

NEW!
CARRABBA'S
SMALL PLATES

Introducing a whole new way to eat at Carrabba's! Six different tastes, sized just right. Mix and match to create your perfect meal or share a variety at your table.

NEW! Ricotta & Honey Crostini**

Baked crostini with sweet ricotta cheese, toasted walnuts, hazelnuts, pistachios and drizzled with honey | 2.99

NEW! Grilled Asparagus with Prosciutto GF

Wood-grilled asparagus wrapped with thinly sliced prosciutto and fontina | 3.49

NEW! Mozzarella Bites

Crispy bites of mozzarella, ricotta and Italian herbs served with our marinara sauce | 3.49

NEW! Meatballs & Ricotta

Meatballs simmered in our pomodoro sauce with ricotta and romano cheese | 3.99

NEW! Three-Cheese Stuffed Mushrooms

Oven-roasted mushrooms stuffed with sausage, spinach, ricotta, romano, mozzarella and Italian breadcrumbs served with our tomato cream sauce | 4.99

NEW! Italian Lettuce Wraps GF

Wood-grilled chicken tossed with sun-dried tomatoes, diced tomatoes, roasted red bell peppers, kalamata olives, red onions, celery, basil and ricotta salata in our Mediterranean lemon vinaigrette. Drizzled with a port wine reduction and served with romaine lettuce | 4.99

GF This dish is Gluten-Free. Caesar Salads are gluten-free without croutons and Mama Mandola's Sicilian Chicken Soup is gluten-free without pasta. When placing your order, please let your server know that you are ordering a Gluten-Free menu item.

With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.

APPETIZERS

Calamari

Hand-breaded to order and served with our marinara sauce | 9.89 small 7.79

NEW! Shrimp Pompeii

Sautéed shrimp tossed with tomatoes, garlic, lemon and our tomato fennel stock served with baked ciabatta | 9.49

NEW! Tomato Caprese with Fresh Burrata GF

Caprese salad with creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 6.99

NEW! Filet Carpaccio* GF

Thin slices of filet drizzled with extra-virgin olive oil topped with capers and a lemon arugula salad with shaved parmesan | 13.99

SOUPS & SALADS

Mama Mandola's Sicilian Chicken Soup

Spicy chicken soup that has soothed the family for generations cup 3.99 | bowl 5.99

Minestrone GF

Traditional Italian vegetable soup cup 3.99 | bowl 5.99

Sausage & Lentil

Hearty lentil soup with our Italian fennel sausage cup 3.99 | bowl 5.99

NEW! Soup & Salad Combo

Your choice of a cup of soup paired with a side salad | 7.99

PASTA

Shrimp & Scallop Linguine alla Vodka

Sautéed shrimp and scallops tossed with thin linguine pasta in our vodka tomato cream sauce | 14.99

Lasagne

Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese | 13.99

Fettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 14.49

Mussels in White Wine

Lemon Butter

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce | 10.99

Arancini

Crispy bites of risotto, Italian fennel sausage, bell peppers and romano cheese. Served with our marinara sauce for dipping | 6.29

NEW! Wood-Fired Italian Wings

Oven-roasted wings seasoned with your choice of spicy Italian chili pepper or mild Lemon-Thyme. Both are served with a gorgonzola dip | 7.49

All salads may be made with light balsamic dressing. Add crumbled gorgonzola to any salad for \$2.

Caesar Side Salad

Romaine hearts, croutons, parmesan cheese and caesar dressing | 4.49

Italian Side Salad GF

Mixed greens, garden vegetables, kalamata olives and vinaigrette dressing | 4.49

House Side Salad GF

Romaine hearts, carrots, kalamata olives and creamy parmesan dressing | 4.49

NEW! Tuscan Strawberry Salad** GF

Wood-grilled chicken served over mixed greens tossed with fresh strawberries, toasted pine nuts, red onion, tomatoes and crumbled gorgonzola in our strawberry vinaigrette | 12.49

Pastas are served with a cup of soup or a side salad.

Make your favorite pasta Gluten-Free by substituting with our Gluten-Free Casarecce pasta. GF (excludes Spaghetti & Meatballs, Lasagne, Lobster Ravioli and Mezzaluna). Whole Grain spaghetti also available.

