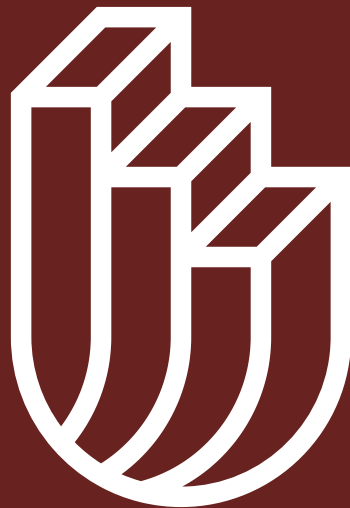


EN



Tastes of our land

From here, from the very tail of the piscis inter aquas is where our tale begins: a woven plot made of stories of women and men that hold dear old traditions.*

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.

From the valleys and the Hyblaean Mountains all the way down to the mediterranean sea making an en route stop at the Irminio river where the beauty becomes taste to serve at 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€

Confit thyme rabbit¹ warm salad

scapece long sicilian zucchini /
St. Bernard sauce

Fusillone di Russello

fried long sicilian zucchini / garlic tenerumi /
light ragusan provola fondue¹ /
toasted breadcrumbs with sundried tomatoes

Slow cooked Pork and its reduction¹

baked in foil aubergine cube with vinegar and
penny royal mint / medlars and onion chutney

The risolatte

lemon dust /
lemon marmelade and pennyroyal mint

Sea

50€

Tuna¹ meatballs with raisins and pine nuts

panzanella reduction / Frappato infused onion
mostarda¹ sauce / basil oil

Spaghetti di Russello a carrittera

sicilian Pecorino DOP / garlic / sea urchins³ /
sicilian green lemon

Catch³ of the day

sweet and sour almonds soup / green beans /
fermented black garlic

Watermelon pudding

jasmine sparkling mousse /
70% dark Modica chocolate IGP crumble

Minimum order for two people.
Beverage and cover charge excluded.

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

Tuna¹ meatballs with raisins and pine nuts 16€
panzanella reduction /
Frappato infused onion mostarda¹ sauce /
basil oil

Verdello lemon marinated amberjack³ 16€
Modica chickpeas purée / chives yoghurt /
Ispica sesame seeds SLOW FOOD

Confit thyme rabbit¹ warm salad 15€
scapace long sicilian zucchini /
St. Bernard sauce

**Hyblean aroma breadcrumbed Giarratana
onion SLOW FOOD** 12€
semi-cured Ragusano cheese Dop fondue¹ /
agrodolce reduction

Pasta

Home-made pasta 'ncastagnata 15€
sausage ragù with wild fennel /
aubergine / basil

Linguine di Russello 16€
wild fennel and almond pesto /
orange marinated anchovies¹ /
toasted breadcrumbs and pine nuts

Spaghetti di Russello a carrittera 22€
sicilian Pecorino DOP / garlic / sea urchins³ /
sicilian green lemon

Fusillone di Russello 16€
fried long sicilian zucchini / garlic tenerumi /
light ragusan provola fondue¹ /
toasted breadcrumbs with sundried tomatoes

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

Main

Slow cooked Pork and its reduction¹ 19€
baked in foil aubergine cube with vinegar and penny royal mint / medlars and onion chutney

Ragusan free range roasted chicken roll 18€
honey and basil capsicums / baked black olives paste

Seared Mackerel³ fillet 20€
verdello lemon ricotta / figs / lemon infused caramel sauce

Catch³ of the day 24€
sweet and sour almonds soup / green beans / fermented black garlic

Side dishes

Summer salad 6€
potatoes / green beans

Ragusan salad 6€
cuore di bue tomatoes / agrodolce onion / salted ricotta

Grilled aubergine 6€
garlic / penny royal mint / Hyblean Mountains olive oil

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

Dessert

The cannolo 6€
Maiorca flour Marsala infused cannoli shell /
ricotta / orange and carob marmalade

The risolatte 7€
lemon dust / lemon marmelade and pennyroyal
mint

Watermelon pudding 7€
jasmine sparkling mousse /
70% dark Modica chocolate IGP crumble

Fruit

Seasonal selection 5€

Craft beers

YBLON

Saia 33cl 6,00€
Spiced saison - 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€
- Cola	
- Limonata	
- Gassosa	
- Tonica	
- Chinotto	
- Mandarino	
- Spuma	

Caffetteria

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

Cover charge

3,00€



SALOTTO • CUCINA • BOTTEGA

SCALE DEL GUSTO