



## *Another way to be agriturismo*

Customers are requested to communicate allergies or food intolerances.

On request, the staff is available to provide specific information about the possibility of allergens in any food we administered or marketed by us.

For reasons of availability or preservation, some elements may have undergone a felling treatment at a temperature of -18°.

Service € 3.00



A way not to forget our traditions...

In the Iblean and Ragusan tradition in particular, two types of cuisine are identified: the "popular and peasant" one and the "baronial" one.

The peasant cuisine is rich in taste and is made up of natural ingredients and products, simple, genuine, not very elaborate, but very rich in flavor. Local products are used to make a tasty cuisine, although the simple recipes.

The tasty vegetables, spontaneous or cultivated, the robust taste of olive oil, the aromatic and fragrant wild herbs such as: Sataredda (wild thyme), "Orifinu" (Oregano), u Zaffranu (Saffron), "Finucchieddi a Timpa" (Wild Fennel), "Ciappiri suttasale" (Capers under salt), are all condiments of primary importance of this cuisine improperly defined as "poor".

For the preparation of traditional recipes, popular cuisine used the products offered by the area; as a result, while the families of fishermen used almost exclusively the fishery products and considered the meat a real luxury, the inhabitants of the Hyblaean highlands mainly used lamb, pork, poultry meat, as well as spontaneous or cultivated vegetables.

The Baronial cuisine, on the other hand, is particularly rich and elaborate due to the influences of different cultural traditions, from Greek to Arab, from Spanish



to French. It was characterized by the presence of the “Monsù” (from the French Monsieur) who were chefs disputed by the noble families and the high prelates and who admirably harmonized the different influences of the dominations of this area, enriching the preparations with elaborate variations.

Grilled lamb and salted ricotta from the Greeks, roasted onions and "u Maccu" from the Romans, "u Farsumairu" is linked to the French tradition, "Mpanate" and "Cassata with Ricotta Cheese" have Spanish origins, chocolate, tomato and aubergines were introduced by the Spanish; brown sugar, sesame, jasmine, pistachio, anise, cinnamon, saffron, were introduced by the Arabs, as in "Ghiugghiulena", a typical ibleo based nougat of sesame and honey and the "Mucatori", also called "bones of the dead", filled with dried fruit, dried figs and jam.

And this is exactly what we want to do in our restaurant "Gramole": rediscover with our guests the culinary journey that has brought us up to now.

All the notions are taken from local historical texts and personalities who wanted to spread this information to date and which I keep carefully guarded.

Fabio Ulcano



## TASTING MENU\*

with old recipes to let you know our culture  
and not to lose the knowledge  
of our gastronomic history

A prupòsitu: tu ricuòrdi comu u facia u manciari  
a mamà? Viagghiu 'nde sciauri, 'nde sapùri e 'nde  
trarizioni re nuòstri casi.

“Do you remember how your mother used to  
cook?” “A journey in the scents, in the taste and in  
our traditions”

"Cu zappa vivi iàcqua, cu futti vivi vinu"

“Those who hoe drinks water, those who steal  
drinks wine” – “Those who work less ear more”

Miniminagghi - Riddle

Don Lucianu, Don Lucianu, cchi faciti nda stu  
ciànu? Nun manciati, nun mmiviti, siccu e lungu  
vi faciti.

“Don Luciano, Don Luciano, what are you doing in  
this area? Although you don't eat, don't drink, you  
grow thin and long.”

