

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 all the way to the crystal clear waters of our sea, through the creeks merging with the Irminio river, here the landscape becomes taste and beauty a delicacy for the palate.

Through the wintry tastes and colours of the island, we wish to take you with us on a journey

Welcome to Scale del Gusto



*"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

45€

Crumbed Wild fennel scented Macco¹ di fave bites

ricotta cream | frappato reduced agrodolce onions | cinnamon

Falsomagro ravioli¹ with its reduction

semi-aged Ragusano DOP | mimosa egg

Filled¹ Pork rib with Ragusan sausage

topinambur purée | Marsala superiore sauce

Black rice arancini¹ with 70% Bonajuto Chocolate

Marsala and orange infused crème anglaise

Sea

55€

Stufed anchioves¹

wild fennel sauce | Sicilian pecorino DOP

Linguine di Russello

wild mustard leaves | razor clams and mussels | saffron scented sea water

Seared Squid¹

squid ink reduction | potatoes purée | confit Palazzolo sausage

The Cuccia

ricotta mousse | orange and ginger marmalade | cinnamon | Russello pop corn

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

Modican cow tartare¹ 19€
sweet and sour Modican lentils salads |
cauliflower crudité with wild mustard leaves.

Wild fennel scented Macco¹ di fave 13€
ricotta cream | frappato reduced agrodolce
onions | cinnamon

Filled anchioves¹ Beccafico 18€
wild fennel sauce | Sicilian pecorino DOP

Sicilian style Creamed² cod
sultanas and pine nuts | saffron reduction |
potato chips and capers

Pasta

Home-made pasta 'ncastagnata 16€
sausage ragù | aubergine chips |
semi-aged Ragusano cheese DOP

Falsomagro ravioli with its reduction 24€
ragusano DOP | mimosa egg

Fusilloni di Russello a carrittera 23€
sicilian pecorino DOP | sea urchins |
garlic | Sicilian green lemon

Linguine di Russello 22€
wild mustard leaves | razor clams and mussels |
saffron scented sea water

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Main

Filled¹ Pork rib with Ragusan sausage 22€
topinambur purée | Marsala superiore sauce

Nero d'avola red wine Horse¹ stew 24€
grass peas purée | Sicilian broccoli

Steamed on lemon leaves Catch¹ of the day 26€
frosty fennel and orange salad |
baked black olives

Seared Squid¹ 23€
squid ink reduction | potatoes purée |
confit Palazzolo sausage

Side dishes

Pumpkin 6€
baked black olives | marjoram

Field greens with garlic and red pepper 6€

Sicilian broccoli 6€
raisins and pine nuts

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Dessert

The cannolo 7€
Maiorca flour Marsala infused cannoli shell /
ricotta / orange and carob marmalade

The Cuccia 8€
ricotta mousse | orange and ginger marmalade
| cinnamon | Russello pop corn

**Black rice arancini with 70% Bonajuto
Chocolate** 8€
Marsala and orange infused Crème anglaise

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	
- 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