



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.

STARTER

Zucchini muffin on tomato velouté, 13
with Parmesan fondue, cottage cheese and tuma persa heart.

(ingr. zucchini, onion, EVO oil, wine, carrot, tomato, cooking cream, grana cheese, tuma persa cheese, cottage cheese)



Potato flan with porcini mushrooms and gorgonzola 14
on “Norma-style” velouté and basil-scented Grana fondue.

(ingr. potato, porcini mushrooms, Grana cheese, tinned tomatoes, Gorgonzola cheese, EVO oil, onion, carrots, basil, salt, sugar)

Grandma’s caponata 14
with almond-crusted fried shrimp, bread crisps and cocoa powder

(ingr. aubergine, EVO oil, onion, green olives, capers, pine nuts, basil, tomatoes, d-concentrated tomato purée, sunflower oil)

Asparagus rocher with panko and black sesame, 16
truffle sabayon on Parmesan cream and truffle shavings

(ingr. asparagus, cream, Parmesan cheese, eggs, truffle, salt, panko, black sesame seeds, sunflower oil)

Cod spheres 16
with smoked scamorza filling on yellow datterino tomato velouté

(ingr. salted cod, tomato, parsley, salt, smoked scamorza cheese, yellow datterino tomatoes, extra virgin olive oil, onion, basil, Grana cheese fondue, eggs, breadcrumbs, sunflower oil)

Shrimp “catalana” 22

(ingr. shrimp, onion, cherry tomatoes, capers, garlic, basil, salt, oil)

Octopus “my way” 18
Fried and roasted, with squid ink and chickpea purée,
truffle mashed potatoes and warm salad
(ingr. octopus, lemon, salt, extra virgin olive oil, celery, carrots, vinegar, eggs, breadcrumbs, squid ink, potatoes, butter, Grana
cheese, truffle oil, chickpeas, onion, rosemary)

Red shrimp meatballs with their mayo 18
with red pepper mustard and anchovy pearls
(ingr. shrimp, salt, lime, breadcrumbs, peppers, honey, lime, panko, black sesame seeds, sunflower oil)

Avocado cannolo 18
with red tuna tartare, anchovy caviar and paprika mayonnaise
(ingr. avocado, red tuna, anchovy flakes, mayonnaise, paprika, teriyaki sauce, lemon zest)

Rosemary potato foam with low-temp egg 18
herb croutons, truffle and paprika
(ingr. potatoes, salt, truffle oil, Grana cheese, butter, cream, bread, fresh herbs, egg, truffle, paprika)

Raw scampi with burrata 22
with tuna roe
(ingr. scampi, lime, EVO oil, burrata cheese, tuna roe, salt)

The sea on a plate 38
selection of the finest raw seafood
(ingr. raw fish, salt, white peppers, EVO oil, lemon)



FIRST COURSES

Busiate pasta with Trapanese-style pesto VEG
and crispy potato curls

13



(ingr. red tomatoes, EVO oil, garlic, basil, almonds, salt, potatoes, sunflower oil)

“Thursday gnocchi... and today too” VEG

15

with pistachio cream, cardoncelli mushrooms, crispy pork cheek and bacon crumble

(ingr. pistachio pâté, extra virgin olive oil, salt, basil, cardoncelli mushrooms, onion, garlic, pork cheek, bacon crumble)

Rais Linguine

16

with traditional tuna ragù and mint oil

(ingr. EVO oil, onion, garlic, bluefin tuna, pine nuts, white wine, tomato, tomato purée, mint, walnuts)

Busiate with “different” seafood ragù

18

(ingr. EVO oil, onion, garlic, chilli, saffron threads, mussels, clams, oily fish, lime zest)

Calamarata “dives in”

18

(ingr. pistachio pesto, extra virgin olive oil, basil, Grana cheese, salt, red tuna, buffalo mozzarella, lime, ginger)

“Maritati” with red mullet fillets, 20
dried black olive powder and basil oil

(ingr. red mullet, EVO oil, onion, garlic, celery, carrots, parsley, tomato, pepper, basil, black olives, red and yellow cherry tomatoes, white wine)

Carnaroli cacio e pepe 20
with roman pecorino, truffle, shrimp, sicilian culatello prosciutto and lemon zest

(ingr. caciocavallo, Grana cheese, butter, pepper, truffle, culatello, raw shrimp, lime zest)



Black Ink linguine 22 
squid ink pasta with raw red shrimp, burrata stracciatella and tuna bottarga

