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.

Guciniere
MAURIZIO URSO

TASTING

"La siciliana"
Chef's Tasting
6 Courses

€ 75,00
Wines excluded

"I Carusi"
Chef's Tasting
3 Courses

€ 45,00
Wines excluded

our CARTE

OUR BREAD

Bread with extra virgin olive oil — *€ 4,00*

STARTER

- Revisited Panzanella on Raspberry gastrique, eggless Almond Mayonnaise, and Tuna Tartare — *€ 18,00*
- Beef Tartare with Celery, green Apple, and Piacintinu ennese cheese — *€ 22,00*
- Pan-roasted Octopus, Zucchini fillets, Panella, and lightly smoked Ricotta — *€ 24,00*
- Marinated Sea Bass on a Datterino Tomato emulsion, Cherry tomatoes, and sesame wafers — *€ 24,00*

FIRST COURSES

- Cavati Pasta with Carrettiera-Style Tomato Sauce and Mussels — *€ 20,00*
- Mint Water Risotto with Bell Pepper Compote, Hand-Chopped Prawn Tartare and Herb Butter — *€ 26,00*
- Spaghettoni with Garlic, Oil, Chili Pepper, and Buzzonaglia — *€ 22,00*
- Fresh Cavati with Shellfish Bisque on a cream of Zucchini and Mint, and a Truffle perlage — *€ 24,00*

MAIN COURSES

- Potato Cake Filled with Braised Tenerumi (Sicilian Zucchini Greens) and Smoked Provola Cheese — *€ 18,00*
- Sea bream crowned with Potatoes and Tomato concassette, basil and oregano — *€ 22,00*
- Cod cooked in oil, Ginger Potatoes, roasted Spring Onions, and creamed broad Beans — *€ 26,00*
- Sliced beef with aromatic herbs, cardoncelli mushrooms, and smoked provola cheese — *€ 26,00*

DESSERT

- Tiramisù — *€ 10,00*
- Raspberry parfait with passito sauce — *€ 10,00*
- Almond Bavarian cream and raspberry sauce — *€ 10,00*
- Mille-feuille of cannoli wafer, ricotta, candied fruit, and Modica chocolate sauce — *€ 10,00*

Cover charge p.p. € 2.00

our DRINK SELECTION

COCKTAIL

Aperol Spritz	€ 12,00
Limoncello Spritz	€ 12,00
Americano	€ 12,00
Gin Tonic (basic)	€ 12,00

BEERS

Messina beer salt crystals 33cl / 5%	€ 5,00
Bruno Ribadi “"white" beer 33cl / 5,5%	€ 8,00

DRINKS

Tomarchio organic chinotto / 275ml	€ 4,00
Tomarchio organic lemonade / 275ml	€ 4,00
Tomarchio organic orange soda / 275ml	€ 4,00
Fever tree / 20cl Indian tonic - Mediterranean tonic Ginger beer - Pink grapefruit	€ 4,00
Coca Cola / Coca Cola Zero / 33cl	€ 4,00

WATER

FIltered water natural	€ 2,00
FIltered sparkling water	€ 3,00
Bottled natural	€ 3,00
Bottled sparkling	€ 4,00

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.

Some dishes may contain fresh ingredients that have been blast chilled for food safety purposes.