

HIGH SEASON 2027 | ENGLISH

# Sicily



CARRANI  
TOURS

# SIGHTSEEING SICILY

HIGH SEASON 2027  
ENGLISH

## VISITS AND EXCURSIONS

We offer tours across Sicily, giving guests the opportunity to discover the island's most fascinating destinations both by sea and by land. Our experiences include boat tours along Palermo and the surrounding coastline, where visitors can explore hidden coves, crystal-clear waters, breathtaking coastal landscapes, and unspoiled natural scenery. Beyond the sea, our excursions also extend to some of Sicily's most iconic locations, including Taormina and Catania. In these areas, guests can take part in authentic enogastronomic tours, discovering the rich culinary heritage that makes Sicilian cuisine famous around the world. These experiences combine culture, landscapes, and gastronomy, offering a true taste of the island. All tours and excursions are operated by professional and fully licensed local skippers, drivers and guides, ensuring safety, comfort, and a genuine Sicilian experience while exploring the island's natural beauty, history, and traditions.

## WHY ARE SICILY TOURS UNIQUE AND BELOVED BY TRAVELERS?

### Culture and Leisure

Customize your city break with professionally-guided tours to heritage sites and experience new ways to visit the city and its surroundings with us.

### Expert guides, skippers, and professional drivers

All of our guides, skippers, and drivers are experienced, professional, and friendly.

### Speaking Your Language

Our tours are performed in: English

### Departures Guaranteed

A minimum number of 2 participants are requested for our tours and activities.

### Fantastic Day Excursions

Reach the surroundings of Palermo and live the wonders of Italy in an easy and affordable way.

## USEFUL INFORMATION BEFORE BOOKING OUR TOURS

ALL RATES ARE PER PERSON

ALL TOURS REQUIRE A MINIMUM OF 2 PARTICIPANTS

### Cancellation Policy:

Till 4 days before the arrival: no penalty

From 72 hours or no-show: 100% penalty

**Children discounts (please provide date of birth on the booking)**

**Valid from 01 April - 31 October 2027**

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Working policy

Get in touch with us

## PALERMO

### 1 AM- PM PALERMO BY BOAT

Max 20 pax

Embark on a relaxing boat tour from Palermo and explore the crystal-clear waters of the Sicilian coast, discovering hidden coves, stunning cliffs, and natural grottos accessible only by sea. Cruise along the wild and picturesque coastline of Addaura – Roosevelt, with its pristine waters and dramatic cliffs, perfect for your first refreshing swim. Continue to the iconic Gulf of Mondello, where turquoise waters and sandy seabeds invite you to swim and relax while enjoying one of Palermo's most representative landscapes. Sail towards the protected marine area of Capo Gallo, an untouched natural paradise where transparent waters and rich biodiversity create a peaceful and immersive experience. The journey concludes with a visit to the enchanting Grotta della Regina, a natural sea cave offering the unique opportunity to swim inside its magical interior for a truly unforgettable experience. This tour is a perfect combination of relaxation, adventure, and authentic Sicilian beauty.

### Price per person by Rigid Inflatable Boat

Adult € 100



### Price per person by Boat

Adult € 120



### Where

Palermo coastline

**Includes**

Professional skipper

Multilingual hostess

Unlimited drinks (Prosecco and soft drinks)

Sicilian tasting

Fresh seasonal fruit

Snorkeling equipment

**Departures**

Daily at 9:30 AM – 1:30 PM – 02:30 PM – 6:30 PM

**Meeting Point**

Porto dell 'Arenella 15 minutes before the tour departure

**Languages**

English

Tour ends after approx. 4 hours

## 2 PM SUNSET TOUR BY BOAT

Max 20 pax

Set sail from Palermo for an unforgettable sunset cruise along the stunning Sicilian coastline.

The tour begins with a scenic navigation towards the iconic lighthouse of Faro di Capo Gallo, where you will enjoy a relaxing aperitif while watching the sun dip into the Mediterranean Sea.

