



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



Away 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 Hyblaeen 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



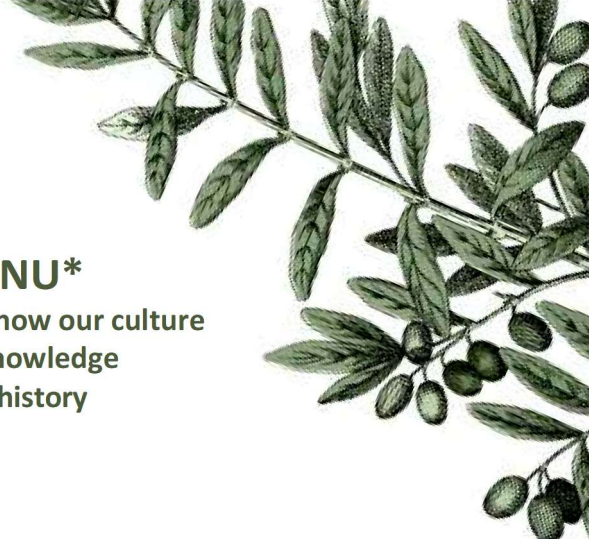
to French. It was characterized by the presence of the “Monsù” (from the French Monsieur) who were chefs disputed by the noble families and the high prelates and who admirably harmonized the different influences of the dominations of this area, enriching the preparations with elaborate variations.

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.”

Pi Spizzuliari...Waiting for the appetizer

Arancina cu pummaroru, pruovulu friscu e
basilicò

Arancini with tomatoes, fresh provola cheese, and basil

Appetizer

I purpitti ra nonna ca ricotta, sausizza sicca e a
ielatina ri maiali

Grandma's meatballs with ricotta and smoked dried sausage,
sweet and sour cabbage, and pork jelly

First course

I Taccunedda all'uovu che ciciri cucivoli, a cicoria
frisca e u finuccieddu a timpa

Short egg tagliatelle with dried chickpeas from Modica, chicory,
and wild fennel

Second course

U maiali cuottu nto vino co pani frittu nta' l'uovo
Pork cheek braised in red wine

Dessert

Crispeddi ri risu co mele ri sattra

Rice italian savory fried and served with thyme honey

Euro 65.00 per person

Includes: service charge, water

*This menu must be to be chosen by the whole table



TASTING MENU*
"Fabio's Choice"

4 - Course Tasting Menu
+ Fabio's Welcome Dish

Includes appetizer, first course, main course and dessert
Choice of: Fish, Meat, Vegetarian, Vegan or Gluten-Free

