

RAO'S®

MIAMI BEACH

PRIVATE EVENTS

1601 Collins Avenue, Miami Beach FL, 33139 | 305.404.7267 (RAOS)



Rao's Main Dining Room

RAO'S®

MIAMI BEACH

GENERATIONS OF AUTHENTICITY

The iconic Rao's can now be experienced at Loews Miami Beach Hotel in the historic St. Moritz Tower. The 127-year-old, 10-table, East Harlem Italian restaurant offers the most coveted New York dinner reservation to "get."

A culinary national treasure, widely acclaimed for its authentic, southern Neapolitan Italian cooking and home-style family ambiance, Rao's was honored with a pinnacle three stars from New York Times restaurant critic Mimi Sheraton, who described the cuisine as "exquisitely simple Italian cooking." Rao's is known as one of the country's oldest family-owned and operated restaurants that remains in its original location, serving the type of southern Italian cuisine that resonates with freshness, authenticity, flavor and love.

Rao's serves and satiates some of the most powerful appetites in the world. Politicians, sports figures and matinee idols have all jockeyed for reservations. Indeed, there is a reason why the only way to get a seat at this legendary restaurant is to be a regular and have "table rights," or be lucky enough to be invited as a guest by someone who does. Regulars at Rao's read like the "who's who" of New York society, including Tommy Mottola, Ron Pearlman, Billy Crystal, Rob Reiner and Woody Allen.

Now with a second home in the heart of South Beach, Rao's Miami Beach invites you to get full and be fulfilled as we celebrate the traditions and ritual at the heart of Italian cuisine and the Rao's family way of feasting. Designed by the Engstrom Design Group of San Rafael, CA, Rao's Miami Beach captures the intimate, convivial, speakeasy style of the original, located at 455 East 114th Street.

We look forward to welcoming you to Rao's Miami Beach for an unforgettable dining experience.

RAO'S®

CUISINE

Authentic, Southern Neapolitan Italian

HOURS

Sunday - Thursday 5:30p.m. - 10:00p.m.

Friday & Saturday 5:30p.m. - 11:00p.m.

SPECIAL EVENTS

12 - 85 guests

PRIVATE DINING SPACES

Rao's offers 2 semi-private dining areas

These semi-private areas
accommodate up to 85 guests

1. Main dining room for up to 85 guests
2. Rao's room for up to 45 guests

Table configurations in both dining areas will be with
existing furniture and includes tables & booths.

No furniture removal

Additional fees will apply for full main
Dining Room or Rao's Room buyouts.

MENU PRICING

Pre-selected menus start at
\$150 ++ per person for seated service

Family-style dinner

Additional menu options available
for reception and buyout events.

Food and beverage minimums vary
based on availability and event date.

MUST-TRY DISH

RAO'S MEATBALLS

Made with love and our Family's Marinara Sauce





RAO'S®

MIAMI MENU

\$150 per person

All charges are subject to a 25% service fee & a 9% sales tax

FAMILY STYLE MENU

4-Course

ANTIPASTI e INSALATE

Choose 2 appetizers

Baked Clams

Baked Little Neck Clams Stuffed with Rao's
Bread Crumb Stuffing

House Salad

Lettuce, Cucumber, Endives, Fennel, Radicchio, Red
Onions and Tomatoes in House Vinaigrette

Roasted Red Peppers & Burrata

Italian Parsley, Golden Raisins, Pine Nuts, EVOO Drizzle

Calamari Fritti

Deep Fried Calamari & Julienned Zucchini with
Remoulade & Marinara Sauce

Caesar Salad

Romaine, Caesar Dressing, Shaved Parmesan &
Toasted Croutons



MIAMI MENU

Continued

PRIMI PIATTI

Choose 3 pastas

Gemelli Pesto

Gemelli Pasta, Basil Pesto, Torn Basil, Pine Nuts

Rigatoni Bolognese

Braised Beef, Oregano, Basil,
San Marzano Tomatoes, Pecorino Romano

Penne Marinara

Rao's Family Recipe with Penne Pasta

Penne Vodka

San Marzano Tomatoes, Cream & Vodka

Rao's Meatballs

Traditional Rao's Meatballs Served in Tomato Sauce

Fiochette

Beggars Purse Ravioli, Stuffed with Bartlett Pears, Ricotta
Cheese, Brown Butter, Sage, Dried Cranberries



