



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

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**"SICILIAN"**

Chef's Tasting

6 Courses

€ 65,00 | Wines excluded



## OUR LITTLE CARTE

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

Creamed Cod on a Cream of Cabbage, Semi-Candied Lemon and Tumminia Waffle  
**€ 20,00**

Roasted Tuna and Pepper Salad with Garlic Bread Crouton  
**€ 18,00**

Fennel and Almond Cream with Sautéed Chicory  
**€ 16,00**

### **Blessed First Courses!**

Lasagna with Old-Style Cabbage and Almond Pesto and Strips of Nebrodi Pork  
**€ 18,00**

Risotto with Cream of Turnip Greens, Anchovies, Lemon, and Poor Man's Cheese  
**€ 22,00**

Fresh Cavati with Broccoli, Sun-Dried Tomatoes, and Buffalo Stracciatella  
**€ 18,00**

### **Main Course, In My Opinion**

Pork Fillet in a Herb Crust, Sandy Potatoes, and its Jus  
**€ 20,00**

Sea bass wrapped in Buccheri lard on chickpea soup  
**€ 22,00**

Potato Pie with a Heart of Chicory and Primo Sale Cheese  
**€ 15,00**

### **Cuddles (Never Enough!)**

Pistachio, Raspberry, and White Chocolate  
**€ 10,00**

Lemon Pie and Almonds  
**€ 10,00**

Cannoli Waffle Mille-feuille, Ricotta, Candied Fruit, and Chocolate Sauce  
**€ 10,00**