As twilight sets in, the experience continues with a second stop in the beautiful Golfo di Mondello. Here, guests may take an evening swim in the calm waters before savoring a delightful dinner served on board. A perfect blend of sea, flavors, and breathtaking views — an authentic Sicilian sunset to remember.

### Price per person

Adult € 120

### Where

Palermo coastline

### Includes

Professional skipper

Multilingual hostess

Aperitif served on board at sunset

Dinner on board

### Departures

Daily at 7:00 PM

### Meeting Point

Porto dell' Arenella 15 minutes before the tour departure

### Languages

English

Tour ends after approx. 3,5 hours

**12 AM- PM PALERMO STREET FOOD****Small group max 12 pax**

Taste the essence of Sicily with our Palermo food tour: where every dish is a delicious discovery of the city's culinary treasures. Savoring Palermo's Street Food offers a truly unique and immersive experience, allowing you to delve deep into the city's vibrant culture and storied past. Inspired by the bountiful sea and sun-kissed lands, Palermo's culinary offerings are as lively as they are unforgettable. The tradition of street food in Palermo is a testament to its rich tapestry of cultural influences, with African, Latin, Greek, Spanish, Jewish, and Arab flavors all converging to create a symphony of spiced and crispy delights. Within the lively and colorful historical city center, our Palermo street food tour promises to introduce you to the very best of Sicilian street food. Led by our knowledgeable local food experts, you'll embark on a sensory journey, sampling delectable treats while soaking in the sights, sounds, and flavors of this captivating city.

**Price per person**

Adult € TBA

Child 6-10 years old € TBA

Child 0-5 years old Free of charge

**Where**

Palermo

**Includes**

Local Foodie Guide

4 tasting \*

\*Based on availability and seasonality, there will be 4 tastings included among the following:

**Sandwich with panelle and crocchè:** this humble sesame roll is the beating heart of Palermo street life. Inside you'll find creamy potato crocchè and crisp chickpea panelle, recipes born from Arab and peasant traditions that turned simple ingredients into true delight. It's the flavor of school breaks, football matches and family walks, and the most authentic way to begin your Sicilian food journey.

**Panino ca meuja:** this iconic spleen sandwich is Palermo's boldest specialty, cherished by locals at historic friggitorie around the Capo and Vucciria markets. Thin slices of spleen and lung are slow-cooked, then sizzled in fragrant lard and tucked into a soft bun, often with a sprinkle of caciocavallo cheese. Adventurous and deeply traditional, it tells the story of nose-to-tail cooking and centuries of working-class ingenuity.

**Sfincione:** more than "Palermo pizza," sfincione is a thick, cloud-soft focaccia topped with sweet tomato sauce, anchovy paste, slow-cooked onions and a generous dusting of breadcrumbs and cheese. Historically baked by women called "sfincionare" and sold from wooden carts at Christmas and feast days, it carries the scent of alleys and markets. Every bite blends sea flavors, street bustle and family-table comfort.

**Rice arancina:** this golden rice ball, crisp outside and silky within, is one of Sicily's most beloved icons. Influenced by Arab rice dishes and medieval court banquets, arancine are filled with classics like ragù, mozzarella, spinach or ham before being breaded and deep-fried. In Palermo they're a daily ritual, eaten on the go or during celebrations, turning a simple snack into a feast in your hand.

**Sicilian cannoli:** once prepared for Carnival in Sicilian convents, cannoli are now a symbol of celebration all year round. A bubbly, fried wafer is wrapped around a metal tube, then filled at the last moment with velvety sheep's ricotta, lightly sweetened and speckled with candied fruit, pistachios or dark chocolate drops. With every crunchy, creamy bite you taste generations of pastry craft and Sicily's love for true delight. Do you want to try this at home? You can find the recipe [here](#).

**Sicilian granita:** born from Arab sherbets and snow from Mount Etna, granita is Sicily's coolest tradition. Finely crushed ice blends with fresh fruit, sugar and natural flavors into a slow-melting, fragrant dessert sipped from a glass, often with brioche in the morning. Lemon, almond, coffee or chocolate: each spoonful offers a refreshing pause from Palermo's sun-drenched streets and a gentle, elegant end to a hearty meal.

