

MENÙ



SCALE DEL GUSTO




The taste of memories

There are dormant memories eager to just being awakened, memories made of sensations, that are unique and unrepeatable. Those memories cannot be recreated we can only summon them.

At times only a smell is enough, a scent that envisions us as children running around the house on a torrid summer day while from the kitchen the sizzling sound of frying oil conquers all the rooms. A mere smell, a taste, long forgotten yet newly found that evokes the tender warmth of blankets on a wintry Sunday morning heated up by Nonna making our favourite meal as the chattering of all relatives entering the house makes the perfect soundtrack.

That's exactly what we aspire to, to awaken your memory and gift you with emotions.

We use ingredients that taste of "the old days" to create recipes that preserve the knowledge of traditions.



Tasting menu

Land

50€

Modican cow's tartare³ SLOW FOOD

Savory eggy bread / wild rocket / mustard mayonnaise

Carbonara alla ragusana

Russello Spaghettoni / wild asparagus / long spring onion / black pepper / Hyblean pig guanciale

Slow-cooked pork

Herb seasoned onion veils / sweet and sour carob reduction

Bonajuto 70% dark chocolate mousse

Passito di Noto flavoured stewed pears / toasted almonds crumble

Water

60€

Crunchy sicilian polpette

Three-sauced creamed cod / parsley / baked black olives / toasted pinenuts

Spaghettone di grano antico Russello

Garlic / extra vergin hyblean olive oil D.O.P. / chili pepper / scampi tartare and their reduction

Simmered baby-octopus²

In a delicate tomato sauce / capers and hyblean olives / almonds and cinnamon cous cous

Modican cow's milk Biancomangiare SLOW FOOD

Thyme / carob extract foam / puffed lentils

The tasting menu is available:

Monday to Saturday

for lunch by reservation only

for dinner served from 7:30 PM to 10:00 PM

Sunday

both for lunch and dinner

Minimum order for two people

Beverage and cover charge excluded

Minimum two people.

Excluding drinks.

The complete list of INGREDIENTS and ALLERGENS is available upon request in the Book of Ingredients.

Always consult staff in case of allergies and/or intolerances.

1. Food of our own production subjected to blast chilling

2. Shot down on board immediately after the fishing phase

3. Food subjected to blast chilling

Starters

Bread crumbed Anchioves³	15€
Vastedda della valle del Belice D.O.P. cheese / tomato reduction with wild fennel	
Modican cow's tartare³ SLOW FOOD	18€
Savory eggy bread / wild rocket / mustard mayonnaise	
Crunchy sicilian polpette	16€
Three-sauced creamed cod / parsley / baked black olives / toasted pinenuts	
Stuffed artichoke's heart	14€
Seasoned breadcrumb stuffing / smoked provola ragusana cheese fondue	
Ragusan¹ arancino	12€
Cow's milk ricotta cheese / farmer's faux sauce / crispy sage leaves	

Pasta

Pasta fresca 'ncastagnata	16€
Home-made Pasta 'Ncastagnata Ragusan sausage ragout with wild fennel / semi-aged Ragusano D.O.P. cheese / eggplant chips	
Tagliolini freschi	16€
Home-made tagliolini / baby peas / green broad beans / pennyroyal mint / Ragusano cheese D.O.P fondue	
Carbonara alla ragusana	18€
Russello Spaghettoni / wild asparagus / long spring onion / black pepper / Hyblean pig guanciale	
Spaghettone di grano antico Russello	22€
Garlic /extra vergin hyblean olive oil D.O.P. / chili pepper / scampi tartare and their reduction	

Main courses

Orange-glazed lamb	22€
Citron and chili salad / sweet and sour hyblean herbs green sauce	
Slow cooked pork	18€
Herbs-seasoned onion veils / sweet and sour carob reduction	
Seared¹ catch of the day	24€
Sicilian dressing / saffron scented Jerusalem artichokes sauce / aglio e olio D.O.P field greens	
Simmered baby-octopus²	22€
In a delicate tomato sauce / capers and hyblean olives / almonds and cinnamon cous cous	

Side dishes

Citron / long spring onion / chili pepper	6€
Wild rocket / broad beans / Sicilian Pecorino D.O.P	6€
Sautéed field greens / garlic / chili pepper	6€

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Vegetarian options

Starters

- Stuffed artichoke's heart** 14€
Seasoned breadcrumb stuffing /
smoked provola ragusana cheese fondue
- Savory eggy bread** 11€
sautéed field greens /
mustard mayonnaise
- Ragusano arancino¹** 12€
Cow's milk ricotta cheese /
farmer's faux sauce / crispy sage leaves

Pasta

- Tagliolini freschi** 16€
Home-made tagliolini / baby peas /
green broad beans / pennyroyal mint /
Ragusano cheese D.O.P fondue
- Carbonara alla ragusana** 15€
Russello Spaghettoni / wild asparagus /
long spring onion / black pepper
- Spaghettoni di grano antico Russello** 14€
Garlic / extra vergin hyblean
olive oil D.O.P. / chili pepper/
toasted breadcrumbs

Main courses

- Egg 65°** 14€
Baby peas / green broad beans /
sicilian pecorino D.O.P cheese
- Onion's veils with herbs** 12€
Smoked ragusano provola fondue /
sweet and sour carob reduction

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Dessert

Cannolo 6€
The Cannolo crispy shell of Maiorca and Florio Marsala / ricotta cheese / orange and carob marmalade

Modican cow's milk Biancomangiare 7€
SLOW FOOD
Thyme / carob extract foam / puffed lentils

Bonajuto 70% dark chocolate mousse 8€
Passito di Noto flavoured stewed pears / toasted almonds crumble

Cover charge 3,00€

Bevande

Acqua Panna, 75cl 2,50€

Acqua San Pellegrino, 75cl 2,50€

Acqua Ferrarelle 2,50€

Bibite Polara, 27,5cl 2,50€

- Cola

- Limonata

- Tonica

- Chinotto

- Mandarino

Caffetteria

Caffè 1,20€

Cappuccino 2,50€

Caffèlatte 3,00€

Americano 2,00€

Orzo Solubile 2,00€

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