



START HERE

Pasta Fagiole 9

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

Rae's Really Good Meatballs 12

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

Mussels & Clams 16 gf

Garlic butter, white wine

Arugula Salad 14 gf

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

Caprese Salad 16 gf

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

The Perfect Light Fried Calamari 19

Flour, sea salt, charred lemon, marinara

Our Classic Caesar Salad 14

Romaine lettuce, house caesar dressing, croutons

Pesto Garlic Knots (5) 15

Seasoned baked garlic knots, house made basil pesto, parmesan

Bresaola and Burrata 19

Creamy burrata, sliced bresaola, baby arugula, pinenuts, dried figs, aged balsamic glaze



PASTA/RISOTTO

Penne Forestale 26

Wild mushrooms, pancetta, spinach, goat cheese, mushroom broth reduction, pecorino, truffle oil

Sea Scallops 34 gf

Brown butter & crab risotto

Fettuccine Alfredo 18

Parmigiana reggiano cheese, garlic cream

Add grilled chicken 4

Add local pink shrimp 9

Spaghetti Bolognese 21

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

Add meatball 7

Uncle Sal's Lasagna 19

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

Penne Pesto 18

Basil, garlic, olive oil, parmesan cheese

Add local pink shrimp 9

Add grilled chicken 4

***Gluten Free Pasta Available Upon Request**

SEAFOOD

Grouper Puttanesca 36

Florida grouper, roasted w/ capers, olives, anchovy, garlic, chili, white wine tomato sauce

Wild Pink Shrimp 34 gf

Locally caught, grilled sweet gulf shrimp

Mahi Mahi 32 gf

Lemon, evo, garlic, oregano

Cedar Roasted Salmon 29 gf

White balsamic, tarragon & mustard glaze

Cioppino 29

Mussels, clams, shrimp, grouper & calamari in a spicy tomato sauce



MEAT

Ina Rae's Favorite Chicken 26

Sautéed chicken breast, broccolini, smoked provolone, white wine

Rae's Chicken Parmesan 29

Tender chicken breaded topped with marinara, mozzarella, parmesan, & basil

Cast Iron Seared Beef Filet Medallions 36 gf

Rosemary & garlic butter

TREAT YOURSELF!

ADD A SIDE OR TWO

CHOOSE SIDES

Truffle Mushroom Risotto 9 gf

Grilled Asparagus 7 gf

Side Pasta 6

Crispy Fingerling Potato's 5 gf

Chef's Vegetable 5 gf



KIDS MENU

Chicken Tenders 10

Penne pasta & broccolini

Spaghetti & Meatballs 10

Marinara sauce

Alfredo Pasta 10

Add grilled chicken 4

Add grilled shrimp 9

***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



WINE CART

IN ADDITION TO OUR WINE PORTFOLIO, CHOOSE FROM A VARIETY OF SEASONAL WORLD CLASS AWARD WINNING WINES BY THE GLASS

WHITE WINE

GLASS BOTTLE

ROBERT MONDAVI PRIVATE S. PINOT GRIS	FRESH, FRUITY FLAVORS OF MELON AND CITRUS FRAMED BY A CRISP ACIDITY.	9.75	29
SAN ANGELO PINOT GRIGIO	FRESH BOUQUET WITH NOTES OF PEAR, PEACH, ANISE AND HONEY. TASTE	18	45
KENDAL JACKSON CHARDONNAY	FRUITY, SMOOTH AND SLIGHTLY SPICY	10	32
RODNEY STRONG CHARDONNAY	PEAR AND PINEAPPLE MIX WITH SPICE AND REFRESHING ACIDITY	11.5	34
STELLA ROSA MOSCADO DASTI	SEMI-SWEET, SEMI-SPARKLING WINE, PEACH, APRICOT, HONEY TONES	9.75	29
CROSSINGS SAUVIGNON BLANC NZ	LIVELY LIME AND GRAPEFRUIT FLAVORS, PRECEDED BY A BOUQUET OF KIWI AND MELON.	11.50	36

RED WINE

BONANZA CABERNET CAL.	DARK BERRY, VANILLA, CASSIS, AROMAS OF CURRANTS AND OAK ARE MET BY A SUBTLE SMOKINESS.	10	32
STERLING CABERNET	RICH BLACK FRUIT FLAVORS WITH HINTS OF TOFFEE AND CHOCOLATE FROM THE OAK.	9.5	32
CAPOSALDO CHIANTI	RUBY RED FRUITY PERFUME, SMOOTH TEXTURE, EXCELLENT STRUCTURE, ELEGANT FINISH.	9.5	32
STERLING MERLOT	HINTS OF BLACKBERRY FRUIT, PLUM AND RIPE BLACK CHERRY.	15	45
SEA SUN PINOT NOIR	TRIKINGLY SOFT, WITH SCENTS OF BAKED CHERRIES, VANILLA AND BROWN SPICE.	12	36
CROSSINGS PINOT NOIR	RIPE CHERRIES AND HINTS OF DARK CHOCOLATE BOUQUET, SPICY FRUIT FLAVORS WITH AN ALMOST NUTTY QUALITY	12	36



SIGNATURE COCKTAILS

- 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 9.50
Bud Light 8.75
Local Craft 12
Stella Artois 10
Seasonal Craft 12
- White Claws 8**
Mango, Black Cherry, Raspberry, Lime



DESSERT SHOOTERS

EACH DAY OUR CHEFS CREATE MINI DELIGHTS JUST ENOUGH TO SATISFY YOUR SWEET CRAVING

CHOOSE FROM OUR TOWER OF MINI HOUSE MADE DESSERTS
4 EACH
5 FOR 16

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