RAO'S®

MIAMI MENU

continued

SECOND PIATTI

Choose 3 entrees

Veal Picatta

Veal Scaloppini with White Wine, Butter & Caper Sauce

Uncle Vincent's Famous Lemon Chicken

Char-Broiled Bone-In Chicken, Quartered & Served in
Uncle Vincent Lemon Sauce

Red Snapper with Lemon & Fennel

Pan-seared Red Snapper, Lemon, Fennel,
White Wine & Shallot Butter Sauce

Shrimp Fra Diavolo

Sautéed Shrimps Served in Spicy Tomato Sauce

Pork Chop Agro Dolce

Sliced Pork Chop, Topped with Sautéed
Hot & Sweet Cherry Peppers

Veal Parmesan

Pounded & Breaded Veal Chop Topped with Marinara
Sauce, Parmesan & Melted Mozzarella Cheese

Choice of Sautéed Vegetables

Choose 2 vegetables to be served with entrées:
Spinach, Broccoli Rabe or Asparagus



RAO'S®

MIAMI MENU

continued

DOLCI

Choose 2 desserts

Cannoli

Fresh Ricotta Cream, Orange & Lemon Zest,
Chocolate Drops

New York Cheesecake

Rao's Famous Cheesecake

Tiramisu

Espresso-Soaked Lady Fingers,
Mascarpone Mousse, Cocoa Powder



RAO'S®

HARLEM MENU

\$175 per person

All charges are subject to a 25% service fee and 9% sales tax

FAMILY STYLE MENU

4-Course

ANTIPASTI e INSALATE

Choose 3 appetizers

Baked Clams

Baked Little Neck Clams Stuffed with
Rao's Bread Crumb Stuffing

House Salad

Lettuce, Cucumber, Endives, Fennel, Radicchio, Red Onions
& Tomatoes in House Vinaigrette

Roasted Red Peppers & Burrata

Italian Parsley, Golden Raisins, Pine Nuts, EVOO Drizzle

Calamari Fritti

Deep Fried Calamari and Julienne Zucchini with
Remoulade & Marinara Sauce

Caesar Salad

Romaine, Caesar Dressing, Shaved Parmesan,
Toasted Croutons



RAO'S®

HARLEM MENU

continued

PRIMI PIATTI

Choose 3 pastas

Gemelli Pesto

Gemelli Pasta, Basil Pesto, Torn Basil, Pine Nuts

Rigatoni Bolognese

Braised Beef, Oregano, Basil,
San Marzano Tomatoes, Pecorino Romano

Penne Vodka

San Marzano Tomatoes, Cream & Vodka

Rao's Meatballs

Traditional Rao's Meatballs Served in Tomato Sauce

Fiochette

Beggars Purse Ravioli with Bartlett Pears,
Ricotta Cheese, Brown Butter, Sage, Dried Cranberries



RAO'S®

HARLEM MENU

continued

SECOND PIATTI

Choose 3 entrees

Veal Picatta

Veal Scaloppini with White Wine, Butter & Caper Sauce

Uncle Vincent's famous Lemon Chicken

Char-Broiled Bone-In Chicken, Quartered & Served in
Uncle Vincent Lemon Sauce

Red Snapper with Lemon & Fennel

Pan-seared Red Snapper, Lemon, Fennel,
White Wine & Shallot Butter Sauce

Shrimp Scampi

Sauteed Shrimp in Garlic Lemon, Butter &
White Wine Sauce

Pork Chop Agro Dolce

Sliced Pork Chop, Topped with Sautéed
Hot & Sweet Cherry Peppers

Veal Parmesan

Pounded and Breaded Veal Chop Topped with Marinara
Sauce, Parmesan & Melted Mozzarella Cheese