(ingr. EVO oil, onion, garlic, lemon zest, cuttlefish, white wine, wild fennel, tomato paste, red shrimp, stracciatella of burrata cheese, tuna roe)

Spaghetti “Essence of the sea” 24
with sea urchin roe and scampi

(ingr. scampi, sea urchin roe, extra virgin olive oil, celery, carrots, onion, parsley, tomato, peppercorns, cinnamon, white wine)

COUS COUS

- Vegetable Cous Cous** **VEG** 16 
with mixed vegetables, chickpeas, curry, turmeric and paprika
(ingr. wheat semola, salt, EVO oil, onion, parsley, cinnamon, almonds, lemon zest, bay leaf, pepper, celery, garlic, courgettes, chickpeas, potatoes, carrots, broad beans, broccoli rabe, white wine, curry powder, turmeric, paprika, double concentrate)
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- “Tonnara del Secco” Cous Cous** 20
with red tuna, citrus pesto, eggplant and sun-dried tomatoes
(ingr. wheat semola, salt, EVO oil, red tuna, sun-dried tomatoes, basil, almonds, capers, oranges, cherry tomatoes, aubergines)
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- “Sea and stories” Cous Cous** 22 
with grouper and fried calamari and shrimp
(ingr. wheat semola, salt, EVO oil, parsley, onion, garlic, almonds, white wine, mixed fish for soup, cinnamon, tomato purée, pepper, squid, shrimp, rice flour, sunflower oil)
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- “Blu” Cous Cous** 24
with red cabbage, cooked and raw scampi, tuna bottarga and toasted hazelnuts
(ingr. semola, sale, olio EVO, cavolo rosso, cipolla, dado, bicarbonato, colorante alim., uovo di tonno, panna, acciughe, scampi)
-
- Cous Cous “black ink”** 24 
with squid ink and sea urchins
(ingr. wheat semola, salt, EVO oil, onion, garlic, lemon zest, fennel, cuttlefish, white wine, tomato purée, sea urchin roe)
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MAIN COURSES

Rais-style squid 18
(ingr. squid, EVO oil, tinned peeled tomatoes, onion, carrots, basil, aubergines, salted ricotta, breadcrumbs, sunflower oil)

Slow-cooked Nebrodi pork fillet 18
with mustard sauce and apple chutney
(ingr. pork fillet, EVO oil, butter, salt, pepper, herbs, mustard, honey, apple cider vinegar, single cream, apples)



Swordfish lollipop in pistachio crust 18
on saffron potato cream and shrimp-flavored bread
(ingr. swordfish, salt, breadcrumbs, primosale cheese, shrimp, oranges, extra virgin olive oil, chopped pistachios)

Sea bass and shrimp roll 18
on clam stew
(ingr. sea bass fillet, salt, lime, extra virgin olive oil, shrimp, cherry tomatoes, clams, garlic, parsley)

Amberjack "on a journey" 20
with Pantelleria-style flavors and caper powder
(ingr. amberjack, rice flour, sunflower oil, tomato, anchovies, capers, olives, oregano, extra virgin olive oil, salt, onion)



Tuna steak “East meets West” 22

seared with white and black sesame, Jerusalem artichoke cream and teriyaki sauce

(ingr. red tuna, EVO oil, white and black sesame seeds, teriyaki sauce, Jerusalem artichokes, potatoes)

Beef tenderloin 24

Four pepper crust, whisky demi-glace and truffle mashed potatoes

(ingr. beef fillet, mixed peppercorns, butter, cream, herbs, garlic, whisky, mustard, brown stock, potatoes, truffle, salt)

Mazara red prawns 35 

grilled with olive oil, salt and lemon (5 pcs)

Fish of the day per 100 g 6,5

Today's fresh fish

SIDES

Rosemary potatoes 6

(ingr. potatoes, extra virgin olive oil, white wine, seasoning, mixed herbs)

Mixed salads 6

(ingr. lettuce, radicchio, carrots and cherry tomatoes)

Stewed peppers with breadcrumbs 6

(ingr. peppers, onion, extra virgin olive oil, breadcrumbs, parsley, garlic oil)

Black cabbage salad 6

(ingr. shavings of Grana cheese, raisins and toasted pine nuts)

Crispy red chard 6

(ingr. EVO oil, red chard, garlic)

Service 2,50

The raw fish served has undergone rapid chilling (Regulation (EC) No 853/2004). We kindly ask our guests to inform our waiting staff of any allergies or intolerances; they will be happy to help you choose the right dishes. For further information, please consult the allergen information board displayed at the entrance to the restaurant.

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

If certain products are unavailable, they may be frozen.

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



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