

MENU



SCALE DEL GUSTO



The taste of memories

There are dormant memories just waiting to be 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 menus

Land

55€

Slow Food Modicana beef tartare¹

with semi-aged Ragusano D.O.P. cheese cream /
caper and potato chips / puffed capers

Freshly made spaghettone

cardoncello mushrooms³ / wild fennel / toasted
chestnuts / 36-month-aged Ragusano D.O.P.
cheese flakes

Slow-cooked pork fillet¹

Slow Food Ispica blond sesame seeds / Tuscan
kale / honey-beer onion reduction

Mum's traditional "Cutumeddi"

Hyblean Satra (wild thyme) honey / Modica
chocolate gelato

Sea

65€

Oil-poached smoked salt cod² salad

with couscous / cauliflower sauce / tangerine
gel

Russello ancient grain gigli pasta

in a pumpkin soup / Ragusa ricotta cream /
mussels / marjoram-infused oil

Roasted squid²

Jerusalem artichoke purée¹ with Hyblean saffron
/ smoked Ragusan sausage

Ciaculli tangerine mousse

thyme-infused pistachio crumble / cocoa nibs

Minimum order: 2 people
Drinks and cover charge not included

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Drinks and cover charge not included

The full list of INGREDIENTS and ALLERGENS is available on request
in our Ingredient Guide.

Please inform our staff of any allergies and/or intolerances.

1. Prepared in-house and subjected to rapid temperature reduction.

2. Rapidly frozen on board immediately after being caught.

3. Subjected to rapid temperature reduction.

Starters

Slow Food Modicana beef tartare¹	18€
with semi-aged Ragusano D.O.P. cheese cream / caper and potato chips / puffed capers	
Egg 65°	13€
egg cooked at 65° / "Trunzo" cabbage stew / crisp ancient Tumminia wheat bread	
Ragusano arancino¹	15€
Mildly- sweet cow's milk ricotta cheese / farmer's faux sauce / crispy sage leaves	
Lemon-seared anchovies³	16€
with sautéed endive and raisins / pine nut cream	
Oil-poached smoked salt cod² salad	19€
with couscous / cauliflower sauce / tangerine gel	

Pasta

Homemade pasta 'ncastagnata	17€
Hyblean sausage ¹ ragù / semi-aged Ragusano D.O.P. cheese / crispy eggplant chips	
Freshly made spaghettoni	20€
cardoncello mushrooms ³ / wild fennel / toasted chestnuts / 36-month-aged Ragusano D.O.P. cheese flakes	
Russello ancient grain gigli pasta	19€
in a pumpkin soup / Ragusa ricotta cream / mussels / marjoram-infused oil	
Freshly made tagliolini	22€
soft roasted cauliflower ³ / red prawn ² tartare and its emulsion / lemon-thyme oil	

Main courses

Hyblean-style beef¹	19€
orange-scented pickled garden vegetables / salsa verde	
Slow-cooked pork fillet¹	22€
Slow Food Ispica blond sesame seeds / Tuscan kale / honey-beer onion reduction	
Seared catch of the day³ on a lemon leaf	24€
smooth chickpea purée / chickpea and fennel salad	
Roasted squid²	22€
Jerusalem artichoke purée ¹ with Hyblean saffron / smoked Ragusan sausage	

Side dishes

Fennel and orange salad / chives	7€
Sautéed endive / raisins and pine nuts	7€
Baked sweet-and-sour pumpkin	7€

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Vegetarian options

Starters

- Ragusan arancino**¹ 15€
Mildly- sweet cow's milk ricotta cheese /
farmer's faux sauce / crispy sage leaves
- "All'argentiera" Cosacavaddu cheese** 13€
orange-scented garden vegetable giardiniera

Pasta

- Freshly made spaghettoni** 20€
cardoncello mushrooms³ / wild fennel / toasted
chestnuts / 36-month-aged Ragusano D.O.P.
cheese flakes
- Russello ancient grain gigli pasta** 17€
in a pumpkin soup / Ragusa ricotta cream /
marjoram-infused oil

Main courses

- Egg 65°** 13€
egg cooked at 65° / "Trunzo" cabbage stew /
crisp ancient Tumminia wheat bread
- Baked sweet-and-sour pumpkin** 14€
semi-aged Ragusano D.O.P. cheese fondue /
carob powder / puffed lentils

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Fruit

Seasonal selection 5€

Desserts

The cannolo 8€

Maiorca wheat and Marsala Florio crisp shell /
Ragusan ricotta / pistachio granules / orange
and carob marmalade

Ciaculli tangerine mousse 8€

thyme-infused pistachio crumble / cocoa nibs

Mum's traditional "Cutumeddi" 8€

Hyblean Satra (wild thyme) honey / Modica
chocolate gelato

Cover charge 3,00€

Drinks

Panna mineral water, 75 cl 3,00€

San Pellegrino mineral water, 75 cl 3,00€

Ferrarelle mineral water 3,50€

Polara soft drinks, 27.5 cl 3,00€

- Cola
- Lemonade
- Tonic
- Chinotto
- Mandarin

Coffee

Espresso 1,50€

Cappuccino 2,50€

Caffellatte 3,00€

American coffee 2,00€

Instant barley coffee 2,00€

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