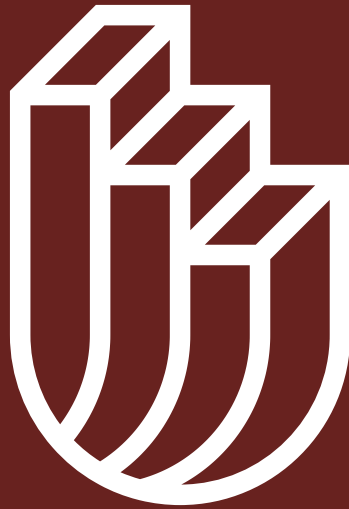


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# Tastes of our land

*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 who preserve the knowledge and heritage of a people.*

*As a product of tradition, memories and customs resurface once more, bringing back the aromas and flavours of times gone by, evoking the atmosphere typical of a grandmother's living room. The bond with the land is among the strongest, and this is the driving force behind our relentless search in its furthest corners.*

*Green dominates the dishes of our offerings, marking them like tracks tracing the ancient trazzere through the Iblean Mountains. It is the green of spring, flourishing among the dry-stone walls, enriching pastures with new scents and the cheeses with precious aromas. It is the revival of wild herbs, whose bold flavour characterizes this season.*

*From the valleys, we descend towards the crystal-clear sea, weaving through terraced landscapes to bring this beauty to life in dishes that seamlessly blend tradition and innovation, crafted with respect and passion by those who present them 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 is 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 Menu**

### **Land**

50€

#### **65° egg**

peas and field beans /  
semi-aged Ragusano DOP cheese foam /  
timilia bread chips

#### **Fresh pasta tagliolini**

field greens and their cream /  
Ragusano provola cheese fondue /  
Palazzolo SLOW FOOD sausage /  
toasted grated breadcrumbs

#### **Pork<sup>1</sup> fillet CBT**

sweet and sour vegetable caponata /  
san Bernardo sauce

#### **Carob cream**

savoiaro /  
orange infused with Monti Iblei DOP olive oil

### **Water**

60€

#### **Red prawn<sup>2</sup> tartare**

its sauce / wild asparagus cream /  
ricotta cheese and lemon

#### **Milk and potato soup**

Russello broken spaghetti / mussels /  
thyme oil and Cosacavaddu ragusano cheese chips

#### **Oil - poached<sup>1</sup> dentice**

potatoes /  
peas and wild asparagus braised with mint /  
fermented black garlic mayonnaise

#### **Goat cheese mousse**

citron salad served with its own marmalade /  
toasted almond crumble topping

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

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>Rabbit<sup>1</sup> roll CBT</b>	15€
dry fava beans salad, trappitara style / myrtle and wild fennel sauce <sup>1</sup>	
<b>65° Egg</b>	13€
peas and field beans / semi-aged Ragusano DOP cheese foam / timilia bread chips	
<b>Red prawn tartare<sup>2</sup></b>	20€
its sauce / wild asparagus cream / ricotta cheese and lemon	
<b>Beccafico-style anchovies<sup>1</sup> with citrus</b>	15€
wild fennel liquid / Pecorino Siciliano DOP cheese / potato chips and capers	

## Pasta

<b>Homemade pasta 'ncastagnata</b>	15€
sausage ragù with wild fennel / aubergine chips / semi-aged Ragusano DOP cheese / basil	
<b>Raviolone<sup>1</sup> with Ragusano ricotta cheese</b>	20€
dentice <sup>1</sup> stew with lblean herbs / toasted almonds	
<b>Fresh pasta tagliolini</b>	17€
field greens and their cream / Ragusano provola cheese fondue / Palazzolo SLOW FOOD sausage / toasted grated breadcrumbs	
<b>Milk and potato soup</b>	15€
Russello broken spaghetti / mussels / thyme oil and Cosacavaddu ragusano cheese chips	

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## **Main Courses**

**Honey and carob glazed lamb** 22€  
citron salad with chili pepper / green sauce

**Pork<sup>1</sup> fillet CBT** 18€  
sweet and sour vegetable caponata /  
san Bernardo sauce

**Seared squid<sup>2</sup>** 20€  
artichoke in two textures /  
candied lemon emulsion

**Oil - poached<sup>1</sup> dentice** 22€  
potatoes /  
peas and wild asparagus braised with mint /  
fermented black garlic mayonnaise

## **Side Dishes**

**Citron salad** 6€  
spring onion and chili pepper

**Artichoke and peas braised with garlic  
and mint** 7€

**Stewed field greens** 6€

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## ***Dessert***

**The Cannolo** 6€  
crispy shell of Maiorca and Marsala /  
ricotta cheese / orange and carob marmalade

**Goat cheese mousse** 7€  
citron salad served with its own marmalade /  
toasted almond crumble topping

**Carob cream** 7€  
savoiard biscuit /  
orange infused with DOP Monti Iblei olive oil

## ***Fruit***

**Seasonal selection** 5€

## **Birre artigianali**

### **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%

## ***Our blends***

**APEROL SPRITZ** 7€  
Aperol / Il Grillo di Santa Tresa Brut Sparkling  
Wine / Soda / Orange

**GIN TONIC** 9€  
Etna Gin / Polara Tonic / Mint

**BITTER NATURALE SPRITZ** 9€  
Organic Bitter from Cerasuolo di Vittoria / Il  
Grillo di Santa Tresa Brut Sparkling Wine /  
Soda / Orange

**AMERICANO NATURALE** 9€  
Organic Vermouth from Nero d'Avola /  
Organic Bitter from Cerasuolo di Vittoria /  
Soda / Lemon and orange zest

**NEGRONI** 10€  
Organic Vermouth from Nero d'Avola /  
Organic Bitter from Cerasuolo di Vittoria /  
Gin / Orange slice

**IBLEO** 10€  
Ulibbo / Ginger beer / Polara Tonic /  
Bay leaf

**SICILIAN MULE** 10€  
Premium Vodka / Ginger beer /  
Lemon zest

**ISOLA SPRITZ** 10€  
Limoncello from Salina - Fenech Agricultural  
Company / Il Grillo di Santa Tresa Brut Sparkling  
Wine / Soda / Lemon zest / Mint leaves

**GINEPRO & NEPETA** 10€  
Gin / Polara Tonic / Drops of Nepèta Bitter /  
Pink pepper

**CARRUA** 12€  
Ciokarrua Carob Grappa / Mandarino Polara /  
Soda / Drops of carob pulp extract



## ***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	
- Tonica	
- Chinotto	
- Mandarino	

## ***Caffetteria***

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

Cover charge

3,00€



SALOTTO • CUCINA • BOTTEGA

SCALE DEL GUSTO