Caciocavallo all'argentera  
Spaghetti alla marinara with toasted breadcrumbs  
Zucchini, tenderloin and egg  
Rice crispelle with honey

50.00 Euro per person  
Includes: cover charge, water, 1 glass of estate wine

\*This menu must be chosen from the whole table





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## **TASTING MENU\***

### **“Fabio you do it”**

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### **5 COURSES**

A choice of:  
Fish, Meat, Vegetarian, Vegan, Gluten Free

**65.00 Euro**  
Includes: cover charge and water

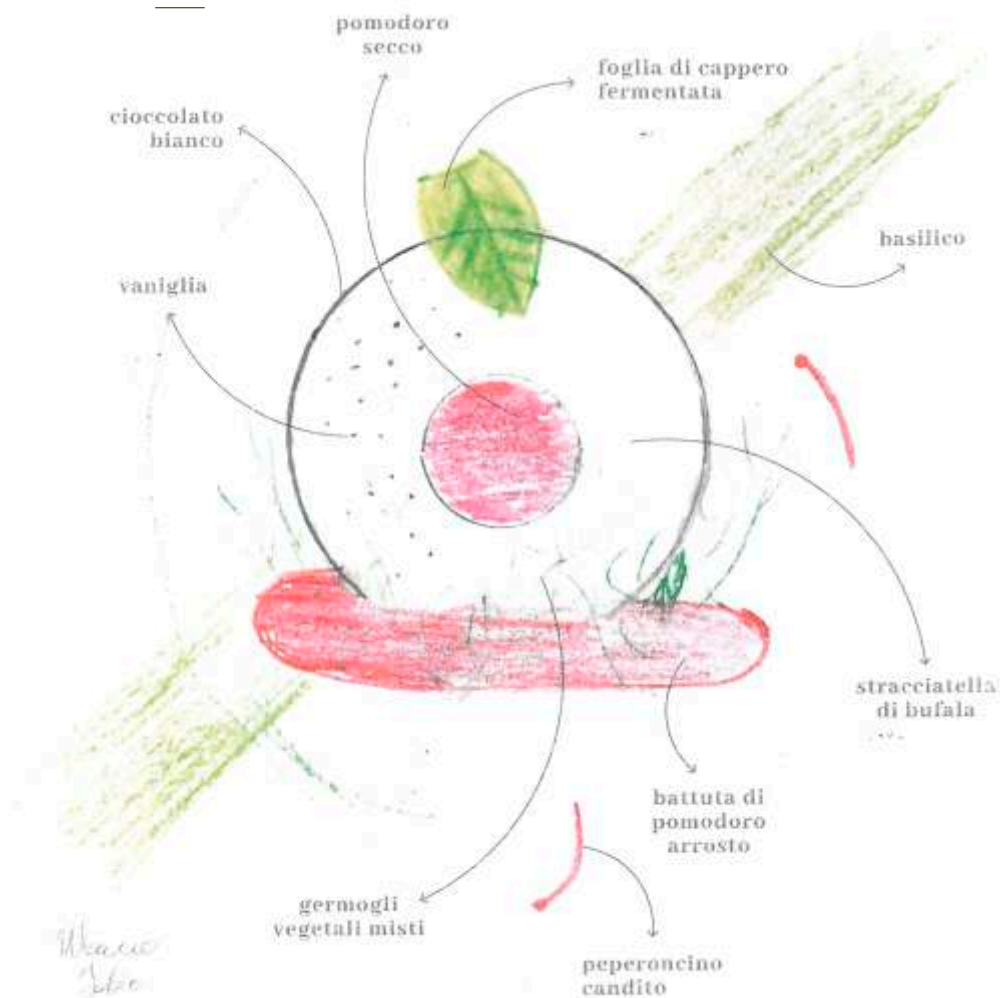
### **3 COURSES**

Welcome, Appetizer, First course

A choice of:  
Fish, Meat, Vegetarian, Vegan, Gluten Free

**40.00 Euro per person**  
Includes: cover charge and water

## THE APPEARANCE DECEIVES





## APPETIZERS

### Childhood Memory

Ciruso egg, fried bread, tenderloin soup, Sicilian zucchini and yellow cherry and red shrimp tartare, potato mousse and cocoa bean

**Euro 22.00**

### Misery and Nobility

Cuturro crouton, organic Amabile evo oil, with green broccoli, lobster in court bouillon, lemon and candied orange

**Euro 26.00**

### Smoked 80's

Mediterranean and non-Mediterranean fish, lightly olive-smoked with Italian-style giardiniera pairing with vegetables from the estate's garden