## Departures

Daily at 11:30 AM and 6:30 PM

## Blackout Dates

April 5,6  
August 15

## Meeting Point

Piazzetta delle Dogane 15 minutes before the tour departure

## Languages

English and Italian (min 2 pax)

Tours after approximately 3,5 hours

## Importante Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

**13 AM- PM PALERMO TRADITIONAL FOOD****Small group max 12 pax**

Journey through Palermo's flavors with our traditional gourmet tour: where every taste is a step back in time to Sicily's rich culinary history. Join our Palermo food tour as we guide you through the exploration of Sicily's oldest recipes deeply rooted in tradition. We'll lead you to traditional trattorias and beloved local food spots, where you can savor authentic Sicilian cuisine. This culinary journey includes various stops offering a delightful array of street food classics and homemade dishes passed down through generations. Along the way, our local Foodie will regale you with untold stories and secrets of the city and its culinary heritage. From panelle and arancine to pasta alla norma, every essential Sicilian delight is on the menu, ensuring an unforgettable experience!

**Price per person**

Adult € TBA

Child 6-10 years old € TBA

Child 0-5 years old Free of charge

**Where**

Palermo

**Includes**

Local Foodie Guide

4 tasting \*

\*Based on availability and seasonality, there will be 4 tastings included among the following:

**Sandwich with panelle and crocchè:** this classic Palermo snack turns a simple sesame bun into true delight. Inside you'll find hot panelle, silky chickpea fritters, and soft potato crocchè. Born in humble street stalls, it has fed generations of workers, students and night owls, and today it's still the most authentic, no-frills way to taste everyday Sicilian life.

**Sfincione:** halfway between focaccia and pizza, sfincione is Palermo's answer to the usual slice. A tall, fluffy dough is soaked in rich tomato sauce, sweet onions and fragrant anchovy paste, then finished with breadcrumbs and local cheese. Traditionally baked in large trays and sold by itinerant vendors, it captures the aromas of the city's historic markets in every bite.

**Rice arancina:** the queen of Sicilian street food, the arancina is a golden, crisp rice ball with a soft, flavorful heart. Stuffed with ragù, spinach, cheeses or other traditional fillings, then carefully breaded and deep fried, it reflects centuries of Arab and Mediterranean influence. In Palermo, choosing your favorite filling becomes a delicious ritual shared by locals of every age.

**Pasta alla Norma:** this beloved dish marries Mediterranean simplicity with Sicilian character. Short pasta, often maccheroni, is coated in slow-cooked tomato sauce, crowned with fried aubergines, basil and salty ricotta salata. Born in Catania and named after Vincenzo Bellini's opera "Norma", it soon conquered Palermo tables, symbolizing the island's love for generous flavors and theatrical presentation.

**Anelletti al forno:** these tiny ring-shaped anelletti pasta are layered with rich meat and pea sauce, cheese and sometimes ham, then baked until gently caramelized on top. Traditionally prepared for Sunday lunches and family celebrations, this dish embodies Sicilian hospitality: comforting, abundant and made to be shared. In Palermo, tasting it means sitting at an imaginary local family table.

**Traditional veggie** preparations, including parmigiana di melanzane: Sicilian cuisine celebrates vegetables with the same respect as meat, and parmigiana di melanzane is its most iconic tribute. Thin slices of fried aubergine are layered with tomato sauce, parmesan and stringy mozzarella, then baked to perfection. Rooted in home kitchens and summer harvests, it showcases how simple ingredients become luxurious when treated with patience and care.

**Sicilian cannoli:** once a Carnival treat, cannoli are now a year-round symbol of Sicilian pastry art. A crunchy, bubbly waffle shell is fried on metal tubes, then filled at the last moment with silky sweet ricotta, flecked with candied fruit, pistachios or dark chocolate drops. Each bite contrasts textures and aromas, echoing the island's Arab heritage and love for festive, colorful desserts. Do you want to try this at home? You can find the recipe [here](#).

