



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

Pork¹ fillet CBT

sweet and sour vegetable caponata /
san Bernardo sauce

Carob cream

savoiaro /
orange infused with Monti Iblei DOP olive oil

Water

60€

Red prawn² 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 - poached¹ dentex

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

Minimum order for two people
Beverage and cover charge excluded
The tasting menu is available only for dinner.
Served from 7:30 PM to 10:00 PM

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

Rabbit¹ roll CBT 15€
dry fava beans salad, trappitara style /
myrtle and wild fennel sauce¹

65° Egg 13€
peas and field beans /
semi-aged Ragusano DOP cheese foam /
timilia bread chips

Red prawn tartare² 20€
its sauce / wild asparagus cream /
ricotta cheese and lemon

Beccafico-style anchovies¹ with citrus 15€
wild fennel liquid / Pecorino Siciliano DOP cheese /
potato chips and capers

Pasta

Homemade pasta 'ncastagnata 15€
sausage ragù with wild fennel /
aubergine chips / semi-aged Ragusano DOP cheese /
basil

Raviolone¹ with Ragusano ricotta cheese 20€
dentex¹ stew with Iblean herbs /
toasted almonds

Fresh pasta tagliolini 17€
field greens and their cream /
Ragusano provola cheese fondue /
Palazzolo SLOW FOOD sausage /
toasted grated breadcrumbs

Milk and potato soup 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

Pork¹ fillet CBT 18€
sweet and sour vegetable caponata /
san Bernardo sauce

Seared squid² 20€
artichoke in two textures /
candied lemon emulsion

Oil - poached¹ dentex 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€
savoiardi 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€

Limuncello 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