**Euro 24.00**

### Beyond my horizon line

Tuna, acidulated onion, sesame, ragusano cream, tomato confit, wakame seaweed and orange blossom oi

**Euro 26.00**

Appearances can be deceiving

Like a caprese of sun-dried tomato and buffalo ragusana, roasted tomato battura and basil, fermented caper leaves, white chocolate and vanilla

**Euro 22.00**

Sicily - Piemonte 1561 km one way

Home cooked ham of local pork with tuna mousse, Italian-style giardiniera, and Ragusano cream cheese

**Euro 20.00**

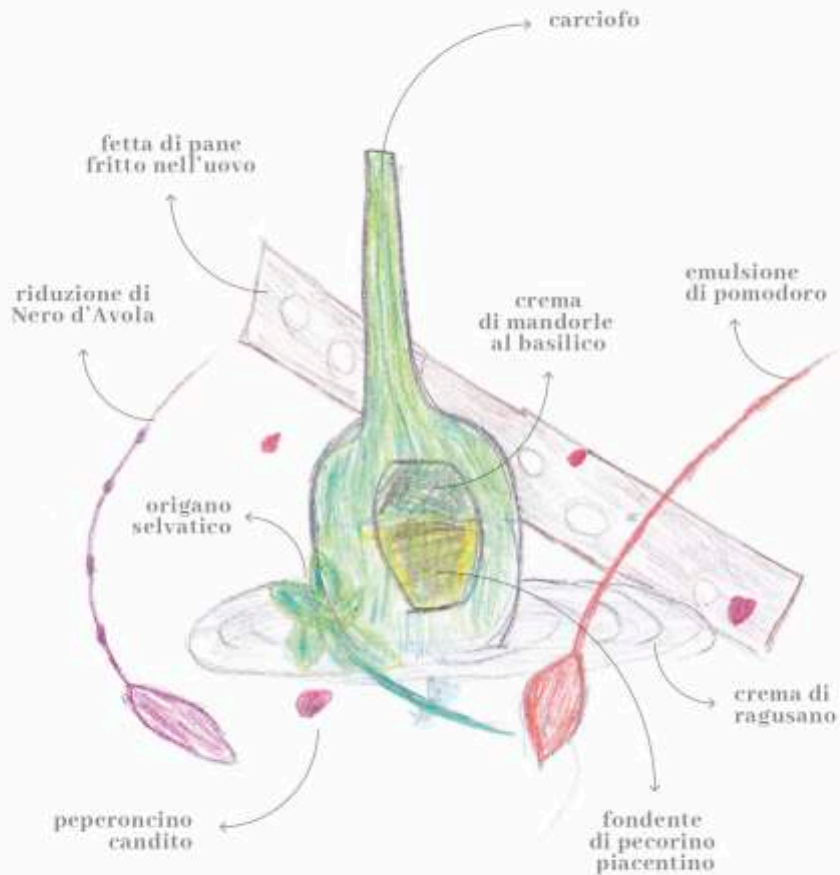
An unexpected Love

Black summer truffle, Ragusano cream cheese, dried wild boar sausage, pumpkin and Hyblean saffron powder, potato mousse, dehydrated vegetables, vegetable sprouts.

**Euro 26.00**

## ARTICHOKE "AMMUDDICATO"

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Uscio  
14  
Abio



## FIRST DISHES

Spaghetti alla coque  
Red shrimp battuta e polvere di zucca e zafferano ibleo  
and crema alla coque  
**Euro 22.00**

Linguina a modo mio  
Garlic, oil and chili, with clams, tenerume, lemon and  
tomato powder  
**Euro 22.00**

