



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 "Mucatoli", 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 gastronomimic history

A prupuòsitu: 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.”

Pi Spizzuliari - Aperitif

Pane e ricotta cco sciùri

Bread, ricotta cheese, caciocavallo cheese and elder flowers

Ulivi niviri fritti

Olives with organic extra virgin olive oil, garlic, chilli and parsley

Nciminata caura ccu l'uogghiu

Durum wheat bread with cumin and olive oil of Tenuta

Appetizers

Favi sicchi Muricani a' Trippatura

Broad beans boiled with garlic, olive oil and chilli

Ova riminati che Matalufi (o Scannabecchi)

Eggs and Asfodeli

First Dish

Pasta Rijali

Meat broth with the addition of partridge or quail with salty “sponge cake”

Taccunedda che ciciri, finucciedu a' timpa e cc' agghiti

Short tagliatella with chickpeas, wild fennel and wild chard

Second Dish

Iaddu cco cinu cco bruoru

Chicken stuffed with livers, chicken entrails and breadcrumbs, served with vegetables and hot broth in a cup

Dessert

Gelato ri campagna

Sugar fondant and dried fruit

Viscuottu – Typical Sicilian biscuit / Homemade liquor

Euro 55.00

Wine excluded / Service, water and coffee included

*This menu must be chosen from the whole table





—
TASTING MENU*
“Fabio you do it”
—

5 COURSES

65.00 Euro

Service, water, wine of our selection and coffee included

*This menu must be chosen from the whole table



MENU OF THE ORCHARD 

Given the attention to the vegan and vegetarian world, we have decided to dedicate a menu exclusively for your needs with refined and studied dishes of our beloved land.

APERITIF

"Come un'oliva" of field vegetables, lemon and candied chili and Tumminia bread waffle.

APPETIZER

Altopiano Ibleo:

A long walk in our countryside that will give you a unique experience.

FIRST DISH

Risotto "Come un Acquarello":

"Acquarello Carnaroli risotto" aged 2 years, creamed with almond milk, extra virgin olive oil and patches of seasonal vegetables.

SECOND DISH

"Cuturro"* soup with vegetable stew and yellow cherry.

*Local broken grain.

DESSERT

Rice crispelle and a cup of hot chocolate with hazelnut milk.

Old-fashioned candied orange with sugar.

