Cavallerizza di Palazzo Busacca di Gallidoro
via Maqueda 124 - Palermo

Da Piazza Marina, percorrere Corso Vittorio Emanuele e svoltare a sinistra a I Quattro Canti. Continuare sulla via Maqueda (svoltare a destra in Vicolo SS. 40 Martiri al Casalotto per parcheggiare l'auto).

"Stigghiola"

Barbecued lamb intestines with onion, salt and lemon.

"Pane ca' meusa"

Veal spleen, cooked in lard and served in a soft bun.

"Polpo"

Boiled octopus seasoned with lemon and parsley.

10 €

cinematocasa

"Sfincione"

A traditional thick savoury pastry topped with tomatoes, onions, anchovies and local "caciocavallo" cheese.

"Arancine"

Crispy fried rice balls stuffed with either ragù and peas or butter, mozzarella and ham. Its resemblance to an orange "arancia" is in fact where it gets its name.

"Panelle e crocchè"

Chickpea flour fritters and potato croquettes, served on their own or in a sandwich.

Antipasto (Starter)

Caponata

A rich mix of fried vegetables in a bitter-sweet sauce

The main ingredients are: aubergines, tomatoes, onions, capers, black olives, salt, pepper and vinegar. Its unique bitter-sweet taste is the combination of sugar and vinegar.

15 €

cinematocasa

Primo (First Course)

Anelletti al forno

This ring shaped pasta – 'Gli aneletti' - is prepared with ragù sauce, peas, a local cheese called 'primo sale' and pancetta.
Depending on which part of the island you find yourself, there are several additional ingredients that can be included, such as hard boiled eggs, aubergines, mozzarella and béchamel.

Secondo (Second course)

Sarde a Beccafico

Prepared in the oven, it consists of sardines, rolled and filled with breadcrumbs, garlic, parsley, pine nuts, raisins, sugar, salt, pepper and extra virgin olive oil.

Dolce (Dessert)

Cannoli

A crisp pastry filled with creamy sweet ricotta cheese, chocolate chips, candied fruit and finished off with a sprinkling of powdered sugar.