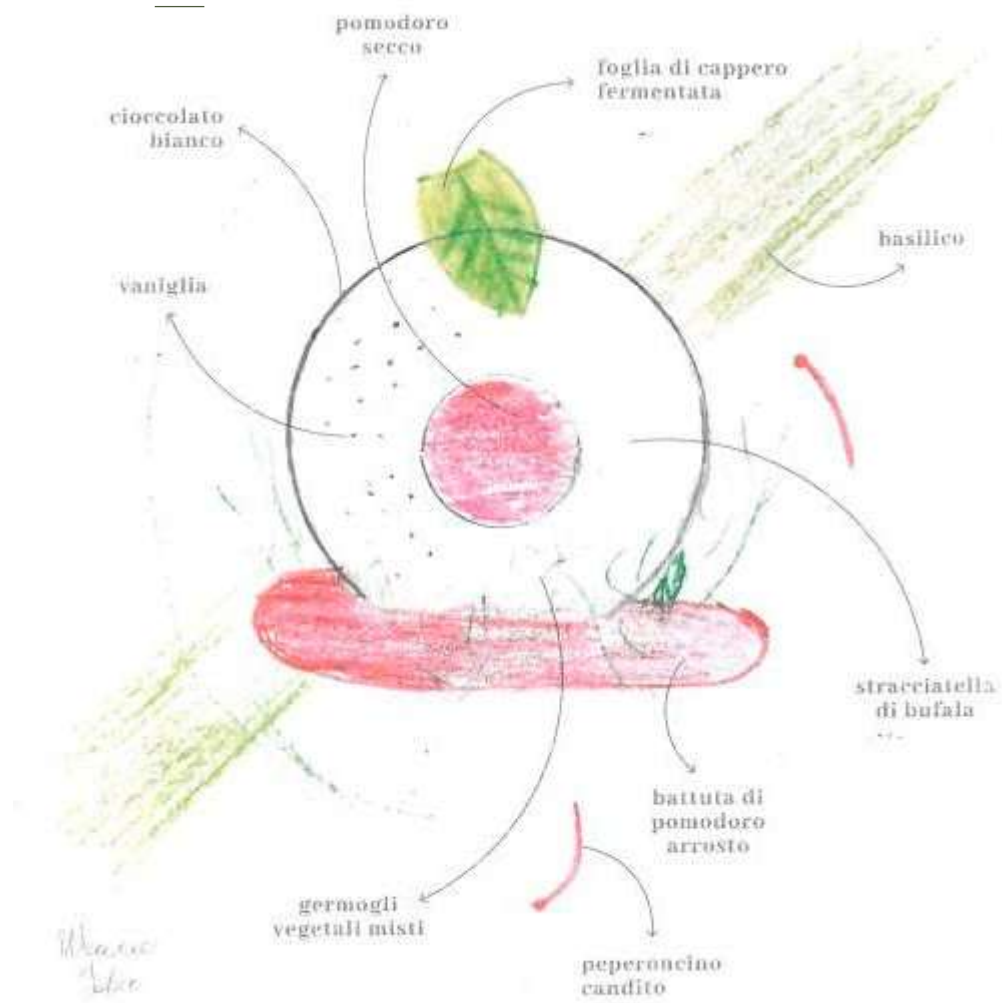
65.00 Euro per person
Includes: service charge and water

2-Course Tasting Menu
+ Fabio's Welcome Dish

Includes appetizer and first course
Choice of: Fish, Meat, Vegetarian, Vegan or Gluten-Free

45.00 Euro per person
Includes: service charge and water

THE APPEARANCE DECEIVES



APPETIZERS

Smoked from the 80's

Selection of Mediterranean and non-Mediterranean fish, lightly smoked with olive tree leaves, served with a traditional Italian giardiniera made from vegetables grown in the Tenuta Chiaramonte garden.

Euro 24.00

Squid

Served with a cream of seasonal vegetables, Hyblaean buffalo mozzarella sauce, confit cherry tomatoes, and candied lemon.

Euro 22.00

Childhood Memory

Ciruso egg, fried bread, red shrimp tartare, sesame wakame seaweed, potato foam and cocoa bean

Euro 24.00

Unexpected Love

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

Euro 26.00

Appearances can be deceiving

A caprese-inspired dish of sun-dried tomato and buffalo mozzarella, roasted tomato tartare with basil, fermented caper leaves, white chocolate and Bourbon vanilla.

