espresso	€ 3,20
Decaf	€ 1,80
Marocchino	€ 1,80
Espresso, cocoa and milk foam.	
Americano	€ 2,00
Filter coffee	€ 2,50
Shakerato	€ 3,50
Espresso shaken with ice.	
Specialty coffees	€ 3,00
Cappuccino	€ 2,00
Cappuccino diverso	€ 2,50
Name taken from the old price list — to be clarified.	
Latte macchiato	€ 2,40
Hot milk	€ 1,50
Hot chocolate	€ 3,80
Barley or ginseng coffee, small	from € 2,00
Tea & infusions	€ 3,50

TI CUNSAI

Sicilian small plates

Ficopalo Arancino	€ 4,80
Sicilian fried rice ball with a different filling every day — ask for today's.	
Rosticceria	€ 5,50
The classic Sicilian savoury bakery selection.	
Spizzicari	€ 20,00
A tasting of Sicilian specialities: mini arancini, chickpea fritters, cunzato bread, caponata, caramelised onion, caper flowers, sun-dried tomatoes, cured meats and cheeses, jam and honey. Served with a small cannolo and a glass of wine.	

PANINI CUNZATI

Sicilian stuffed sandwiches

Anchovy Cunzato	€ 7,00
Anchovy fillets, Primo Sale cheese, Pachino tomatoes, extra virgin olive oil, salt and pepper.	
Panelle Cunzato	€ 7,00
Traditional Sicilian chickpea fritters with lemon.	
Tartare Cunzato	€ 11,50
Beef tartare, capers, Ragusano DOP cheese, Pachino tomatoes and balsamic glaze.	

MEDITERRANEAN FLATBREAD

Not a piadina: thicker, softer, layered, baked on the testo and filled to order.

Parma Ham & Buffalo Mozzarella	€ 8,00
Parma ham, buffalo mozzarella, fresh basil and Pachino tomatoes.	
Cooked Ham & Courgettes	€ 8,00
Cooked ham, grilled courgettes and provola cheese.	
Mortadella & Pistachio	€ 8,00
Mortadella, ricotta and chopped pistachios.	
Sausage & Friarielli	€ 9,00
Italian sausage, friarielli greens and provola cheese.	

HOT DISHES

Baked Anelletti	€ 10,00
Palermo's signature baked ring pasta with meat ragù and peas.	
Aubergine Parmigiana	€ 10,00
Layered fried aubergine, tomato sauce and cheese.	
Gnocchi, Tomato & Buffalo Mozzarella	€ 10,00
Potato gnocchi with tomato sauce, buffalo mozzarella and fresh basil.	

Paccheri alla Norma	€ 11,00
Tomato sauce, fried aubergine, salted ricotta and basil.	
Cacio e Pepe with Capuliato	€ 10,50
Cacio e pepe spaghetti with capuliato, Sicilian sun-dried tomato.	

MAIN COURSES

Beef Tartare	€ 14,00
With capers, lamb's lettuce, Pachino tomatoes, grilled courgettes and balsamic vinegar.	
Beef Tartare with Burrata	€ 16,00
Beef tartare, fresh burrata, rocket, capuliato and chopped pistachios.	
Beef Carpaccio	€ 15,00
Carpaccio, cherry tomatoes, lamb's lettuce and salted ricotta shavings.	
Burgherone	€ 15,00
Fassona beef burger with tomato, provola, lettuce, capuliato and baked potatoes.	
Dish of the Day	€ 12,00
Changes daily — ask us what is on today.	

SALADS & COLD PLATES

Made in Sud Poke	€ 11,50
Couscous or black venere rice, with lamb's lettuce, grilled vegetables, capers, olives, cherry tomatoes, tuna, anchovies and sun-dried tomatoes.	
Trinacria	€ 12,00
Parma ham, buffalo mozzarella, cherry tomatoes and basil, served with warm flatbread.	
Nunziatina	€ 11,00
Mixed leaves, cherry tomatoes, cucumber and small meatballs.	
Bresaola & Rocket	€ 11,00
Bresaola, rocket, salted ricotta and lemon juice.	
Summer Salad	€ 9,00
Lettuce, buffalo mozzarella, Pachino tomatoes and anchovies.	
Caponata with Crostini	€ 9,00
Sweet and sour aubergine, celery, onion, olives and capers, with golden bread crostini.	

DESSERTS

Sicilian Cannolo	€ 5,00
Filled to order with sheep's ricotta, finished with pistachio, chocolate chips or candied fruit.	
Sicilian Cassata	€ 5,00
The emblem of Sicilian pastry.	
Mini Tartlet	€ 3,00
Ricotta cream and red berries.	

DRINKS

Bar & beverages

Filtered Water	€ 1,60
Still or sparkling, 500 ml.	
Bottled Soft Drinks	€ 3,80
Coca-Cola, Coca-Cola Zero and classic VAP sodas, 330 ml.	

Wine or Prosecco by the Glass	€ 6,00
Spritz	€ 7,00
Aperol, Campari or Select.	
Aperifico	€ 14,00
A tasting of Ficopalo specialities paired with a drink of your choice.	

APERITIVO & COCKTAILS

Five signature cocktails, Sicilian in name and in the glass

FicoSpritz	€ 8,00
Our own spritz, made with prickly pear.	
Negroni Ibleo	€ 8,00
A Sicilian Negroni from the Iblei mountains.	
Sicily Mule	€ 8,00
The mule, with the soul of the island.	
Salina Margarita	€ 8,00
Margarita with the caper of Salina.	
God Father Al Pachino	€ 8,00
Signature cocktails	from € 10,00
Classic cocktails	from € 8,00
Messina beer	€ 5,00
Messina beer with salt crystals	€ 5,00
Ichnusa unfiltered beer	€ 5,00
Birra dello Stretto	€ 5,00
Sicilian's Beer	
Italian amari, liqueurs and spirits	€ 6,00
Imported liqueurs and spirits	from € 7,00

SOFT DRINKS & JUICES

Detox juice	€ 6,00
Energy juice	€ 5,00
Refreshing juice	€ 5,00
Fresh squeezed juice	€ 5,00
Organic juices	€ 3,50
Iced tea	€ 3,80
Alcohol-free cocktails	€ 7,00
Alcohol-free aperitifs	€ 4,50



The menu, always up to date

Scan the code: today's prices and what has run out.

<https://www.ficopalo.it/en/menu>

Ficopalo Bistrot

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Our staff will gladly give you any information about allergens. Depending on the season or availability, some ingredients may be frozen or blast-chilled. Service, bread and cover: € 1,80.