

# Sicily for Food Lovers

by Benedetto Tarantino contributor | July 21, 2021



Giuseppi Murabito, a molecular biologist, has another inspiring story. She sold her workshop and moved to Filicudi, the most archaic of the [Aeolian Islands](#), a volcanic archipelago north of Sicily in the Tyrrhenian Sea. The reason? Love, of course. For its fellow fisherman and for nature. “I live on what the land and the sea offer me. Filicudi is generous, every season. It has its herbs and its fish.”

But Murabito's main activity is [Walking Eiolie](#), for which she organizes food-focused excursions in eastern Sicily. She accompanies customers on visits to [caper producers](#), fishing trips, and her lemon grove in Pozzillo, which has just earned PGI status. There, participants learn how to make [granita](#) with the snow from Mt. Etna. Then travelers taste typical dishes such as fennel pesto, and grappa from the rue plant. “Things you can't buy anywhere else. You have to come here if you want them.”