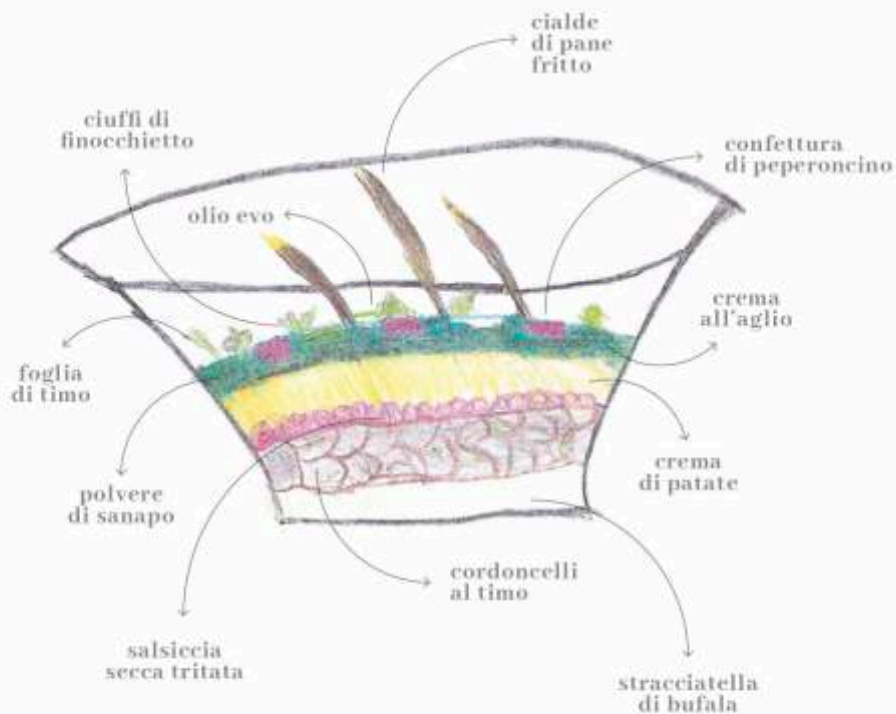
The scent of the countryside meets tuna  
Grilled onion and oregano tagliolini with raw tuna and  
celery, candied lemon, orange blossom tomato juice,  
capers and fennel (Dish served at room temperature)  
**Euro 22.00**

Stuffed Tagliatella  
with cow's ricotta cheese with Ibleo saffron and black  
pepper with local lamb ragout and pecorino  
piacentino cheese from Enna  
**Euro 20.00**

My tortelli alla norma  
Grilled eggplant, yellow "cherry" cherry sauce, basil  
pesto, tomato powder and salted ricotta cheese  
**Euro 18.00**

## HYBLEAN PLATEAU

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Waco  
M. Gioia

## SECOND DISHES

My seafood chowder  
With “suckled” grouper sauce and puffed  
couscous wafer  
**Euro 28.00**

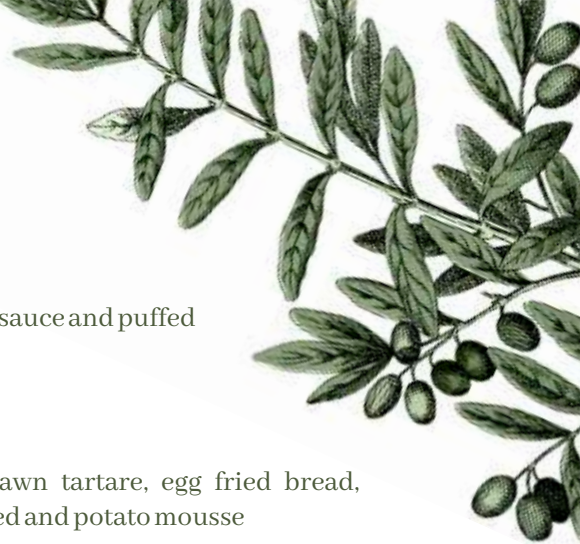
Codfish  
In oil cooking, red prawn tartare, egg fried bread,  
sesame Wakame seaweed and potato mousse  
**Euro 28.00**

Mediterranean spadotto with lots of Sicily in its heart  
Almonds, cladols, citrus and bay leaves  
**Euro 28.00**

