ANTIPASTO
STARTERS

Rae's Really Good Meatball 15
Hand-rolled meatball slow-braised in rustic tomato sauce, finished with whipped basil ricotta and extra virgin olive oil.

Whipped Ricotta & Prosuitto 16
Whipped ricotta layered with delicately sliced prosciutto, local honey, roasted pistachios, Sicilian sea salt, and grilled ciabatta.

GF Balsamic Brussels Sprouts 14
Crispy caramelized Brussels sprouts with marinated goat cheese, smoked bacon, and house tomato jam.

GF Cozze Fra Diavolo 18
Fresh mussels simmered in a fiery Calabrian-style tomato broth with garlic, herbs, and extra virgin olive oil.

Point Judith Calamari 18
Lightly crisp calamari with fried capers, charred lemon, and spicy marinara for dipping.

GF Grilled Marinated Octopus 21
Tender grilled octopus with cannellini beans, shaved fennel, roasted garlic, and bright lemon vinaigrette.

INSALATA
SALADS

Rae's Classic Caesar 14
Crisp baby romaine hearts, aged Pecorino Romano, garlic crostini, and our signature Caesar dressing.

GF The Caprese 18
Vine-ripened heirloom tomatoes, burrata, candied pine nuts, basil oil, and aged balsamic reduction.

Italian Chop Chop 19
A vibrant blend of romaine, Italian cured meats, aged cheeses, roasted peppers, artichokes, olives, and tomato tossed in red wine vinaigrette.

ADD GRILLED CHICKEN +9
ADD GULF SHRIMP +13

PESCE DEL GIORNO
WHOLE CATCH

Whole Catch Costal Snapper MRKT
A chef selected whole snapper, simply prepared to showcase the quality of the day's catch. Served with vegetables and a thoughtfully prepared accompaniment.

SEMPLICEMENTE 24
BUILD YOUR PASTA

Choose your favorite pasta and sauce, crafted to order with premium additions and classic Italian flavors.

Pasta
Penne, Linguine, Spaghetti, Rigatoni

Sauce
Marinara , Garlic & Olive Oil , Alfredo +3, Vodka Sauce +4, Pesto +4

Protein
Grilled Chicken +5, Gulf Shrimp +9, Meatball +8, Italian Sausage +8

SIGNATURE
PASTA

Rigatoni Bolognese 28
Bronze-cut rigatoni tossed with slow-simmered meat ragù, fresh tomato, basil, and aged Parmesan.

Garganelli Forestale 28
Artisan garganelli with woodland mushrooms, pancetta, spinach, goat cheese, and a touch of truffle.

Gulf Shrimp Scampi 38
Florida pink shrimp sautéed with garlic, white wine, lemon butter, and parsley over linguine.

Vegan Penne Pasta 22
Penne tossed with garden vegetables, cannellini beans, roasted peppers, garlic, and extra virgin olive oil.

Rae's Signature Spaghetti Carbonara 26
Traditional-style carbonara featuring crispy pancetta, Parmesan, cracked black pepper, and egg emulsion.

Lasagna al Forno 26
Layers of pasta, rich meat sauce, creamy ricotta, mozzarella, and herbs baked until golden.

Lobster Ravioli 34
Lobster-filled ravioli with sautéed spinach, blistered tomatoes, and Parmesan cream.

CARNE
MEAT

Rae's Chicken Parmesan 29
Crispy chicken cutlet topped with marinara and fresh mozzarella, served with spaghetti.

GF Agro Dolce Pork Chop 34
Center-cut pork chop paired with rosemary fingerling potatoes, broccolini, and pancetta crisp finished with a sweet-and-savory glaze.

Prime Beef Tenderloin Tournedos 49
Tender cuts of beef tenderloin served over truffle Yukon Gold mash with Barolo reduction. Add Gorgonzola Crust +5.

Ina Rae's Chicken 32
Sautéed chicken breast with broccolini, sun-dried tomatoes, garlic, lemon, and chili in a white wine sauce over linguine.

GF Braised Beef Short Rib 39
Fork-tender short rib served with Parmesan risotto, vegetable ribbons, and pine nut gremolata.

FRUTTI DI MARE
SEAFOOD

Seafood Misto 38
Florida shrimp, mussels, and clams served in your choice of garlic white wine broth or rustic tomato sauce over linguine.

Florida Red Grouper Francese 42
Pan-seared grouper with sun-dried tomato risotto, broccolini, and lemon-caper butter.

GF Salmon al Forno 30
Oven-roasted salmon with blistered tomatoes, olives, capers, lemon, and rosemary fingerling potatoes.

***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