

MENU



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

55€

Modicana Beef Tartare¹

SLOW FOOD PRESIDIO

Ragusano cheese D.O.P. fondue / mustard /
Giarratana onion SLOW FOOD PRESIDIO
in sweet and sour sauce

Fusilloni of Russello ancient grain

Thyme scented rabbit white ragout /
ricotta cream cheese / cocoa beans

Hyblean Slow-Cooked Pork Fillet (CBT)

Eggplant puree and pennyroyal /
sweet-and-sour carob reduction

Chocolate biancomangiare

Semi-dry Marsala soaked savoiardi biscuits /
orange and wild fennel

Water

65€

Red prawn tartare²

Its cooking emulsion / tenerumi puree /
chilli threads

Tagliolino di pasta fresca

Butter / tuna bottarga /
lemon flavoured red tuna³ tartare

Russello ancient grain coated crispy squid³

Matarocco trapanese pesto /
verdello lemon mayonnaise

Risolatte

Basil oil osmotised strawberries

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

Modicana Beef Tartare¹ SLOW FOOD PRESIDIUM	18€
Ragusano cheese D.O.P. fondue / mustard / Giarratana onion SLOW FOOD PRESIDIUM in sweet and sour sauce	
Ragusan arancino¹	14€
Cow's milk ricotta cheese / farmer's faux sauce / crispy sage leaves	
Egg 66°	13€
Sicilian long zucchini stew / tenerumi leaves / Tumminia bread crouton	
Red prawn tartare²	19€
Its cooking emulsion / tenerumi puree / chilli threads	

Pasta

Homemade pasta 'ncastagnata	16€
sausage ragout with wild fennel / semi-aged Ragusano D.O.P. cheese / crispy fried eggplant chips	
Fusilloni of Russello ancient grain	18€
Thyme scented rabbit white ragout / ricotta cream cheese / cocoa beans	
Tagliolino di pasta fresca	22€
Butter / tuna bottarga / lemon flavoured red tuna ³ tartare	
Warm Soup of Sicilian Long Zucchini (Cucuzza Lunga)	20€
Broken Russello spaghetti / tenerumi greens / Red prawn ²	

Main courses

Hyblean Slow-Cooked Pork Fillet (CBT)	20€
Eggplant puree and pennyroyal / sweet-and-sour carob reduction	
Rabbit stimpirata (CBT)	18€
Sweet and sour vegetables / datterino tomato extract / pennyroyal	
Seared red tuna³	24€
Frappato infused Giarratana onion / olives and capers coarse pesto with pennyroyal	
Russello ancient grain coated crispy squid³	22€
Matarocco trapanese pesto / verdello lemon mayonnaise	

Side dishes

Potatoes and green beans	7€
Oxheart tomatoes / basil / capers / agrodolce Giarratana onion	7€
Giarratana onion scapece gratin	7€

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Vegetarian options

Starters

Giarratana onion gratin SLOW FOOD 12€
Semi- aged Ragusano cheese D.O.P /
agrodolce carob reduction

Sicilian Caponata 12€
Tumminia bread brittle /
San Bennardo sauce

Pasta

Tagliolini freschi alla norma 16€
Eggplant puree / farmer's faux sauce /
salted ricotta flakes / basil

Perchiasacchi grain Busiata 15€
Silken ricotta /
Giarratana cipolla SLOW FOOD /
verdello lemon scented toasted
breadcrumbs

Main courses

Egg 66° 13€
Sicilian long zucchini stew /
tenerumi leaves /
Tumminia bread crouton

Ragusano arancino¹ 14€
Cow's milk ricotta cheese /
farmer's faux sauce / crispy sage leaves

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Fruit

Seasonal selection	5€
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Dessert

The Cannolo	7€
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Maiorca flour Marsala infused cannoli shell /
ricotta / pistachio crunch /
orange and carob marmalade

Risolatte	8€
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Basil oil osmotised strawberries

Chocolate biancomangiare	8€
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Semi-dry Marsala soaked savoiardi biscuits /
orange and wild fennel

Cover charge	3,00€
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Drinks

Mineral water Panna, 75cl	2,50€
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Mineral water San Pellegrino, 75cl	2,50€
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Mineral water Ferrarelle	2,50€
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Bibite Polara, 27,5cl	2,50€
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- Cola

- Limonata

- Tonica

- Chinotto

- Mandarino

Caffetteria

Coffee	1,20€
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Cappuccino	2,50€
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Caffèlatte	3,00€
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American	2,00€
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Soluble barley	2,00€
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scaledelgusto.it