**Sicilian cassata:** originally an Easter specialty, cassata is now a jewel of Sicilian pastry shops. Beneath its bright marzipan and candied fruit decoration lies a soft sponge cake filled with sweet ricotta, sometimes enriched with chocolate or candied citrus. Served chilled, it tells of aristocratic banquets, convent bakeries and centuries of craftsmanship in transforming simple rural ingredients into an elegant celebration cake.

**Sicilian granita:** more than a dessert, granita is a Sicilian summertime ritual. Finely crushed ice is blended with fresh fruit, sugar and natural flavors like coffee, almond or lemon, then served in a glass or cup. Light yet intensely aromatic, it's the island's favourite way to escape the heat, and in Palermo it often marks the sweetest, most refreshing end to a generous meal.

## Departures

Daily except Wednesdays at 11:30 AM and 6:30 PM

## Blackout Dates

April 5,6  
August 15

## Meeting Point

Piazzetta delle Dogane 15 minutes before the tour departure

## Languages

English and Italian (min 2 pax)

Tours after approximately 3,5 hours

## Importante Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## EXCURSION OUTSIDE PALERMO AT YOUR PACE IN SMALL GROUP

### 3 HD MONREALE & CEFALÙ Max 8 pax

Discover the beauty of western Sicily with a 6-hour scenic excursion to Monreale and Cefalù, traveling comfortably with a professional driver at your disposal. This tour is designed for independent travelers who prefer to explore at their own pace, as no licensed guide is included. Your first stop is Monreale, a charming hilltop town overlooking Palermo, famous for the magnificent Duomo di Monreale, one of the greatest masterpieces of Norman architecture in Europe, renowned for its breathtaking golden mosaics and impressive cloister. After free time to visit the cathedral and enjoy the panoramic views, the journey continues to the picturesque seaside town of Cefalù, dominated by the imposing Duomo di Cefalù and its striking medieval atmosphere. Here you will have time to stroll through narrow historic streets, admire traditional Sicilian architecture, relax along the beautiful beach, or enjoy lunch at a local restaurant. This half-day experience offers the perfect combination of culture, history, and coastal charm, all with the comfort of private transportation and the freedom to discover each destination independently.

#### Price per person

Adult € 86

#### Where

Monreale (stop 1,5 hours)

Cefalù (stop 2,5 hours)

#### Includes

Transportation by comfortable, air-conditioned vehicle with a professional English-speaking driver

#### Departures

Mondays, Wednesdays, Fridays at 8:30 AM

#### Meeting Point

15 minutes before the tour departure at Piazza Verdi (Teatro Massimo)

#### Languages

English-speaking driver (min 2 pax)

Tours after approximately 6 hours

#### Important Note:

Entrance to Duomo di Monreale requires an admission ticket. The entrance fee is not included in the tour price and must be purchased on site. Short queues may form, especially during peak periods, but long waits are uncommon.

## 4 FD ETNA & TAORMINA

Max 8 pax

Discover the highlights of eastern Sicily with a full-day scenic excursion from Palermo to Mount Etna and Taormina, traveling in comfort with a professional English-speaking driver. This experience includes transportation only and is ideal for travelers who enjoy exploring independently, with free time in each destination. The journey begins toward Mount Etna, Europe's highest active volcano and one of Sicily's most extraordinary natural wonders. Upon arrival at the Etna area (Silvestri Craters zone), you will have time at leisure to walk around the extinct craters, take in the dramatic volcanic landscape shaped by ancient lava flows, and enjoy panoramic views over the coastline. The tour then continues to Taormina, an elegant hilltop town overlooking the Ionian Sea. Here you can stroll along Corso Umberto, discover picturesque medieval streets, relax in a café, or visit the remarkable Teatro Antico di Taormina, famous for its spectacular setting with sea views and Mount Etna in the background. This excursion offers a perfect combination of nature and culture, with the comfort of round-trip transportation from Palermo and the flexibility to experience each location at your own pace.

