

At Rae's, we seek locally raised and homegrown products harvested at their seasonal peak.

We wish to thank the farmers, producers, and artisans who take special care to bring their chosen craft to our table.

## ANTIPASTO "STARTERS"

### Rae's Really Good Meatball 14

tomato braised, basil ricotta cheese, fennel confit

### PEI Mussels 16gf

Calabrian sausage, lemon, garlic, white wine

### Arancini 14

Aborio rice, peas, mozzarella & wild mushrooms, marinara

### Sele e Peppe Calamari 14

lightly fried, spicy marinara, charred lemon fried capers

### Eggplant Meatball 12

Roasted garlic aioli, marinara, Pecorino romano cheese

### Beef Sirloin Carpaccio 16gf

Mustard aioli, capers, EVOO, shaved Pecorino



## FRESH CATCH FISH

### DAY BOAT SELECT

MARKET PRICED \* SIMPLY PREPARED

## PRIMI "PASTA & GRAINS"

### Spaghetti Carbonara 22

Pancetta, Pecorino, black pepper, Peas

### Garganelli Forestale 28

Wild mushrooms, pancetta, spinach, goat cheese, Pecorino, truffle oil

### Pappardelle Pasta 26

Traditional bolonaise sauce, basil ricotta cheese

### Seafood Misto "Seafood Linguine" 35

Linguine pasta, clams, Florida pink shrimp, mussels, Calbrian chili, white wine, garlic

\*Gluten Free Pasta Available Upon Request



## IN SALADA "SALAD"

### Rae's Caesar 15

Romaine hearts, crouton, pecorino, anchovy, Caesar dressing

### Parma Prosciutto 15gf

Baby arugula, grilled artichokes, sundried tomato, shaved Pecorino, lemon EVOO

### Caprese 14 gf

Heirloom tomato, buratta cheese, pine nuts, aged balsamic



## SECONDI "ENTREES"

### Florida Red Grouper 36 gf

Pan seared, white bean puree, gremolata, charred lemon, broccoli

### Chicken Parmesan 26

Marinara, fresh mozzarella, spaghetti

### Beef Filet 44gf

Wild mushrooms, Yukon gold mash, asparagus, rosemary, marsala reduction

### Ina Rae's Chicken 34

Airline chicken breast, fresh broccoli, garlic, chili, white wine, sundried tomato, linguine

### Farroe Island Salmon 34gf

Roasted butternut squash caponata pine nuts, truffle honey balsamic glaze

## KIDS

12 & Under

### Spaghetti & Meatball 15

### Chicken Parmesan w Spaghetti 18

### Penne Alfredo 15

\*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 service charge of 18% 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 Selections

### SPARKLING

	GLASS/SPLIT	BOTTLE
Ruffino Prosecco Split, Italy	12	---
Ruffino Prosecco, Italy	---	35

### WHITES & ROSE

	GLASS	BOTTLE
Castello del Poggio Moscato, Italy	12	38
Banfi San Angelo Pinot Grigio, Italy	14	42
Whispering Angel Rose, France	15	47
Chalk Hill Chardonnay, California	14	42
Josh Cellars Sauvignon Blanc, California	12	38
Villa Antinori Tuscano Bianco, Italy	12	38

### REDS

	GLASS	BOTTLE
Caparzo Sangiovese, Italy	12	38
Banfi Chianti Classico, Italy	14	42
Bonanza Cabernet by CAYMUS, California	12	38
Bogle Vineyards Merlot, California	12	38
Portlandia Pinot Noir, Oregon	14	42

## 16oz Draft Beers

Yuengling 8	Modelo Especial 9
Michelob Ultra 8	Miller Lite 8
FMB High 5 IPA 10	Shock Top 8

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## Desserts

12

### Flourless Chocolate Torte

*Valrhona Semi Sweet Chocolate, Fresh Cream*

### Seasonal Berries Zabaglione

*Straberries, Raspberries and Blueberries, Marsala Egg Custard*

### Key Lime Cannoli

*Pistachio & Chocolate Dipped Shell, Key Lime Curd*