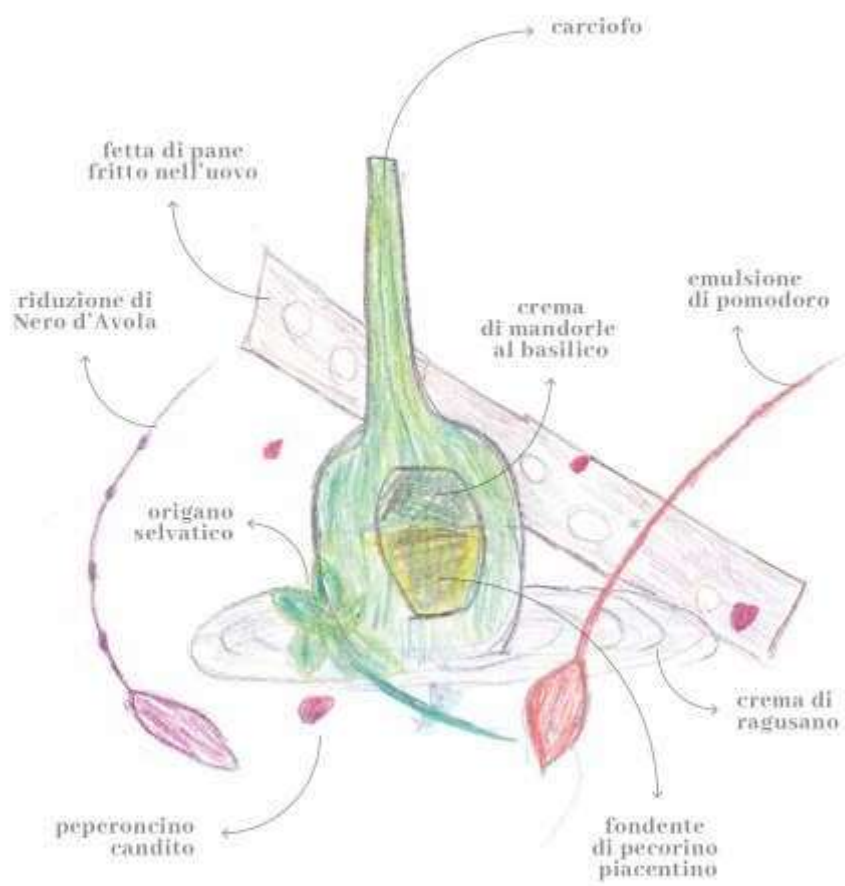
Euro 22.00

Sicily- Piedmont 1561 km one-way

Home-made cooked ham from local pork, served with tuna mousse, pickled vegetables and cream of Ragusano cheese

Euro 20.00

ARTICHOKE "AMMUDDICATO "



Wario
Zito



FIRST DISHES

Spaghetti alla coque
Spaghetti with red shrimp tartare, pumpkin powder,
Iblean saffron and shellfish “alla coque” cream.
Euro 22.00

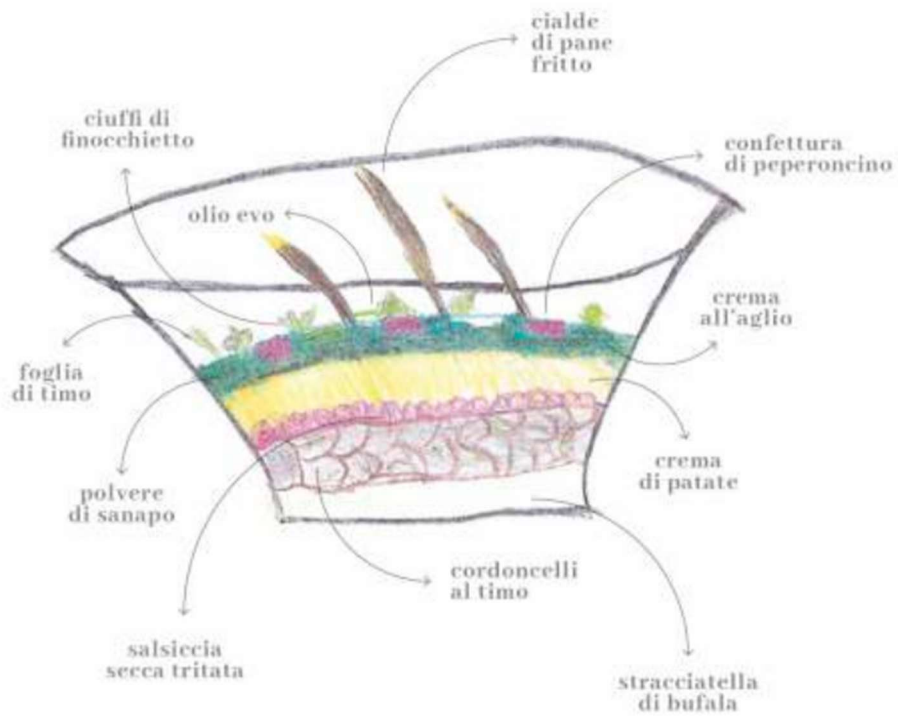
Linguine in my own way
Fresh linguine with chilli pepper, garlic and clams,
tenerume, lemon and tomato powder
Euro 22.00

“U ripiddu 'nivicatu”
Risotto with cuttlefish ink, almond milk, orange blossom
and salted ricotta
Euro 22.00

Margherito Wheat Pasta
Margherito wheat pasta with zuchinis, tenerume,
marinated egg yolk and cream of Ragusano cheese.
Euro 20.00

Stuffed Tagliatella
Stuffed tagliatella with fresh cow’s milk ricotta, Iblean
saffron and black pepper, served with local lamb ragout
and Pecorino Piacentino Ennese.
Euro 20.00

HYBLEAN PLATEAU



Waco
2010



SECOND COURSES

My fish soup

Traditional fish soup served with “allattata” grouper sauce and puffed rice.