### Price per person

Adult € 164

### Where

Mount Etna (stop 2,5 hours)  
Taormina (stop 2,5 hours)

### Includes

Transportation by comfortable, air-conditioned vehicle with a professional English-speaking driver

### Departures

Tuesdays, Fridays at 6:00 AM

### Meeting Point

15 minutes before the tour departure at Piazza Verdi (Teatro Massimo)

### Languages

English-speaking driver (min 2 pax)

Tours after approximately 11 hours

## 5 FD AGRIGENTO VALLE DEI TEMPLI & SCALA DEI TURCHI

Max 8 pax

Discover the wonders of southern Sicily with a full-day excursion from Palermo to the extraordinary ancient ruins of Valle dei Templi and the stunning natural white cliffs of the Scala dei Turchi, all while enjoying comfortable private transport with a professional English-speaking driver. This itinerary includes transportation only and is perfect for travelers who prefer to explore at their own pace, with free time in each location and no guided commentary provided. Your adventure begins with a scenic drive to Agrigento, where you will visit the Valle dei Templi (on your own), one of the most remarkable archaeological parks in Europe featuring majestic Doric temples from ancient Greek civilization set amidst a dramatic landscape; take your time to wander among the Temple of Concordia and other historic ruins, soak in the atmosphere, and capture memorable photos. After your cultural experience in Agrigento, the tour continues toward the iconic Scala dei Turchi, a striking chalky white cliff sculpted by wind and sea rising above the Mediterranean; enjoy leisure time here to admire the breathtaking coastal views, relax by the water, and take in this unique natural marvel. This full-day journey offers an inspiring mix of history and nature, with the convenience of round-trip transportation from Palermo and the freedom to discover two of Sicily's most unforgettable destinations independently.

### Price per person

Adult € 93

### Where

Valle dei Templi Agrigento (stop 2,5 hours)

Scala dei Turchi (stop 30 minutes)

### Includes

Transportation by comfortable, air-conditioned vehicle with a professional English-speaking driver

### Departures

Mondays, Thursdays, Saturdays at 8:15 AM

### Meeting Point

15 minutes before the tour departure at Piazza Verdi (Teatro Massimo)

### Languages

English-speaking driver (min 2 pax)

### Important Note:

Entrance to Valle dei Templi in Agrigento requires an admission ticket. The entrance fee is not included in the tour price and must be purchased on site. Short queues may form, especially during peak periods, but long waits are uncommon.

Tours after approximately 9 hours

## 6 FD SEGESTA – ERICE – SALINE Max 8 pax

Experience the authentic charm of western Sicily with a full-day excursion from Palermo to Segesta Archaeological Park, Erice, and the historic salt pans of the Trapani coast, with a stop in the Nubia area. The service includes comfortable round-trip transportation with a professional English-speaking driver; no guided service is provided, making this tour particularly suitable for guests who appreciate flexible schedules and independent visits. The first stop is Segesta, where you can admire the magnificent Doric Temple set in an unspoiled landscape and explore the archaeological area at your leisure. The journey then continues to Erice, a charming medieval hilltop town offering cobbled streets, panoramic terraces, and a timeless atmosphere overlooking the coastline. You will have free time to wander through its historic center, visit local artisan shops, or simply enjoy the breathtaking views. The final stop is along the Trapani salt road, in the Nubia area, part of the Saline di Trapani e Paceco, where windmills, shallow basins, and shimmering reflections create a unique landscape shaped by centuries of salt production. This itinerary combines archaeology, medieval heritage, and coastal scenery in one memorable day, offering the comfort of private transportation from Palermo and the freedom to explore each destination at your own rhythm.

### Price per person

Adult € 100

### Where

Segesta Archaeological Park (stop 2 hours)

Saline (stop 40 minutes)

Erice (stop 2,5 hours)

### Includes

Transportation by comfortable, air-conditioned vehicle with a professional English-speaking driver

### Departures

Tuesdays, Wednesdays, Saturdays, Sundays at 8:15 AM

### Meeting Point

15 minutes before the tour departure at Piazza Verdi (Teatro Massimo)

### Languages

English-speaking driver (min 2 pax)

### Important Note:

Entrance to Segesta Archaeological Park requires an admission ticket. The entrance fee is not included in the tour price and must be purchased on site. Short queues may form, especially during peak periods, but long waits are uncommon.

