



raïs

FOOD EXPERIENCE



# STARTERS

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AUBERGINE PIE € 11,00  
with ragusano cheese fondue, tomato sauce and milk flakes

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HOMAGE TO CAPONATA € 12,00   
with almond shrimp

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OCTOPUS MY WAY € 15,00  
Fried, roasted, warm salad

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FASSONA BEEF TARTARE € 15,00  
with quail egg, black truffle and ragusano cheese fondue

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COD BALLS € 15,00  
with a soft heart of smoked scamorza cheese on a yellow date sauce

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JERUSALEM ARTICHOKE CAPPUCCINO € 16,00  
with delicious tuna egg

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RAW SCAMPI AND BURRATA € 16,00  
con delizioso uovo di tonno

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LOBSTER CHEESECAKE € 17,00  
Salmon flavoured with Salty Crumble

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THE SEA ON YOUR PLATE € 33,00  
the best fish served raw with salt, white pepper, EVO oil, limon

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# FIRST COURSES

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BUSIATE PASTA WITH TRAPANESE PESTO with fried potato curls	€ 12,00	
DRUNK WITH LOVE Fettuccine al Nero d'Avola with rabbit ragout and Parmigiano Reggiano cheese cream	€ 15,00	
SPAGHETTI RAIS with tuna, red turnip, "ragusano" cheese fondue and courgette chips	€ 16,00	
LINGUINE WITH TUNA SAUCE mint pesto and anchovy crumble	€ 16,00	
NUANCES OF CARNAROLI WITH PISTACHIO AND GINGER with squid	€ 16,00	
PURPLE GNOCCHI on cream of cannellini and clams	€ 16,00	
CACIO E PEPE MON AMOUR "Cacio e pepe" pasta with truffle, red prawn tartare and caviar	€ 18,00	
CASSATELLE 'NTRIZZATE AL NERO Cuttlefish ink stuffed pasta with ricotta with fish filling served on crustacean cream	€ 18,00	

# COUS COUS

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## VEGETABLE COUS COUS

with mixed vegetables, chickpeas, curry and turmeric

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€ 15,00



## COUS COUS "TONNARA DEL SECCO"

with tuna, citrus pesto, aubergines and cherry tomatoes

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€ 16,00



## COUS COUS OF SEAS AND STORIES

with grouper and fried squid and prawns

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€ 22,00



# MAIN COURSES

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SQUID RAIS € 15,00  
squid steak, Norma sauce, salted ricotta and aubergines

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AMBERJACK ON CHICKPEA HUMMUS € 16,00  
and crispy spinach

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SWORDFISH LOLLIPOP IN A PISTACHIO CRUST € 16,00  
on saffron potato cream and shrimp scented bread

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TUNA TAGLIATA € 20,00  
seared with two sesame seeds

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MAZARA RED PRAWN € 26,00  
grilled with EVO oil, salt, lemon

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FISH OF THE DAY €/kg 60,00  
Fresh fish of the day

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MEDALLION OF NEBRODI PIG € 16,00   
in pistachio crust with tuna roe and asparagus sauce

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TENDER BEEF € 20,00  
Grilled fillet

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# SIDE DISHES

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BAKED POTATOES	€ 5,00
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MIX SALAD	€ 5,00
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VEGETABLE RATATOUILLE	€ 6,00
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STEWED PEPPERS WITH BREAD CRUMBLES	€ 6,00
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# DESSERTS

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“BACIO PANTESCO” € 6,00  
fried pasta with ricotta cheese (Pantelleria island dessert)

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SICILIAN CANNOLO IN “MARTINI” GLASS € 6,00

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HOME MADE TIRAMISÙ € 6,00

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STRAWBERRY PANNA COTTA € 6,00

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CREAMY PISTACHIO € 8,00

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SEVEN LAYERS OF CHOCOLATE DELIGHTS € 7,00

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CASSATA WITH ORANGE GLAZE € 6,00

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COVER AND SERVICE

€ 2,50

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The fish served raw has been subjected to rapid slaughter (EC reg. 853/04).

Customers are invited to inform the staff of any allergies or intolerances, they will be happy to guide you in the right choice of dishes. For further information please consult the allergen table displayed at the entrance of the restaurant.

EU Regulation 1169/2011 of the European Parliament and of the Council 25 October 2011.

In case of non-availability, some products may be frozen.

The symbol  indicates the presence of ingredients belonging to the Slow Food Presidium.





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