Steak Pizzaiola

Sliced Grilled Ribeye Steak, Julienne Tomatoes,
Yellow Bell Peppers, Spanish Onions, Garlic,
Extra Virgin Olive Oil, Oregano

Choice of Sautéed Vegetables

Choose 2 vegetables to be served with entrées:
Spinach, Broccoli Rabe or Asparagus



RAO'S®

HARLEM MENU

continued

DOLCI

Cannoli

Fresh Ricotta Cheese, Orange & Lemon Zest,
Chocolate Drops

New York Cheesecake

Rao's Famous Cheesecake

Tiramisu

Espresso-Soaked Lady Fingers,
Mascarpone Mousse, Cocoa Powder



BEVERAGE PACKAGES

	Premium	Super Premium	Beer, Wine, Non-Alcoholic Beverages
One Hour	\$70.00	\$85.00	\$45.00
Two Hour	\$85.00	\$95.00	\$50.00

Each additional hour for Premium is \$25.00 and Super Premium \$35.00 per person.

Beverage Package does not include Bottled Water, Champagne, Cognacs, Cordials, Ports or Shots.

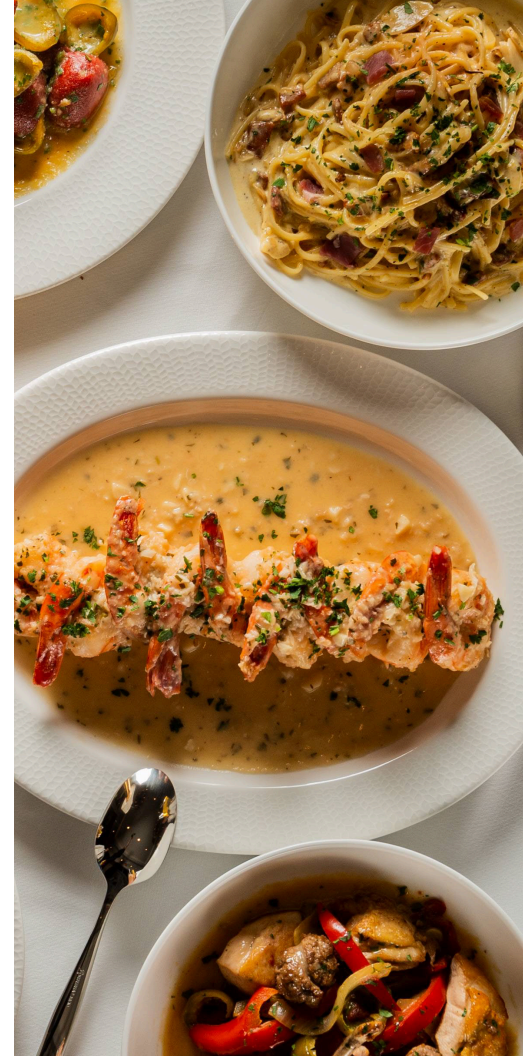
BEVERAGE BRANDS

	Premium Brands	Super Premium Brands
SCOTCH	Johnny Walker Black	Chivas Regal
BOURBON	Jack Daniels	Makers Mark
VODKA	Ketel 1	Grey Goose
GIN	Tanqueray	Bombay Sapphire
RUM	Bacardi, Silver	Mount Gay
WHISKEY	Jameson	Crown Royal
TEQUILA	Patron Silver	Don Julio Reposado

A \$200 bartender fee will apply per bartender.

All prices subject to 25% service charge and 9% sales tax. Brand subject to change without prior notice.





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