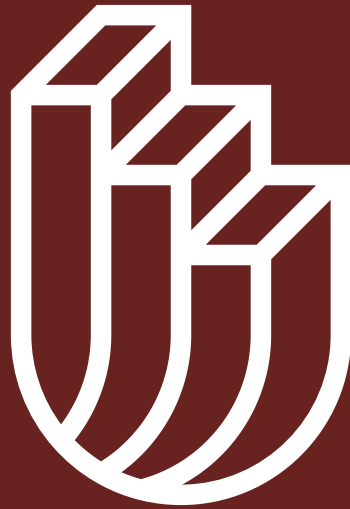


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## ***Tastes of our land***

*From here, from the tail of the piscis Inter aquas\** is where our tale starts. An entwined plot of encounters, of stories of men and women whom enshrine this place wisdom. As a product of tradition, memories and customs of the past emerge once more and generate the indulging tastes and smells reminiscing Nonna's kitchen. The bond each of us has with their land is amongst the strongest of all and this is the driving force behind our relentless search in its most remote meanders.

In our first winter cuisine suggestion we let ourselves be guided by the shapes and lines of our territory.

Astroll through the valleys and the Hyblaean Mountains all the way down to the mediterranean sea sailing along the Irminio river to let the legacy and beauty of those places live through dishes that converge with the research and love of, with respect and innovation, present them on the table.



\*"Piscis inter aquas" that is a shape of a fish in the waters. It is how the city appeared before the earthquake of 1693: a fish-shaped urban site. It's here where Ragusa ended, at the tail of this "fish" that later on will be rebuilt in baroque style. In this very spot is located Scale del Gusto, where everything starts.

## Tasting Menù

### Land

40€

#### Modican Beef Tartare<sup>1</sup> SLOW FOOD

creamy caprino cheese /  
sweet-and-sour reduction and carob rusk

#### Linguine di Russello

sunday roast gravy /  
Sicilian Pecorino fondue DOP / Frappato reduction

#### Slow cooked Pancetta glazed with honey and thyme

wild mustard leaves / roasted potato foam /  
Frappato wine sauce

#### Agrodolce pumpkin

baked black olives

#### Sweet Arancini

ricotta / cinnamon / zanfarru

### Sea

50€

#### Crumbed anchovies<sup>1</sup> fillets

lattice blend / almond and lemon pesto

#### Spaghetti di Russello

wild mustard leaves pesto / red shrimp tartare<sup>2</sup> /  
roasted bread crumbs, anchovies and bottarga

#### Stuffed Calamari<sup>2</sup> with wild fennel and mussels

Cosaruciaro Bean pureée SLOW FOOD /  
parsley dust

#### Fennel salad

oranges / chives

#### Mascarpone cream and cinnamon

Frappato infused spineddu pears /  
80% dark Modican chocolate sponge

Minimum order for two people.  
Beverage excluded.

## **Starters**

<b>Crumbed Anchovies<sup>1</sup> fillets</b>	14€
lattuce blend / almond and lemon pesto	
<b>Cod warm salad</b>	16€
tangerines / artichokes carpaccio/ chives	
<b>Sciuriddu 'nfurnatu</b>	12€
creamy walnut sauce / Ustica lentils vinaigrette SLOW FOOD	
<b>Modican Beef tartare<sup>1</sup> SLOW FOOD</b>	16€
silky caprino cheese / sweet-and-sour reduction and cuturro rusk	

## **Pasta**

<b>Home-made pasta 'ncastagnata</b>	14€
sausage ragù with wild fennel / aubergine / basil	
<b>Linguine di Russello</b>	17€
sunday roast gravy / Sicilian Pecorino fondue DOP / Frappato reduction	
<b>Ravioli with ricotta and marjoram</b>	20€
fish soup sauce / pistachio flour	
<b>Spaghetti di Russello</b>	22€
Wilde mustard leaves pesto / red shrimp tartare <sup>2</sup> / roasted bread crumbs, anchovies and bottarga	

## **Main**

<b>Slow cooked Pancetta glazed with honey and thyme</b>	19€
wild mustard leaves / roasted potato foam / Frappato wine sauce	
<b>Falsomagro (Beef roast roll)</b>	21€
grass pea purée / ragusan "mock-up" red sauce	
<b>Stuffed Calamari<sup>2</sup> with wild fennel and mussels</b>	22€
Cosaruciaro Bean purée / parsley dust	
<b>Irminio trout glazed in carob and anise</b>	24€
cauliflower spume / pomegranate agrodolce reduction	

## **Side dishes**

<b>Fennel salad</b>	5€
oranges / chives	
<b>Field greens salad</b>	5€
garlic / chilly flakes	
<b>Agrodolce pumpkin</b>	5€
backed black olives	

## ***Dessert***

### **Il Cannolo**

Marsala infused cannoli shell /  
ricotta / orange and carob marmalade

5€

### **Sweet Arancini**

ricotta / cinnamon / carob abstract

7€

### **Mascarpone cream and cinnamon**

Frappato infused spineddu pears /  
80% dark Modican chocolate sponge

7€

## ***Fruit***

### **Seasonal selection**

5€

## **Craft beers**

### **YBLON**

**Saia** 33cl 6,00€  
Spiced aison - 4.7%

**Tarocco** 33cl 6,00€  
Saison speziata con scorze d'arancia - 6.5%

**Timpa** 33cl 6,00€  
Saison - 6.5%

**Yblond** 33cl 6,00€  
Blond Ale - 6.5%

**Culovra** 33cl 6,00€  
Golden strong ale - 8.5%

### **PAUL-BRICIUS**

**Gold Green** 33cl 4,00€  
Session beer - 4.5%

**Special Ale** 33cl 5,50€  
Ale - 6.5%

### **ONEI**

**Mazzarelli** 33cl 6,00€  
Session IPA - Aroma al miele di Timo - 4.5%

**Friscanza** 33cl 6,00€  
Pale Ale- Aroma al Miele d'Arancio - 5%

**Pirettu** 33cl 6,00€  
West coast IPA -  
Aroma al Miele d'arancio - 6.5%

### **TARÌ**

**Oro** 33cl 5,00€  
Pils - 4,9%

**Aquamaris** 33cl 6,00€  
Gose (Birra chiara all'acqua di mare) - 5,0%

**Bronzo** 33cl 5,00€  
English Amber ale - 5.8% vol.

**Qirat** 33cl 6,00€  
Speciale alla carruba (scura) - 6,5%



### ***Drinks***

Mineral water Panna, 75cl	2,50€
Mineral water San Pellegrino, 75cl	2,50€
Mineral water Ferrarelle, 1l	2,50€
Bibite Polara, 27,5cl	3,00€

### ***Caffetteria***

Coffee	1,20€
Cappuccino	2,50€
Caffèlatte	3,00€
American	2,00€
Soluble Barley	2,00€

Cover charge

3,00€







SALOTTO • CUCINA • BOTTEGA

SCALE DEL GUSTO