Tours after approximately 8 hours

## 7 FD GODFATHER TOUR > CORELONE & FICUZZA

Max 8 pax

Immerse yourself in the world of Sicilian cinema with the Godfather Tour – Corleone & Ficuzza, a unique full-day excursion from Palermo with private transport and a professional English-speaking driver. This tour is ideal for travelers who enjoy exploring at their own pace, as no guided commentary is included. Journey through lush valleys, golden wheat fields, and sprawling vineyards while visiting the historic towns and landscapes that inspired the iconic characters of The Godfather. Explore the natural beauty of the area, including the dramatic Gole del Drago and the spectacular Cascate delle Due Rocche, where waterfalls and rugged scenery create unforgettable photo opportunities. This itinerary combines cinematic history, Sicilian culture, and breathtaking nature, all with the convenience of private round-trip transportation and the freedom to discover each location independently.

### Price per person

Adult € 100

### Where

Corleone (stop 3 hours)

Ficuzza (stop 1 hour)

### Includes

Transportation by comfortable, air-conditioned vehicle with a professional English-speaking driver

### Departures

Tuesdays, Fridays at 9:00 AM

### Meeting Point

15 minutes before the tour departure at Piazza Verdi (Teatro Massimo)

### Languages

English-speaking driver (min 2 pax)

Tours after approximately 6 hours

## CATANIA

### 12 AM- PM CATANIA STREET FOOD Small group max 12 pax

Street food in Catania is a vibrant expression of the city's culinary traditions and everyday culture. Walking through historic streets and lively markets reveals the authentic flavors of Sicilian cuisine, together with the local history and traditions that make Catania such a distinctive and energetic city. A variety of the city's most famous specialties can be tasted throughout the experience, from freshly prepared savory bites to traditional Sicilian delicacies. Each tasting offers a true introduction to the authentic flavors of Catania and reflects the island's rich gastronomic heritage. Guided by knowledgeable local experts passionate about Catania's food culture, the experience becomes an engaging and immersive journey through one of Sicily's most lively and flavorful cities.

#### Price per person

Adult € TBA

Child 6-10 years old € TBA

Child 0-5 years old Free of charge

#### Where

Catania

#### Includes

Local Foodie Guide

4 tasting \*

\*Based on availability and seasonality, there will be 4 tastings included among the following:

**Arancini:** Born from Sicily's long love affair with rice during the Arab domination, these golden, deep-fried cones are filled with rich ragù, creamy spinach, smoked provola, pistachios, or eggplant, then breaded and fried until perfectly crispy. In Catania, arancini are the classic street snack: hearty, easy to carry, and perfect to enjoy while strolling among baroque churches and lively markets.

**Sicilian Caponata:** This iconic sweet-and-sour mix of fried eggplant, tomato, celery, onions, olives, and capers tells the story of Sicily as a crossroads of the Mediterranean. A touch of sugar and vinegar creates the island's characteristic agrodolce flavor, once reserved for aristocratic tables. Today, caponata is shared as a beloved appetizer or side dish, best enjoyed with crusty bread and good company in a lively Catanese trattoria.

**Fried Seafood Cone:** Inspired by the daily catch from the nearby Ionian Sea, this crispy paper cone overflows with small fish, calamari, and seafood fried until light and crunchy. It brings the flavors of Catania's historic fish market straight into your hands, finished with a squeeze of lemon and the background chorus of vendors calling out the freshest catch. It's a true street food ritual for locals on the go.

**Cipollina Catanese:** This beloved Catanese specialty wraps sweet slow-stewed onions, cooked ham, and melted cheese inside delicate layers of buttery puff pastry. Baked until perfectly golden, it

combines the warmth of a homemade meal with the convenience of street food. Locals enjoy a cipollina for breakfast, a quick lunch, or a late-night snack, making it one of the city's most authentic everyday pleasures.