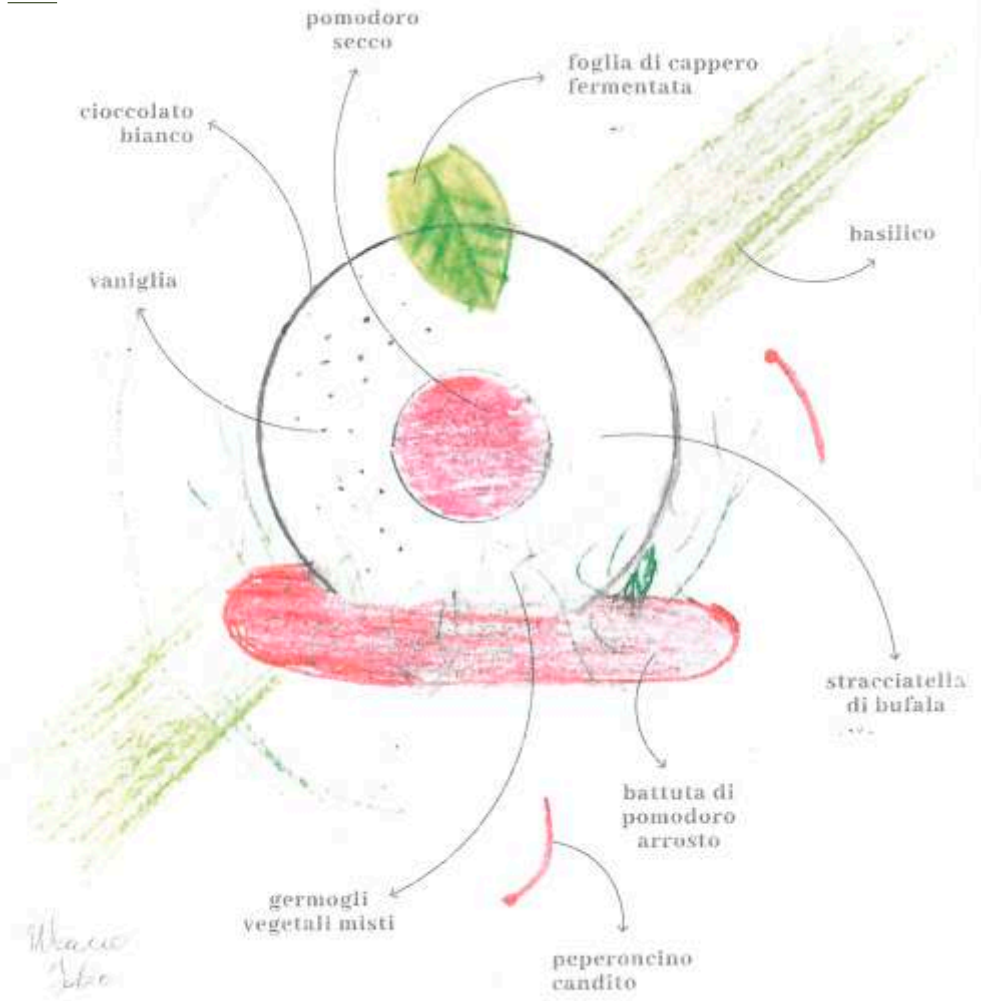
Homemade liquor with artichokes

Euro 60.00

Wine excluded

Service, water and coffee included

THE APPEARANCE DECEIVES



APPETIZERS

Winter Sea

Scallops, white prawn, black truffle from Abruzzo, cream of "patacche", chard, "cardoncelli" and beets

Euro 24.00

Misery and Nobility

Crouton "Cuturro", organic extra virgin olive oil Amabile, with green broccoli, lobster in court bouillon, lemon, candied orange and goat

Euro 24.00

Beyond my horizon line

"Cirusu" egg with fried bread, red shrimp tartare, potato mousse, Wakame seaweed and Colombian cocoa bean

Euro 22.00

An unexpected Love:

The precious black truffle from Abruzzo Ragusano cream, dry wild boar sausage, pumpkin and saffron powder, mushrooms, vegetable sprouts and black truffle

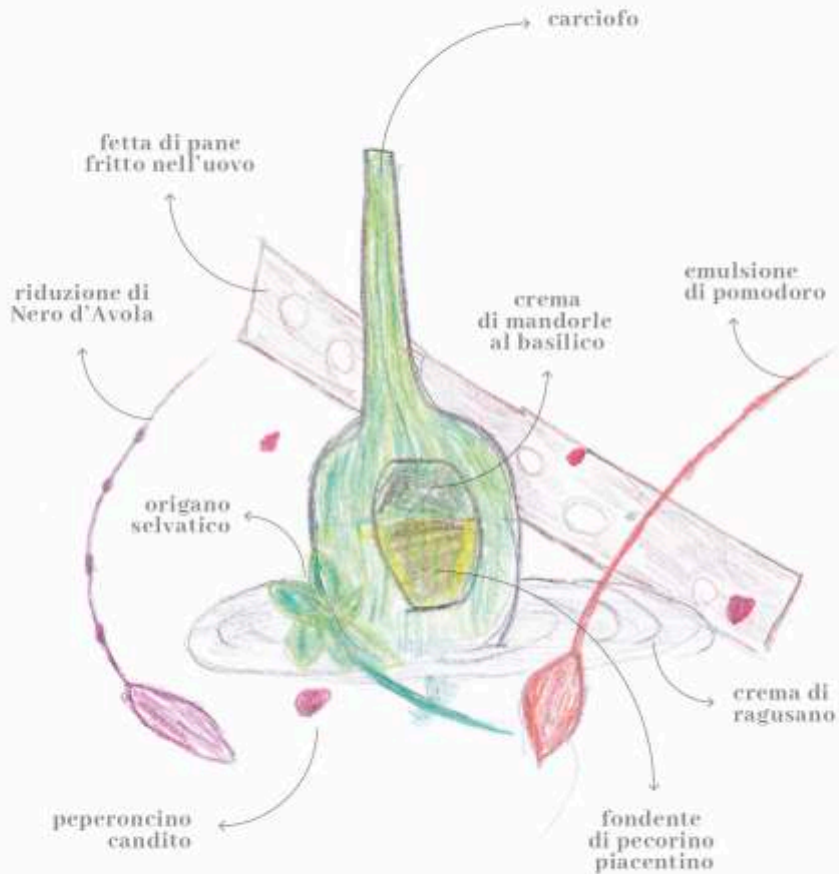
Euro 24.00

Irminius as a child

Lemon arancina, braised veal cheek, agghiti and tuma persa on ricotta cream

Euro 18.00

ARTICHOKE AMMUDDICATO



Mauro
Zabio



FIRST DISHES

Spaghetti “alla coque”, red shrimp and saffron
pumpkin powder


Euro 20.00

Linguina with garlic, oil and chilli on my own way,
with clams, sanapo and lemon

Euro 18.00

Tagliatella stuffed with ricotta cheese with
Hyblaeen saffron and black pepper with local
lamb ragout and pecorino cheese

