



raïs

FOOD EXPERIENCE



## OUR HISTORY

Ristorante Rais was born out of the choice to stay, out of the desire to continue to fill our eyes with the colours of our homeland.

Vito and Caterina, are siblings, grew up in San Vito Lo Capo and love every corner of their town.

Vito has tenaciously travelled the most important stages of his life along this road, which is too often full of potholes, but from which one can see the horizon, find certainty and make peace with the world.




Life has tried to distance Caterina from this great love of her, but as in all great stories, in the end one always returns.

And this time to never go away again. That is why Ristorante Rais is a place where you can meet, share, satisfy your senses, taste, drink and feel good.



# STARTERS

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AUBERGINE FLAN	12	
<hr/> with ragusano cheese fondue, tomato velouté and milk flakes		
GRANDMA'S CAPONATA	13	
<hr/> with almond shrimp, bread sails and cocoa powder		
PANKO ASPARAGUS ROCHER	15	
<hr/> truffle zabaglione on creamy parmesan cheese		
CAPPUCCINO OF TOPINAMBUR	16	
<hr/> with leek mousse, lukewarm salad with squid and crustaceans		
FRIED SALTED COD BALLS	16	
<hr/> with a soft heart of smoked scamorza cheese on velvety yellow date tomato		
OCTOPUS MY WAY	16	
<hr/> Fried, roasted, warm salad		
CRUDO OF SCAMPI AND BURRATA	17	
<hr/> with delicious tuna egg		
CANNOLO DI MARE WITH PISTACHIO	18	
<hr/> citrus marinated bluefin tuna with creamy fennel tuma "persa" on cuttlefish ink ragusano crumble, light orange mayonnaise, mussel's cream and pistachio in grains		
TUNA TATAKI IN TERIYAKI AND GINGER SAUCE	19	
<hr/> with red turnip mayonnaise, purple potato chips and buffalo mozzarella		
THE SEA IN THE PLATE	35	
<hr/> the best fish served raw with salt, white pepper, EVO oil, lemon		




# FIRST COURSES

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BUSIATE PASTA WITH TRAPANESE PESTO with fried potato curls	12	
UBRIACHE D' AMORE Fettuccine al Nero d'Avola with rabbit ragout and Parmesan cream sauce	15	
LINGUINE PASTA RAIS with old-fashioned tuna ragout	16	
LINGUINE WITH OCTOPUS RAGOUT, SOY SAUCE and slivers of toasted almonds	16	
LA CALAMARATA DIVED Calamarata with pistachio pesto, tuna tartare with lime and buffalo mozzarella granita basil, parmesan, garlic and ginger	17	
CARBONARA DI MARE fettuccine pasta, shellfish and crustaceans with truffle perlage	18	
CARNAROLI BURRATA AND RED PRAWNS with salmon roe perlage	18	
CACIO AND PEPPER MON AMOUR fettuccine pasta with truffle, Ragusano DOP cheese, red prawn tartare and caviar	18	
OMAGGIO AL MARE Blue spaghetti with a sprinkling of tuna roe and Mazara red prawns	20	

# COUS COUS

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VEGETABLE COUS COUS	16	
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with mixed vegetables, chickpeas, curry and turmeric		
COUS COUS “TONNARA DEL SECCO”	19	
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with tuna, citrus pesto, aubergine, sun-dried tomato and tomato confit		
COUS COUS OF SEAS AND STORIES	22	
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with grouper, fried squid and prawns		

# MAIN COURSES

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SQUID RAIS “ALLA NORMA” 16

sliced of stuffed squid with tomato suace, aubergine, salted ricotta cheese

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LOLLIPOP OF SWORDFISH IN PISTACHIO 16

on saffron potato cream and prawn scented bread

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SEARED AMBERJACK FILLET IN BÉARNAISE SAUCE 18

Fillet of seared amberjack, béarnaise sauce, seafood, spinach and anchovy caviar.

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NEBRODI SUCKLING PIG UBRIACO 18

Fillet of nebropi piglet with red beer, green apple sauce and liquorice powder

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TENERO DI MANZO 20

Grilled fillet steak with red turnip cream and tuna sauce

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RED TUNA STEAK “WEST EAST” 20

seared with two sesame seeds, Jerusalem artichoke velouté and teriyaki sauce

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MAZARA RED PRAWN 26

grilled with EVO oil, salt, lemon

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FISH OF THE DAY by the pound 6

Fresh fish of the day

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# SIDE DISHES

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ROSEMARY POTATOES 6

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MIXED SALAD 6

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STEWED PEPPERS WITH HERBS 6

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BLACK CABBAGE SALAD 6  
Parmesan shavings, sultanas and toasted peanuts

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STEWED SAVOY CABBAGE 6  
with Cantabrian anchovies

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# DESSERTS

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HER MAJESTY THE ORANGE CASSATA 5  
ricotta cheese, orange, marzipan, candied fruit, chocolate drops

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TIRAMISÙ 2.0 5  
mascarpone, ladyfingers, egg, sugar, coffee, cocoa

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RAIS CHEESECAKE 7  
butter, raspberry and strawberry gelee cream

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PEAR AND CHOCOLATE GEOMETRY 7  
pears, cocoa, chocolate

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BLACK CHOCOLATE SPHERE 7  
cream, hazelnut, jelly, chocolate

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CUPOLA ESOTICA 7  
cream, mango, tangerine, jelly

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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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