**Cartocciata:** A symbol of Catania's traditional rosticceria culture, the cartocciata is a soft, fluffy dough folded around generous fillings such as mozzarella, tomato, salami, or seasonal vegetables. Similar to a baked calzone but taller and softer, it's the kind of snack generations of students, workers, and families have grown up with. Every bakery adds its own touch, turning a simple bite of street food into a comforting taste of local life.

**Sicilian Cannoli:** Once prepared for winter celebrations in Sicilian convents, cannoli are now the island's most famous dessert. Their crispy, bubbly shells are fried and then filled at the last moment with velvety ricotta cream, candied orange peel, dark chocolate chips, or crunchy pistachios. In Catania, enjoying a freshly made cannolo is more than dessert—it's a sweet celebration of tradition, color, and Sicilian hospitality.

**Sicilian Granita:** This creamy frozen creation has Arab roots and has become the favorite way for locals to start the day or escape the afternoon heat. Made with fresh fruit or almonds, sugar, and finely crushed ice, granita is often paired with a soft brioche for a seaside breakfast. Slowly savored, it turns a simple break into a refreshing local ritual under the Sicilian sun.

### Departures

Daily at 11:30 AM and 6:30 PM

### Blackout Dates

April 5,6  
May 14  
August 15

### Meeting Point

Piazza Duomo (Elephant fountain) 15 minutes before the tour departure

### Languages

English and Italian (min 2 pax)

Tours after approximately 3 hours

### Importante Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## 13 AM – PM CATANIA PATISSERIE

Small group max 12 pax

Satisfy your sweet tooth with our pastry food tour in Catania: a delectable journey through Sicily's finest confections! Sicilian pastries are some of the most famous, loved, and widely exported in the world. Each recipe carries fascinating stories and traditions, turning simple ingredients into delectable treats. This is why we have created our Sicilian Sweets Tour. On our Sicilian Dessert Tour, you will explore Catania and discover the true Sicilian dessert tradition through a journey of flavors, traditions, and emotions.

### Price per person

Adult € TBA

Child 6-10 years old € TBA

Child 0-5 years old Free of charge

### Where

Catania

### Includes

Local Foodie Guide

4 tasting \*

\*Based on availability and seasonality, there will be 4 tastings included among the following:

**Iris:** a preparation made of sweet fried leavened dough (similar to a krapfen or doughnut) that encloses a filling: the traditional one has sweet ricotta cream and chocolate pieces. In the Catania area, there is a variant with pistachio, chocolate and white cream as well as, of course, ricotta. Despite being sweet, it is counted among the classic street foods of Sicilian cuisine, being enjoyed hot and at all hours by locals and tourists alike.

**Torta Setteveli:** one only has to pronounce its name to immediately have the wonderful image of a cake covered in shiny chocolate icing. Each slice offers a series of layers alternating between mousse and crunchy bits. A curious anecdote hides behind this cake that has become so famous on our island...curious to find out?

**Sicilian granita:** perfect for relaxing and cooling down on hot summer afternoons. It is served in a glass and is ideal to end a rich meal on a high note. Fresh fruit, sugar, and ice are the necessary ingredients - simple, but incredibly tasty!

**Sicilian Cannoli:**the wafer, traditionally molded around a hot metal bar, is filled with a sweet and creamy preparation made with ricotta cheese, candied fruit, crunchy pistachios, or dark chocolate chips. An explosion of taste and color!

## Departures

Daily at 9:15 AM and 3:30 PM

## Blackout Dates

April 5,6

May 14

August 15

## Meeting Point

Piazza Duomo (Elephant fountain) 15 minutes before the tour departure

## Languages

English and Italian (min 2 pax)

Tours after approximately 3 hours

## Importante Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## TAORMINA

### 12 AM- PM TAORMINA GASTRONOMIC STREET FOOD Small group max 12 pax

Street food in Taormina offers a delicious way to experience the town's rich culinary traditions and vibrant Sicilian flavors. Walking through charming streets and scenic viewpoints overlooking the Ionian Sea reveals the authentic taste of Sicily, together with the history, culture, and food traditions that make Taormina such a unique destination. A variety of traditional Sicilian specialties can be enjoyed throughout the experience, from freshly prepared savory bites to classic local delicacies. Each tasting reflects the island's diverse culinary heritage, where simple ingredients are transformed through centuries-old recipes and Mediterranean influences. Guided by knowledgeable local experts passionate about Sicilian cuisine, the experience becomes an authentic and immersive journey into the island's food culture, while discovering the atmosphere and beauty of one of Sicily's most iconic towns.