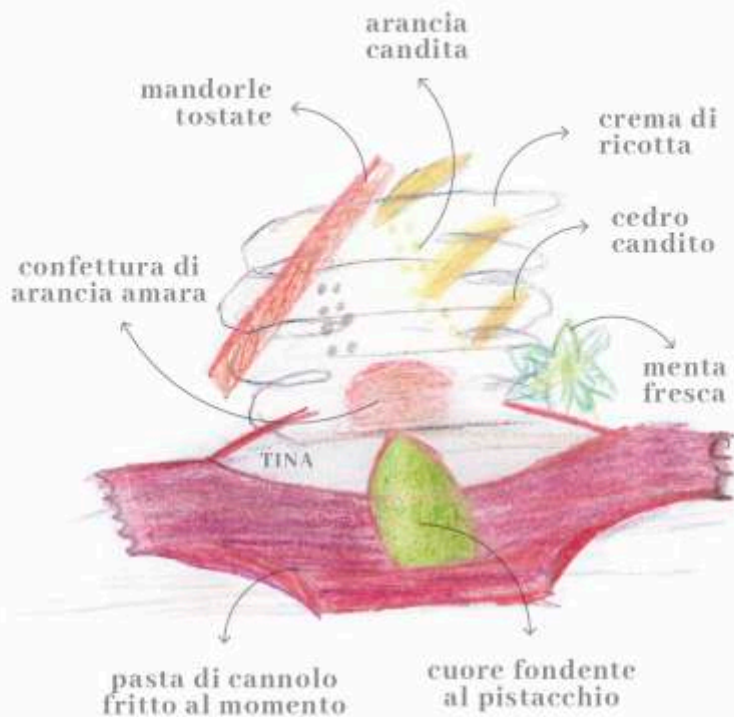
Local Lamb Chops  
Smoked with fresh hay, carrot cream and potato  
mousse  
**Euro 28.00**

Sweet Savoy beef tenderloin and 'a pattuisa sauce  
fillet stuffed with almonds, candied orange, bitter  
orange, cumin, with sauce derived from the ancient  
recipe for rabbit “a pattuisa,” that is, with added cocoa,  
brought to Sicily by Portuguese conquerors  
**Euro 28.00**

Sliced veal in oil  
with a combination of seasonal vegetables  
**26.00 Euro**



LIKE A CANNOLI  
2016



Waxo  
Itio



## DESSERT MENU

### TYPICAL SICILIAN SWEETS REVISITED IN MY OWN WAY

#### **Come un cannolo**

Freshly baked with pistachio or chocolate fondant heart, light ricotta cream and candied citrus from the house

#### **La mia cassata siciliana**

Pistachio, cow ricotta, candied fruit and marzipan

#### **Crispelle di riso con miele locale e gelato al miele**

Traditional Recipe of Benedictine Nuns

#### **Dall'idea ro conu ri passeggiu**

Hazelnut, cream and chocolate ice cream

#### **“Liccumia”**

Eggplant, almond, chocolate and jasmine

**Euro 8.00**



Happy Hour in Tenuta  
Ore 18:00 – 19:30  
“Viviemu e spizziliamu”

Cremant and Oyster  
**Euro 20.00**

Spritz accompanied by a typical Sicilian  
mafalda and mortadella  
**Euro 18.00**

Sicilian sparkling wine and parmesan cheese  
from red cows  
**Euro 16.00**

Gin Tonic with peanuts and chips  
**Euro 12.00**

Red American Pal-Ale or blond Pal-Ale craft  
beer with dried sausage  
**Euro 10.00**

## ALLERGENS LEGEND



01. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut and products thereof.



02. Crustaceans and products thereof.



03. Eggs and products thereof.



04. Fish and products thereof.



05. Peanuts and products thereof.



06. Soybeans and products thereof.



07. Milk and products thereof (including lactose).



08. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts.



09. Celery and products thereof;



10. Mustard and products thereof;



11. Sesame seeds and products thereof;



12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre.



13. Lupin and products thereof.



14. Molluscs and products thereof.



15. Ragout



16. Bread crumbs



17. Wine