

Tastes of our land

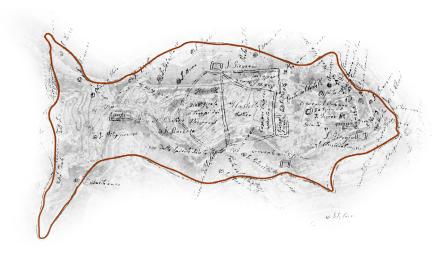
From here, from the very tail of the piscis inter aquas* is where our tale begins: a woven plot made of stories of women and men that hold dear old traditions.

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



^{*&}quot;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 Sea 45€ 55€

Crumbed Wild fennel scented Macco¹ di fave

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 purèe | Marsala superiore sauce

Black rice arancini¹ with 70% Bonajuto Chocolate Marsala and orange infused crème anglaise

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.

Food of our own production subjected to blast chilling
Shot down on board immediately after the fishing phase

Pasta Starters Modican cow tartare¹ 19€. Home-made pasta 'ncastagnata 16€ sweet and sour Modican lentils salads | sausage ragù | aubergine chips | cauliflower crudité with wild mustard leaves. semi-aged Ragusano cheese DOP Wild fennel scented Macco¹ di fave 13€ Falsomagro ravioli with its reduction 24€ ricotta cream | frappato reduced agrodolce ragusano DOP | mimosa egg onions | cinnamon Fusilloni di Russello a carrittera 23€ Filled anchioves¹ Beccafico 18€ sicilian pecorino DOP | sea urchins | wild fennel sauce | Sicilian pecorino DOP garlic | Sicilian green lemon Sicilian style Creamed² cod 22€ Linguine di Russello sultanas and pine nuts | saffron reduction | wild mustard leaves | razor clams and mussels | potato chips and capers saffron scented sea water

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^{3.} Food subjected to blast chilling

Main

Filled¹ Pork rib with Ragusan sausage 22€ topinambur purèe | 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 riduction | potatoes purée | confit Palazzolo sausage

Side dishes

Pumpkin baked black olives marjoram	6€
Field greens with garlic and red pepper	6€
Sicilian broccoli raisins and pine nuts	6€

Dessert Fruit **Seasonal selection** 5€ 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 8€ Chocolate Marsala and orange infused Crème anglaise

Craft beers

YBLON		ONEI	
Saia 33cl Spiced saison - 4.7%	6,00€	Mazzarelli 33cl Session IPA - Aroma al miele di Timo - 4.5%	6,00€
Tarocco 33cl Saison speziata con scorze d'arancia - 6.5%	6,00€	Friscanza 33cl Pale Ale- Aroma al Miele d'Arancio - 5%	6,00€
Timpa 33cl Saison - 6.5%	6,00€	Pirettu 33cl West coast IPA - Aroma al Miele d'arancio - 6.5%	6,00€
Yblond 33cl Blond Ale - 6.5%	6,00€	TARÌ	
Culovra 33cl Golden strong ale - 8.5%	6,00€	Oro 33cl Pils - 4,9%	5,00€
PAUL-BRICIUS		Aquamaris 33cl Gose (Birra chiara all'acqua di mare) - 5,0%	6,00€
Gold Green 33cl Session beer - 4.5%	4,00€	Bronzo 33cl English Amber ale - 5.8% vol.	5,00€
Special Ale 33cl Ale - 6.5%	5,50€	Qirat 33cl Speciale alla carruba (scura) - 6,5%	6,00€

Drinks Caffetteria Mineral water Panna, 75cl 1,20€ 2,50€ Coffee Mineral water San Pellegrino, 75cl 2,50€ Cappuccino 2,50€ 3,00€ Caffèlatte Mineral water Ferrarelle, 11 2,50€ 3,00€ 2,00€ Bibite Polara, 27,5cl American

- Cola
- Limonata
- Tonica
- Chinotto
- Mandarino



SALOTTO • CUCINA • BOTTEGA