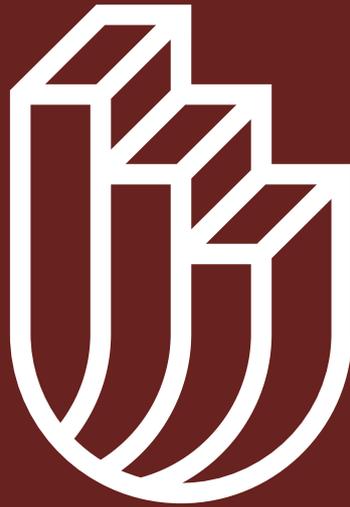


EN



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.

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 Cow¹ 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 fennel³ marinated rainbow trout fillet

pirettu salad / tuna bottarga and toasted almonds

Spaghetti di Russello 'a carrittera

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

Seared cuttlefish¹

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

Crumbed anchovies fillets¹	14€
lattuce blend / almond and lemon pesto	
Modican Cow tartare¹ SLOW FOOD	16€
kohlrabi crudité / fiore sicano cream cheese	
Our piscirovu	12€
egg 66° / ricotta cheese mousse / wild asparagus / cinnamon	
Wild fennel³ marinated rainbow trout fillets	16€
pirettu salad / tuna bottarga and toasted almonds	

Pasta

Home-made pasta 'ncastagnata	14€
sausage ragù with wild fennel / aubergine / basil	
Home-made tagliolini	15€
wild asparagus / baby sweet peas / semicured Ragusano DOP fondue / pennyroyal mint	
Broken Russello spaghetti	20€
broad beans sauce / red prawn ² tartare and its emulsion / wild fennel infused oil	
Spaghetti di Russello 'a carrittera	22€
sicilian Pecorino DOP / garlic /sea urchins ³ / 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 cuttlefish¹ 20€
black ink reduction / baby sweet peas sauce

Catch of the day³ 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