



## START HERE

### Rae's Really Good Meatballs 12

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

### Mussels & Clams 15 gf

Garlic butter, white wine

### House Salad 12 gf

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

### Caprese Salad 14 gf

Fresh mozzarella, beefsteak tomato, basil, extra virgin olive oil, balsamic

## SOUP FOR YOU

### Pasta Fagiole 9

Tomato, pancetta, beans, pasta, vegetables, chicken broth, parmesan

### The Perfect Light Fried Calamari 18

Flour, sea salt, charred lemon, marinara

### Shrimp Bruschetta 16

Grilled ciabatta bread, lemon ricotta, shrimp, tomato, balsamic, extra virgin olive oil

### Our Classic Caesar Salad 12

Romaine lettuce, filet leaves, house Caesar dressing, croutons

## PIZZA, PIZZETTA, PIZZA

### Tomato and Basil 14

Mozzarella, plum tomato, basil, olive oil

### Wild Mushroom, Prosciutto 16

Tomato, mozzarella, parmesan, truffle oil, goat cheese

## PASTA SIGNATURES

### Penne Forestale 19

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

### Lobster Ravioli 24

Lemon, tarragon cream

### Cioppino 26

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

## SIGNATURES

All signatures served with spaghetti

### Ina Rae's Favorite Chicken 24

Sautéed chicken breast, broccolini, smoked provolone, white wine

### Rae's Veal Parmesan 29

Tender veal lightly pounded breaded and pan fried topped with marinara, mozzarella, parmesan, basil

### Coastal Grouper Puttanesca 32

Pan seared local grouper with capers, Kalamata olives, anchovy, garlic, chili, white wine tomato sauce, balsamic glaze

## PASTA CLASSICS

### Fettuccine Alfredo 18

Parmigiana Reggiano cheese, garlic cream

Add grilled chicken 4

Add local pink shrimp 9

### Spaghetti Bolognese 19

Beef, pork sausage, vegetables, red wine, tomato sauce, Grana Padana

### Lasagna 18

Layers of pasta, beef ragu, vegetables, ricotta, mozzarella, parmesan

### Fettuccine Carbonara 21

Pancetta, onion, cream, parmesan, peas

### Penne Pesto 18

Basil, garlic, olive oil, parmesan cheese

Add local pink shrimp 9

Add grilled chicken 4

## GRILL ENTREES

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

### Today's Fresh Catch 29 gf

### 8oz Filet 37 gf

Beef & Mushroom Reduction with Gorgonzola

### Salmon 28 gf

### Red Snapper 32 gf

### Grilled Local Pink Shrimp 28 gf

Locally caught Gulf water pink shrimp charred with lemon, olive oil & wild oregano

## KIDS MENU

### Tomato & Basil Pizza 10

Mozzarella, plum tomato, basil, olive oil

### Chicken Tenders 10

Penne Pasta & Broccolini

### Spaghetti & Meatballs 10

Marinara sauce

### Alfredo Pasta 10

Add grilled chicken 4

\*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. 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	Bottle
Lunetta Prosecco, Veneto (splits)		10
Barone Fine Pinot Grigio, Valdadige	7	26
Banfi San Angelo Pinot Grigio	8	30
Crossings Sauvignon Blanc, NZ	9	34
Sterling Sauvignon Blanc	7	26
Rodney Strong Chalk Hill Chardonnay, Sonoma	11	42
Kendall-Jackson Vinters RSV Chardonnay, CA	9	34
Whispering Angel Rose, Cotes De Provence	11	42
Stella Rosa Moscato d'Asti	9	34

## RED WINE

	6oz	Bottle
Old Soul Pinot Noir, CA	8	30
Crossings Pinot Noir, NZ	11	42
Elouan Pinot Noir, Oregon		36
Sea Sun Pinot Noir, Monterey		34
Sterling Merlot	9	34
14 Hands "Hot to Trot" Red Blend, Columbia V	11	42
Toscolo Chianti, Tuscany	7	26
Il Palagio "When We Dance" Chianti, by	11	42
Sting, Tuscany		48
Tenuta Di Arceno Chianti RSV, Tuscany		48
Sterling Cabernet Sauvignon	7	26
Bonzana Cabernet, CA (by Caymus)	9	34
Antinori Pian D, Vigne Rossa Montalcino, Tuscany	15	58

## 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

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

### White Claws 6

Mango	Raspberry
Black Cherry	Lime

## DESSERTS

### Lava Cake

Molten chocolate cake, vanilla ice cream

7

### Chocolate Torte

Flourless cake, cocoa, bittersweet chocolate

7

### Tiramisu

Grand Marnier-soaked lady fingers, coffee, mascarpone cheese

7