



DINNER HOURS MONDAY-SUNDAY 5:00-9:00

ANTIPASTO “STARTERS”

Rae’s Really Good Meatball 14

Tomato sauce, basil infused ricotta cheese

PEI Mussels 19 gf

Tomato, basil, Calabrian chili, garlic, lemon, white wine

Arancini 14

Arborio rice, peas, mozzarella, wild mushroom, marinara

Sale e Pepe Calamari 19

Lightly fried, spicy marinara, charred lemon, fried capers

Burrata Margherita Pizza 19

House tomato sauce, roasted cherry tomato’s, burrata, olive oil and parmesan cheese

Char-Grilled Octopus 19 gf

Cannellini beans, fennel, garlic, lemon, crostini

INSALATA “SALAD”

Rae’s Caesar 15

Romaine hearts, crouton, pecorino, anchovy, House-made Caesar dressing

Italian Chop Chop Salad 16 gf

Romaine lettuce, diced salumi, aged provolone, gorgonzola cheese, roasted red peppers, artichoke hearts, diced tomato, cured olives, red wine vinaigrette

Caprese 16 gf

Heirloom tomato, burrata cheese, pine nuts, aged balsamic

SECONDI “ENTREES”

We pride ourselves in partnering with Dilly’s Fish Company who’s fisherman are dedicated in providing sustainable locally caught fish to us daily weather permitting

Florida Red Grouper 38 gf

Garlic spinach, parmesan risotto, romesco sauce

Chicken Parmesan 26

Marinara, fresh mozzarella, spaghetti

Beef Filet Medallions 44 gf

Truffle mashed potatoes, broccoli rabe, porcini mushroom demi reduction sauce

Ina Rae’s Chicken 34

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

Faroe Island Salmon 34 gf

Vegetable & potato ratatouille, basil pesto

PASTA YOUR WAY

CHOOSE 1 PASTA

PENNE, LINGUINE, SPAGHETTI

TOMATO BASIL SAUCE 22

ALFREDO 25

BASIL PESTO 22

VODKA SAUCE 25

VEGETABLE PRIMAVERA 26

CARBONARA 28

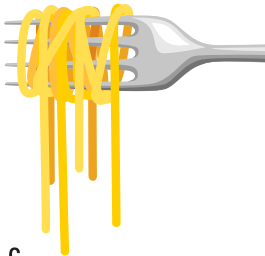
ADD-ONS

Grilled Chicken + 6

Pink Shrimp +9

Rae’s Meatball +7

*Gluten Free Pasta Available Upon Request



Chef’s Signature Pasta’s

Garganelli Forestale 28

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

Seafood Misto “Seafood Linguine” 35

Linguine pasta, clams, Florida pink shrimp, mussels, Calabrian chili
Choose Red or White Wine Sauce

Lobster Ravioli 32

Wild mushrooms, spinach, basil, lobster cream

Pappardelle Bolognese 28

Ragout of beef, veal and pork simmered with tomato & spices over wide egg noodles with basil ricotta

KIDS

12 YEARS AND UNDER

Spaghetti & Meatball 15

1/2 Chicken Parmesan w Spaghetti 15

Pasta Alfredo 15

Pasta with Butter 9

SIDES

Parmesan Risotto 10

Broccoli Rabe with Garlic 9

Truffle Mashed Potato 10

Grilled Asparagus 10

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

Florida state tax 6.5% will be added to all food and beverage items. An 18% service charge will be added to your bill in which 100% goes to the associate. 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