



START HERE

Rae's Really Good Meatball 9

Ground beef, pork, veal, garlic, parsley, marinara & whipped ricotta

Mussels & Clams GF 15

Garlic butter, white wine, crostini

House Salad 14

Arugula, pancetta, heirloom tomato, caramelized onion, gorgonzola, balsamic vinaigrette

The Perfect Light Fried Calamari 15

Flour, sea salt, charred lemon, marinara

Burrata 14

Roasted pepper pesto, extra virgin olive oil, aged balsamic, parmesan crisp

Our Classic Caesar Salad 12

Romaine lettuce, filet leaves, house Caesar dressing with croutons

ANTIPASTI 16

Pepperoncini, provolone, sweet soppressata, roasted peppers, olives, extra virgin olive oil, red wine vinegar, parsley

SOUP FOR YOU

Wedding Soup GF 7

Chicken broth, egg, Pecorino, baby spinach

PIZZA, PIZZETTA, PIZZA

Tomato and Basil 12

Mozzarella, plum tomato, basil, olive oil

Arugula and Prosciutto 15

Tomato, black pepper, parmesan, truffle oil

PASTA

Penne Forestale 18

Wild mushrooms, pancetta, spinach, goat cheese, beef broth reduction, Pecorino, truffle oil

Shrimp Notte 19

Fettuccine, pink shrimp, lemon zest, crushed pepper, marinara

Seafood Cioppino 24

Linguine, mussels, clams, shrimp, grouper, calamari, spicy tomato sauce

Add Florida lobster tail 19

SIGNATURES

Ina Rae's Favorite Chicken 21

Sautéed chicken breast, broccolini, smoked provolone, white wine

Pork Florentine GF 22

Berkshire pork scaloppini with prosciutto, spinach, Pecorino Romano, marsala

Parmesan Crusted Salmon 24

Egg, parmesan, parsley, lemon butter

Coastal Grouper 32

Gulf coast line-caught, slow braised with capers, olives, cherry tomatoes, chili, garlic, white wine

FAMILY STYLE

	Single	Half	Family
Fettuccine Alfredo	15	9	38
Parmigiana Reggiano cheese, garlic cream			
Add grilled rosemary chicken	4	3	9
Spaghetti Bolognese	16	12	39
Beef, pork sausage, vegetables, red wine, tomato sauce, Grana Padana			
Pappardelle Tomato, Basil Sauce	14	9	34
Fresh cut pappardelle pasta, tomato & basil sauce			
Add meatballs 3.00 each			

GRILL ENTREES

All entrees served with lemon smashed potato & green vegetable of the day

Choose Your Flavor GF

Sicilian Red Pepper & Garlic Butter

Charred Lemon, Olive Oil, Wild Oregano

Beef & Mushroom Reduction with Gorgonzola

Today's Snapper Catch	24	Mahi Mahi	26
Salmon	24	Grouper	32
8oz Filet	34		
Twin Florida Lobster Tails	39		

Grilled Local Pink Shrimp 26

Locally caught Gulf water pink shrimp. Either grilled with red pepper garlic butter or charred with lemon, olive oil & wild oregano

KIDS MENU

Chicken Tenders 10

Penne pasta & broccolini

Tomato & Basil Pizza 10

Mozzarella, plum tomato, basil, olive oil

Spaghetti & Meatballs 10

Marinara sauce

Alfredo Pasta 10

Penne pasta & grilled chicken

*GF denotes Gluten Free items. However, cross-contact with other food items that contain gluten is possible.

Florida state tax will be added to all food and beverage items. Kids under 5 are free. A gratuity of 20% will be added to parties of 6 or more. If you are concerned about food allergies, please alert your server prior to ordering. Consuming raw or undercooked meat, seafood, poultry, shellfish, and eggs increase the consumer's risk of food-borne illness. Menu items may be substituted from time to time based on availability



WHITE WINE

	6oz	9oz	Bottle
Ruffino Prosecco, <i>Veneto (splits)</i>			10
Barone Fine Pinot Grigio, <i>Valdadige</i>	7	9	23
Banfi San Angelo Pinot Grigio	7	9	28
La Vis Pinot Grigio, <i>Trentino</i>	9	11	30
Crossings Sauvignon Blanc, <i>NZ</i>	9	11	27
Sterling Sauvignon Blanc	7	10	28
Jankara Vermintino Di Gallura, <i>Sardinia</i>			44
Lagaria Chardonnay, <i>Trentino</i>	10	14	30
Rodney Strong Chalk Hill Chardonnay, <i>Sonoma</i>	11	15	34
Kendall-Jackson Vinters RSV Chardonnay, <i>CA</i>	9	13	
Mer Soliel RSV Chardonnay, <i>Santa Lucia Highlands</i>			36
Beringer White Zinfandel	6	9	28
Whispering Angel Rose, <i>Cotes De Provence</i>	11	14	49

RED WINE

	6oz	9oz	Bottle
Old Soul Pinot Noir, <i>CA</i>	8	10	
Crossings Pinot Noir, <i>NZ</i>	11	14	36
Elouan Pinot Noir, <i>Oregon</i>			36
Sea Sun Pinot Noir, <i>Monterey</i>	9	11	28
Sterling Merlot	9	13	34
Duckhorn Merlot, <i>Napa</i>			48
Toscolo Chianti, <i>Tuscany</i>	7	9	23
Il Palagio "When We Dance" Chianti, by Sting, <i>Tuscany</i>	11	13	36
Tenuta Di Arceno Chianti RSV, <i>Tuscany</i>			48
Sterling Cabernet Sauvignon	7	9	28
Bonzana Cabernet, <i>CA (by Caymus)</i>	9	11	30
Faust Cabernet, <i>Napa</i>			85
Padrillos Malbec	8	12	30
The Prisoner Red Blend, <i>Napa</i>			79
Antinori Pian D, Vigne Rossa Montalcino, <i>Tuscany</i>	15	18	
Einaudi Barolo Ludo, <i>Piedmont</i>			78
Pio Cesare Barolo, <i>Piedmont</i>			119
Frescobaldi Castalgio Brunello Di Montalcino			135

SIGNATURE COCKTAILS

Negroni 13

Malfy Originale Gin, Campari, sweet vermouth, orange twist

Aperol Spritz 14

Ruffino Prosecco, Aperol, club soda, orange slice

Italian Margarita 12

Sauza Silver Tequila, Dekuyper Amaretto, fresh lime juice, orange juice, lime wheel

Dirty Goose Martini 12

Grey Goose Vodka, olive juice, blue cheese-stuffed olives

Rae's Manhattan 12

Makers Mark Bourbon, Angostura Bitters, sweet vermouth, Luxardo Cherry, rosemary

Calusa Cosmopolitan 12

Tito's Handmade Vodka, St. Germain Elderflower Liqueur, cranberry juice, lime

Bayside Bellini 12

Pinnacle Peach Vodka, Ruffino Prosecco, pomegranate liqueur

BEER

Draft

	12oz	20oz
Yuengling	5.25	8.50
Bud Light	4.50	7.75
Local Craft	7.25	12
Stella Artois	7.25	10
Mangolandia	7.25	12

White Claws 6

Mango	Raspberry
Black Cherry	Lime

DESSERTS

	Single	Family
Lemon Ricotta Cheesecake Ricotta, sweet cream, eggs, vanilla, lemon	7	18
Chocolate Torte Flourless cake, cocoa, bittersweet chocolate	7	18
Tiramisu Grand Marnier-soaked lady fingers, coffee, mascarpone cheese	7	18