Euro 16.00

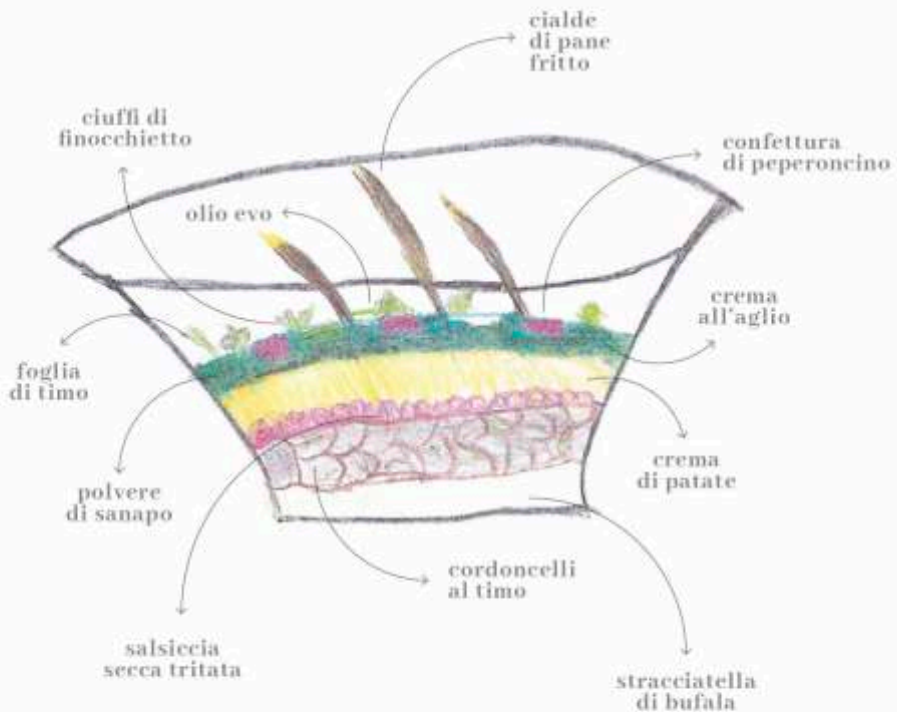
Risotto Vialone Nano della Bassa Veronese
creamed with almond milk with “Chiaramontana”
dry sausage, fennel seeds, pork sauce, and
Ragusano mousse 

Euro 16.00

Tagliatelle with garlic and herbs with wild snails,
yellow cherry, local mushroom land and mixed
sprouts

Euro 20.00

HYBLEAN PLATEAU




Waco
Libio



SECONDDISHES

My fish soup with grouper sauce "suckled" and
Sicilian puffed rice waffle 

Euro 28.00

Fillet of cod in cooking oil, grilled artichoke in two
consistencies, mint oil and pomegranate gel 

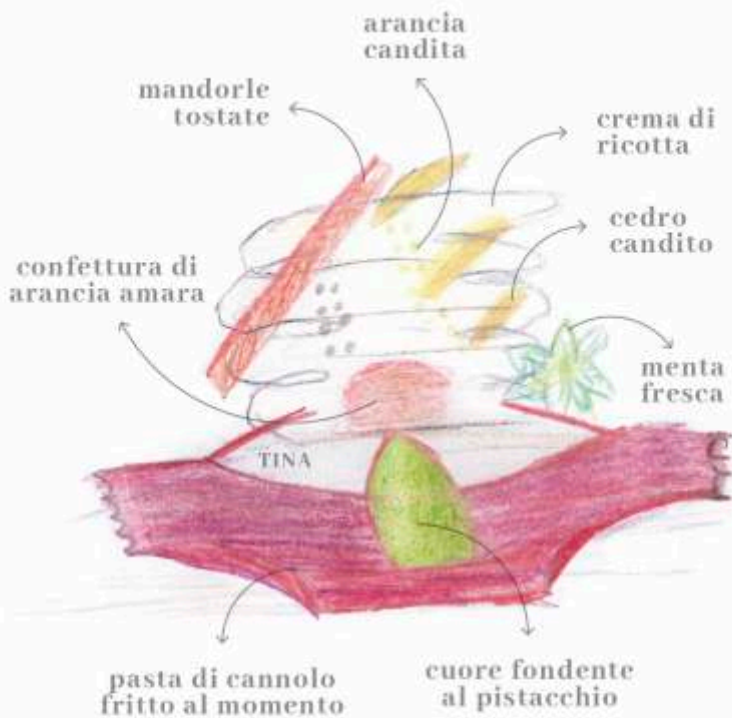
Euro 26.00

Local lamb smoked with fresh hay, carrot cream
and potato mousse

Euro 24.00

Fillet of pork "Sweet Savoy" and "pattuisa" sauce 

Euro 24.00





DESSERT MENU


















Rice “crispelle” of the nuns of the Monreale Monastery, Satra honey, hot chocolate served in a cup and candied orange

Euro 8.00

Like a pistachio cannolo, ricotta cream and chocolate ice cream with bee nectar

Euro 8.00

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