Euro 28.00

Cod Fish

slowly cooked in olive oil, red prawn tartare, egg-battered fried bread, sesame wakame seaweed, and potato mousse.

Euro 28.00

Hay-Smoked Lamb

Lamb smoked with fresh hay, carrot cream, grilled potatoes and potato mousse, finished with a reduced must sauce.

Euro 28.00

“Dolce Savoia” Beef Fillet

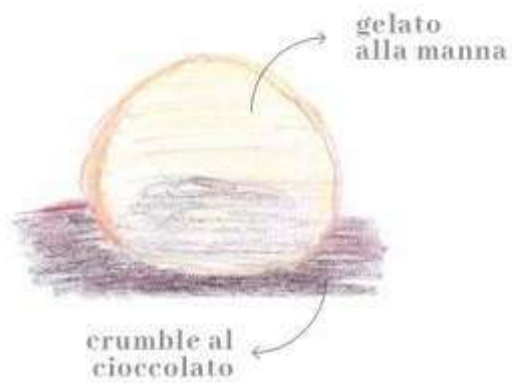
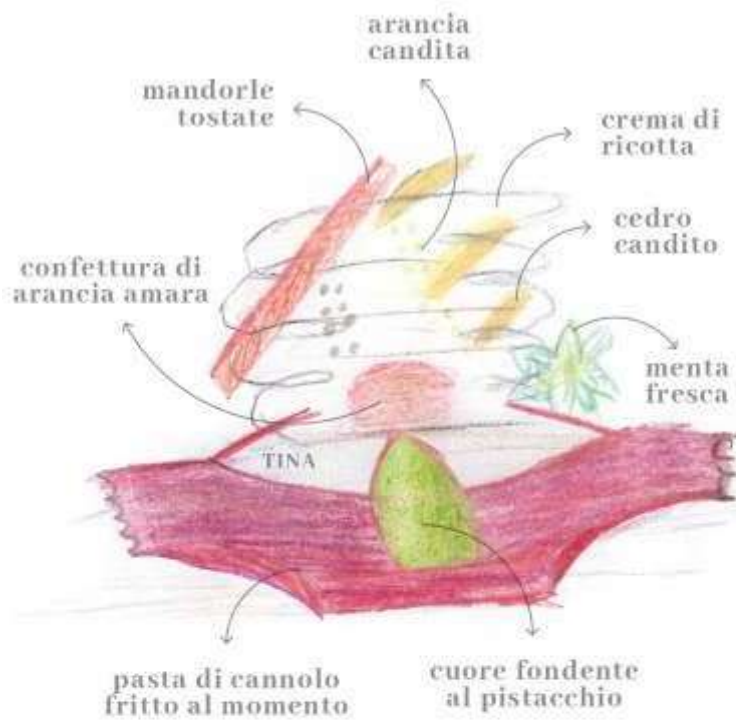
Beef fillet stuffed with almonds, candied and bitter orange, cumin, served with “pattuisa” sauce inspired by an ancient Sicilian rabbit recipe enriched with cocoa.

Euro 28.00

Braised Pork Cheeks

Pork cheeks braised in Tenuta Chiaramonte Nero d’Avola wine, patacche potato cream, local lard, and egg-battered fried bread.

Euro 24.00



Umaro
Intio

ALLERGENS LEGEND

- | | |
|--|---|
|  01. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut and products thereof. |  09. Celery and products thereof; |
|  02. Crustaceans and products thereof. |  10. Mustard and products thereof; |
|  03. Eggs and products thereof. |  11. Sesame seeds and products thereof; |
|  04. Fish and products thereof. |  12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre. |
|  05. Peanuts and products thereof. |  13. Lupin and products thereof. |
|  06. Soybeans and products thereof. |  14. Molluscs and products thereof. |
|  07. Milk and products thereof (including lactose). |  15. Ragout |
|  08. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts. |  16. Bread crumbs |
| |  17. Wine |