



raïs

FOOD EXPERIENCE



ANTIPASTI

EGGPLANTS MINI CAKE € 10,00
with "Ragusano" cheese fondue, tomato sauce and milk flakes

MY PERSONAL "SICILIAN CAPONATA" € 14,00 
with prawn and almonds

MY OCTOPUS € 14,00
fried, grilled, salad

PRAWN AND EGGPLANT SICILIAN "PARMIGIANA" € 15,00
with buffalo mozzarella

MINCED MEAT OF FASSONA € 15,00
with quail eggs and truffle

RAW SCAMPI WITH BURRATA CHEESE € 16,00
and bottarga

LOBSTER TIRAMISÙ € 16,00
with ricotta cheese and basil, mascarpone cheese and tomato powder

THE SEA ON YOUR DISH € 28,00
the best fish served raw

PASTA

BUSIATE WITH TRAPANESE PESTO € 11,00
with fried potatoes

CALAMARATA PASTA WITH NEBRODI SAUSAGES € 14,00 
with ragusano cheese fondue and and crispy bacon

RISOTTO WITH PISTACHIOS € 15,00
with squid noodles and ginger

BROKEN SPAGHETTI IN REDFISH SOUP € 16,00 
with "gambero rosso di Mazara"

SPAGHETTI RAIS € 16,00
with tuna, beetroot, ragusano cheese fondue and zucchini chips

"CACIO E PEPE" € 16,00
with raw prawn, lime black truffle pears and truffle

"CASSATELLE 'NTRIZZATE" WITH CUTTLEFISH INK € 18,00
filled with fish served on shellfish cream

COUS COUS

OUR FAMILY COUS COUS

with grouper, fried squid and prawns

€ 20,00



COUS COUS TONNARA DEL SECCO

with tuna, citrus pesto, eggplant and cherry tomatoes

€ 16,00



COUS COUS WITH VEGETABLES

with mixed vegetables, chickpeas, curry and turmeric

€ 14,00



MAIN COURSES

RAIS SQUID € 14,00
with eggplants, "ricotta salata" and "norma" sauce a (fried squid)

FRIED FISH € 15,00
Squid, prawn, fish of the day

SWORDFISH LOLLIPOP WITH PISTACHIOS € 15,00
with saffron potato cream and prawn-flavored bread

PIZZAIOLA" COD € 16,00
with anchovy crumble

TUNA WITH TWO SESAME € 18,00
with onion jam

GAMBERO ROSSO DI MAZARA € 20,00
grilled

FISH OF THE DAY € 6,00*

BEEF STEAK € 16,00
with chimichurri sauce

GRILLED FILLET OF BEEF € 20,00

*price fo hectar



SIDE DISH

VEGETABLES RATATOUILLE € 5,00
zucchini, eggplants, peppers, carrots, potatoes

BAKED POTATOES € 4,00
with sicilian onion and evo oil

STEWED PEPPERS € 5,00
with bread crumble

MIX SALAD € 4,00
rocket, lettuce, tomato, carrots

SWEETNESS

SICILIAN CANNOLO € 5,00
with ricotta cheese

SICILIAN CASSATA € 5,00
in the glass

TIRAMISÙ € 5,00
homemade

CHEESECAKE € 6,00
with berries

SEVEN LAYER CHOCOLATE CAKE € 6,00

CREAMY PISTACHIO € 6,00

CREAMY HAZELNUTS € 6,00

SERVICE

€ 2,50



Il pesce servito crudo è stato sottoposto ad abbattimento rapido (reg. CE 853/04)

I gentili clienti sono invitati a comunicare al personale di sala eventuali allergie o intolleranze, saranno lieti di guidarvi nella giusta scelta dei piatti. Per maggiori informazioni consultare la tabella allergeni esposta all'ingresso del locale.

Regolamento UE 1169/2011 del Parlamento europeo e del Consiglio 25 ottobre 2011.

In caso di non reperibilità, alcuni prodotti potrebbero essere surgelati.

Il simbolo  indica la presenza di ingredienti appartenenti al presidio Slow Food.





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