#### Price per person

Adult € TBA

Child 6-10 years old € TBA

Child 0-5 years old Free of charge

#### Where

Taormina

#### Includes

Local Foodie Guide

4 tasting \*

\*Based on availability and seasonality, there will be 4 tastings included among the following:

**Wine Tasting:** Sicily has been producing wine since the time of Ancient Greece, and Taormina is framed by the vineyards of Mount Etna. You'll taste local stars such as Nero d'Avola, Cerasuolo di Vittoria, and Etna Rosso, discovering how volcanic soils shape their character. Enjoy these elegant wines as the evening light fades over the town's squares, pairing each glass with stories of Sicilian life and tradition.

**Cured Meats and Cheeses:** Sicilian cured meats and cheeses reflect the island's layered history, from Arab spices to Spanish techniques and rural pastoral culture. Enjoy aromatic salami seasoned with wild fennel and black pepper alongside traditional cheeses such as the sharp Pecorino Siciliano and the nutty-flavored Caciocavallo. Paired with local bread and perhaps a drizzle of Etna honey, these rustic platters reveal the authentic flavors of the Sicilian countryside brought to the heart of Taormina.

**Arancino:** Born as a clever way to reuse rice during the Arab domination, the arancino is now the king of Sicilian street food. Bite into a golden, crispy crust that gives way to warm rice wrapped around fillings such as slow-cooked ragù, melted cheese, or peas. Meant to be enjoyed with your hands and incredibly satisfying, it's the snack locals rely on between work, the beach, and an evening stroll along Taormina's elegant Corso Umberto.

**Messina-Style Focaccia:** This hearty focaccia comes from nearby Messina and reflects Sicily's port-city soul. A thick, soft dough is baked with juicy tomatoes, escarole, tuma cheese, and salty anchovies, echoing the island's connection to the sea and simple garden ingredients. Traditionally shared in large slices among friends and family, it's the kind of honest baked specialty Sicilians grow up with and still crave during a casual night out.

**Sicilian Cannolo:** Originally prepared in convents and during Carnival celebrations, the cannolo is now Sicily's most iconic dessert. A delicate, bubbly shell is fried until perfectly crisp, then filled at the last moment with velvety ricotta cream to keep it light and fresh. Finished with Bronte pistachios, chocolate chips, or candied orange peel, each cannolo is a true taste of celebration and the sweetest way to end a stroll through Taormina's historic streets.

**Sicilian Candied Fruit Tasting:** In Sicily, candied fruit is more than just a garnish—it is an art closely tied to festive desserts like cassata and to Christmas traditions. You'll taste jewel-like pieces of orange, lemon, and other seasonal fruits, slowly candied to preserve their aroma and color. Rich yet refined, these bites capture the island's sunshine and artisanal craftsmanship in every taste.

**Limoncello:** Made from sun-kissed lemons grown along the Ionian coast, Sicilian limoncello is the classic way to finish a meal in Taormina. The peels are slowly infused to capture their pure citrus aroma, then balanced with just the right sweetness for a smooth and lingering finish. Served ice-cold, this bright liqueur feels like an evening sea breeze—a small glass that captures the warmth of Sicilian hospitality.

### Departures

Daily at 11:00 AM and 6:00 PM

### Blackout Dates

April 5,6

May 14

August 15

### Meeting Point

Piazza Duomo (in front of the Ragusa Pharmacy) 15 minutes before the tour departure

### Languages

English and Italian (min 2 pax)

Tours after approximately 3 hours

### Importante Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.



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