



Look outside first  
and satiate your eyes with all the blessings that  
nature offers us,  
then rest your gaze on the table.

Our dishes are made with 0 km organic raw  
materials, freshly harvested from our garden and  
with ingredients  
of our territory selected,  
processed and served with  
simplicity and modesty.

A concept wanted by the patron of I Carusi Simona  
Privitera, who dreamed it,  
desired and achieved.

In the menu, created by Chef Maurizio Urso, the  
close union between health, tradition and territory  
is strengthened.

A tête-à-tête with Sicilian nature both in the frame  
of I Carusi, than in the courses offered.

*Cuciniere*  
MAURIZIO URSO



## OUR TASTINGS PER TABLE

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### **"SICILIAN TASTING"**

Chef's Tasting 6  
Courses

€ 65,00 | Wines excluded

### **"TRUST ME"**

Chef's Tasting 6  
Courses

€ 95,00 | Wines excluded



## OUR LITTLE CARTE

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### **Come on in, please...!**

Lightly Smoked Beef, Stracciatella, Giardiniera, Passion Fruit Gel and Crunchy Cheese  
**€24,00**

Prawn in Angel Hair Crust on Siracusan Potatoes, Its Bisque and Honeydew  
**€24,00**

Potato and cardoncelli mushroom flan on a roasted potato and rosemary sauce  
**€18,00**

### **Blessed First Courses !**

Risotto with pumpkin and wild boar strips  
**€ 22,00**

Ravioli stuffed with ricotta, cinnamon and lemon with pork sauce  
**€ 20,00**

"I Carusi" Lightly Smoked Bread Gnocchetti with Syracuse Potato Cream  
and Sage Clarified Butter  
**€ 18,00**



## Main Course, in my opinion

Seared snapper on chickpea soup  
**€ 24,00**

Pork Tenderloin, Sage Butter with Demi-Glace and Anna Potatoes  
**€ 22,00**

Umbrina, Lemon Potato Foam, Sautéed Artichokes  
and Tomato Powder  
**€ 24,00**

## Cuddles (Never Enough!)

Almond Bavarian Cream with Red Fruit Heart and Citrus English Sauce  
**€ 10,00**

Cannoli Wafer Millefoglie with Ricotta and Modica Chocolate Sauce  
**€ 10,00**

Chocolate mousse without cream and almond crumble  
**€ 10,00**



## THE ALLERGEN LIST

We inform our kind customers that the food administered at this establishment may contain one or more of the following allergens (as ingredients or in traces) from the production process.

### LIST OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES:

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products;
- Crustaceans and crustacean products;
- Eggs and egg products;
- Fish and fish products;
- Peanuts and peanut products;
- Soybeans and soybean products;
- Milk and milk products, including lactose;
- Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts) and nut products;
- Celery and celery products;
- Mustard and mustard products;
- Sesame seeds and derived products;
- Sulfur dioxide and sulfites;
- Lupins and lupin products;
- Shellfish and shellfish products.

Consumers allergic to one or more of the above allergens are invited to ask Mrs Simona Privitera for further clarification on the composition of the dish.

Fresh product subjected to blast chilling for food safety.

Menu dishes containing allergens are indicated by specific icons.

A handwritten signature in black ink, appearing to read 'Simona Privitera', is written in a cursive style.