



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

MUFFIN OF COURGETTES	12	
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with tomato velouté, parmesan fondue, milk flakes and tuma persa		
GRANDMA'S CAPONATA	13	
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with fried almond shrimp, bread sails and cocoa powder		
FRIED BABY OCTOPUS	14	
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on a cannellini bean cream		
PANKO ASPARAGUS ROCHER AND BLACK SESAME	15	
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truffle zabaglione on creamy parmesan cheese		
FRIED SALTED COD BALLS	16	
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with a soft heart of smoked scamorza cheese on velvety yellow date tomato		
OCTOPUS MY WAY	18	
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Fried, roasted, warm salad		
SCAMPI CRUDITÈ WITH BURRATA	19	
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with tuna egg		
RED PRAWN MEATBALLS	17	
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with anchovy caviar, bisque-flavored mayonnaise, and burrata cream		
TUNA TATAKI IN TERIYAKI AND GINGER SAUCE	19	
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with red turnip mayonnaise, purple potato chips and buffalo mozzarella		
THE SEA IN THE PLATE	38	
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the best fish served raw with salt, white pepper, EVO oil, lemon		

FIRST COURSES

PASTA CU L'AGGHIA	12	
<hr/> Busiate Handmade pasta with trapanese pesto and fried potato curls		
THURSDAY GNOCCHI... JUST LIKE TODAY	15	
<hr/> with pistachio cream, cardoncelli mushrooms, crispy guanciaie matchsticks, and bacon crumble		
LINGUINE PASTA RAIS	16	
<hr/> with old-fashioned red tuna ragout		
BLACK GARLIC SPAGHETTI	18	
<hr/> with lime-marinated amberjack sashimi and black olive powder		
LA CALAMARATA DIVED	18	
<hr/> Calamarata with pistachio pesto, tuna tartare with lime and buffalo mozzarella granita basil, parmesan, garlic and ginger		
CARNAROLI WITH RED PRAWN	20	
<hr/> pistachio cream, tuna egg and peppers emulsion		
TORTELLI WITH A "CACIO E PEPE" FILLING	18	
<hr/> With pure scampi in their bisque and perlage, and truffle shavings		
LINGUINE BLACK INK	22	
<hr/> Cuttlefish ink linguine with raw red prawns, burrata stracciatella cheese and tuna egg		
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COUS COUS

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 red 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		
COUS COUS "BLU"	24	
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with red cabbage, cooked and raw scampi, tuna egg, its cream and toasted hazelnuts		

MAIN COURSES

SQUID RAIS “ALLA NORMA” 16

sliced, stuffed squid with tomato sauce, aubergine, salted ricotta cheese

LOLLIPOP OF SWORDFISH IN PISTACHIO 16

on saffron potato cream and prawn scented bread

SEARED AMBERJACK FILLET IN BÉARNAISE SAUCE 18

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

NEBRODI SUCKLING PIG “LARDELLATO” 18

Fillet of Nebrodi pork with guanciale, walnut cream, ragusano cheese and crispy leeks



TENERO DI MANZO 20

Grilled beef fillet with spicy Gorgonzola cheese, curry-flavoured apples and the Chef's pickled vegetables

RED TUNA STEAK “WEST EAST” 20

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



MAZARA RED PRAWN 34

grilled with EVO oil, salt, lemon - 5 pcs

FISH OF THE DAY per hectogram 6

Fresh fish of the day

SIDE DISHES

ROSEMARY POTATOES 6

MIXED SALAD 6

Lettuce, radicchio, carrots and cherry tomatoes

PEPERONI STUFATI AMMUDDRICATI 6

stewed peppers with breadcrumbs

BLACK CABBAGE SALAD 6

Parmesan shavings, sultanas and toasted peanuts

STEWED SAVOY CABBAGE 6

with Cantabrian anchovies



DESSERTS

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

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

SOUVENIR OF A TRIP 7
Lime and caramel sphere

CHEESECAKE OF THE HOUSE 7
Taste of the Day

GIN & CROC 7
Crumble with gin, chocolate and cream

CUPOLA BAROCCA 7
Pistachio and white chocolate mousse

COVER AND SERVICE 2,50

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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