



rais
FOOD EXPERIENCE

STARTERS

AUBERGINE PIE 12
with ragusano cheese fondue, tomato sauce and milk flakes

GRANDMOTHER'S CAPONATA 13
with almond shrimp

SARDINE "BECCAFICO" 15
On cuttlefish ink pecorino crumble and sea urchin



ASPARAGUS FLAN 14
With crispy yolk and Parmesan cream

OCTOPUS MY WAY 16
Fried, roasted, warm salad

COD BALLS 16
with a soft heart of smoked scamorza cheese on a yellow date sauce

JERUSALEM ARTICHOKE CAPPUCCINO 16
with delicious tuna egg

RAW SCAMPI AND BURRATA 17
with delicious tuna egg




TUNA TATAKI 19
with red turnip mayonnaise, purple potato chips and buffalo mozzarella

THE SEA ON YOUR PLATE 35
the best fish served raw with salt, white pepper, EVO oil, lemon

FIRST COURSES

BUSIATE PASTA WITH TRAPANESE PESTO with fried potato curls	12	
DRUNK WITH LOVE Fettuccine al Nero d'Avola with rabbit ragout and Parmigiano Reggiano cheese cream	15	
PURPLE GNOCCHI on cream of cannellini beans and clams	16	
RAIS "LINGUINE" with old-fashioned tuna ragout	16	
CACIO E PEPE MON AMOUR "Cacio e pepe" pasta with truffle, red prawn tartare and truffle caviar	18	
CASSATELLE 'NTRIZZATE AL NERO Cuttlefish ink stuffed pasta with ricotta with fish filling served on crustacean cream	18	
RISOTTO BURRATA AND PURE RED SHRIMP With salmon roe perlage	18	
HOMAGE TO THE SEA Blue spaghetti with a sprinkling of tuna roe and Mazara red prawns	20	

COUS COUS

VEGETABLE COUS COUS	16	
<hr/>		
COUS COUS “TONNARA DEL SECCO”	17	
<hr/>		
COUS COUS OF SEAS AND STORIES	22	
<hr/>		

MAIN COURSES

SQUID RAIS	16
tagliata of stuffed squid	

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

TUNA TAGLIATA	20
seared with two sesame seeds	

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

FISH OF THE DAY	6
Fresh fish of the day - €/hg	

TENDER BEEF	20
Grilled fillet	

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

AMBERJACK CUBES WITH HAZELNUT CRUNCH	18	
on Piacentino ennese fondue		

SIDE DISHES

BAKED POTATOES	5
----------------	---

MIX SALAD	5
-----------	---

VEGETABLE RATATOUILLE	6
-----------------------	---

STEWED PEPPERS WITH BREAD CRUMBLES	6
------------------------------------	---

DESSERTS

SICILIAN "CASSATA" WITH ORANGE GLAZE	5
--------------------------------------	---

WHITE CHOCOLATE AND RASPBERRY CLOUD	7
-------------------------------------	---

CRUNCHY VANILLA MOUSSE	7
with sponge cake and figs	

SICILIAN CHEESECAKE	6
---------------------	---

CREAMY PISTACHIO	7
------------------	---

SOFT CARAMEL AND LIME	7
-----------------------	---

COVER AND SERVICE	2,50
-------------------	------



rais
FOOD EXPERIENCE

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.





rais
FOOD EXPERIENCE