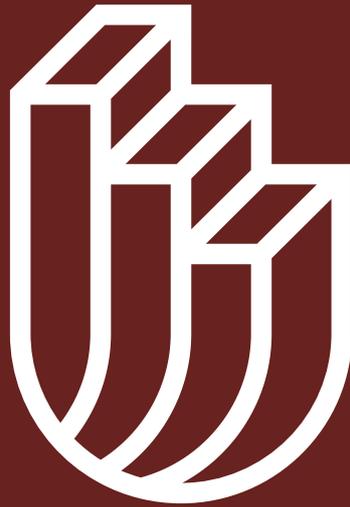


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# Tastes of our land

*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.*

*It is the green that rules in our new menù. It stains our dishes as steps that tread the trails on the Hyblaeen Mountains. It is the green of spring, that lush green amongst the dry stone walls that gives the pastures new precious scents that materialize in the cheeses of this land.*

*It is the rebirth of wild field herbs that with their bold taste denote this season.*

*From the valleys and the Hyblaeen Mountains all the way down to the mediterranean sea making an en route stop at the Iriminio 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€

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

kohlrabi crudité / fiore sicano cream cheese

#### Home-made tagliolini

wild asparagus / baby sweet peas /  
semicured Ragusano DOP fondue /  
pennyroyal mint

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

wild chicory / roasted potato foam /  
Frappato wine sauce

#### Our tiramisù

frangipane almond crust / coffee sponge/  
cocoa/ toasted almonds

### Sea

50€

#### Wild fennel<sup>3</sup> marinated rainbow trout fillet

pirettu salad / tuna bottarga and toasted almonds

#### Spaghetti di Russello 'a carrittera

sicilian Pecorino DOP / garlic /sea urchins<sup>3</sup> /  
sicilian green lemon

#### Seared cuttlefish<sup>1</sup>

black ink reduction / baby sweet peas sauce

#### The risolatte

lemon dust / lemon marmelade and pennyroyal  
mint

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

<b>Crumbed anchovies fillets<sup>1</sup></b>	14€
lattuce blend / almond and lemon pesto	
<b>Modican Cow tartare<sup>1</sup> SLOW FOOD</b>	16€
kohlrabi crudité / fiore sicano cream cheese	
<b>Our piscirovu</b>	12€
egg 66° / ricotta cheese mousse / wild asparagus / cinnamon	
<b>Wild fennel<sup>3</sup> marinated rainbow trout fillets</b>	16€
pirettu salad / tuna bottarga and toasted almonds	

## Pasta

<b>Home-made pasta 'ncastagnata</b>	14€
sausage ragù with wild fennel / aubergine / basil	
<b>Home-made tagliolini</b>	15€
wild asparagus / baby sweet peas / semicured Ragusano DOP fondue / pennyroyal mint	
<b>Broken Russello spaghetti</b>	20€
broad beans sauce / red prawn <sup>2</sup> tartare and its emulsion / wild fennel infused oil	
<b>Spaghetti di Russello 'a carrittera</b>	22€
sicilian Pecorino DOP / garlic /sea urchins <sup>3</sup> / sicilian green lemon	

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## **Main**

**Slow cooked Pancetta glazed  
with honey and thyme** 19€  
wild mustard leaves / roasted potato foam /  
Frappato wine sauce

**Slow cooked lamb** 24€  
orange / Bronze Tari beer infused onion sauce /  
fiumara baby broad beans

**Seared cuttlefish<sup>1</sup>** 20€  
black ink reduction / baby sweet peas sauce

**Catch of the day<sup>3</sup> confit cooked with thyme** 22€  
acqua pazza reduction / artichokes / potatoes  
and capers

## **Side dishes**

**Snow peas** 5€  
peas / pennyroyal mint

**Rocket salad** 5€  
baby broad beans / sicilian Pecorino DOP

**Wild field vegetables** 5€  
garlic and chilli

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## ***Dessert***

**The cannolo** 5€  
Maiorca flour Marsala infused cannoli shell /  
ricotta / orange and carob marmalade

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

**Our tiramisù** 7€  
frangipane almond crust / coffee sponge /  
cocoa / toasted almonds

## ***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€
Soluble Barley	2,00€

Cover charge

3,00€







SALOTTO • CUCINA • BOTTEGA

SCALE DEL GUSTO