Spaghetti

Pomodoro sauce | 10.49 Bolognese meat sauce | 11.99 Meatballs or sausage | 12.99

NEW! Cavatappi Franco

Cavatappi pasta with wood-grilled chicken, mushrooms, sun-dried tomatoes, broccoli and kalamata olives in garlic and olive oil topped with ricotta salata cheese | 13.99

Lobster Ravioli

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes | 16.99

WOOD-FIRED PIZZA

NEW! Prosciutto Arugula

Prosciutto, arugula and shaved parmesan drizzled with balsamic glaze | 11.49

Margherita

Fresh milk mozzarella, fresh tomatoes and basil | 10.29

Create Your Own

Choose from Italian fennel sausage, pepperoni, meatballs, kalamata olives, mushrooms, roasted red bell peppers, onions, sun-dried tomatoes. Pick up to 3 toppings | 12.49

NEW! Sangria Salad GF

Wood-grilled chicken served over mixed greens tossed with apples, oranges, grapes and our Mediterranean lemon vinaigrette. Drizzled with our port wine reduction and topped with crumbled goat cheese | 13.99

NEW! Italian Chopped Salad GF

Wood-grilled chicken served over mixed greens tossed with diced fontina, pepperoni and Italian vegetables in our Italian vinaigrette drizzled with balsamic glaze | 13.99

Wood-Grilled Chicken

Caesar Salad

Wood-grilled chicken served over romaine hearts, croutons, parmesan cheese and caesar dressing | 11.99

NEW! Linguine Positano

Thin linguine with wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil | 13.49

Mezzaluna

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce | 13.49

Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our white wine lemon butter sauce | 15.49

Entrées are served with a cup of soup or a side salad and your choice of side.

Pasta, Prosciutto-Wrapped Shrimp, Pinot Grigio Scallops and Cioppino only served with soup or side salad.

You may substitute Grilled Asparagus for an additional \$1.5 or Fettuccine Alfredo for an additional \$2 as your side.

CHICKEN & PORK

Chicken Marsala GF

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 15.99

NEW! Chianti Chicken** GF

Wood-grilled chicken breast served with our chianti demi sauce and an arugula salad tossed with apples, grapes, toasted walnuts, hazelnuts, pistachios and lemon vinaigrette | 13.99

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella | 14.99

Prosciutto-Wrapped Pork Tenderloin* GF

Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce | 14.29

SEAFOOD

NEW! Salmon Cetriolini* GF

8oz wood-grilled salmon topped with diced tomato, cucumber and dill in our lemon white wine sauce | 16.99

Shrimp & Scallop Spiedino

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce | 17.49

NEW! Cioppino*

Mediterranean-style seafood stew with white fish, shrimp, scallops, clams and mussels served with baked ciabatta | 15.49

COMBINATIONS

NEW! Tuscan-Grilled Sirloin* & Prosciutto-Wrapped Shrimp GF

6 oz Tuscan-grilled sirloin topped with your choice of Spicy Sicilian Butter, Gorgonzola Sauce or Bruschette. Paired with Prosciutto-Wrapped Shrimp | 18.99

Chicken Bryan GF

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 15.99

Tuscan-Grilled Chicken GF

Wood-grilled chicken seasoned with our signature grill baste, olive oil and herbs | 12.99

NEW! Parmesan-Crusted Chicken Arugula

Sautéed chicken breast crusted with grated parmesan cheese and panko breadcrumbs topped with fresh arugula, tomatoes and shaved parmesan cheese in our Mediterranean lemon vinaigrette | 14.29

NEW! Pinot Grigio Scallops

Pan-seared scallops over orzo pasta prepared with sautéed mushrooms and Pinot Grigio. Served with an arugula salad in our Mediterranean lemon vinaigrette | 18.99

NEW! Wood-Grilled Tilapia* GF

With olive oil and our signature grill seasoning, topped with roasted tomatoes, basil and balsamic glaze | 12.99

NEW! Prosciutto-Wrapped Shrimp

Wood-grilled, topped with lemon butter and served over orzo pasta with basil, tomatoes, kalamata olives, red onion and lemon. Served with the seasonal vegetable | 13.99

The Johnny* GF

Sirloin Marsala & Chicken Bryan | 19.99

Carrabba's Italian Classics

Chicken Parmesan & Lasagne | 17.49

STEAK & VEAL

Tuscan-Grilled Sirloin* GF

6 oz 13.49 | 9 oz 15.49

Tuscan-Grilled Filet* GF

6 oz 19.99

NEW! Tuscan-Grilled Veal Chop* GF

14 oz 24.99

Steaks and Veal are prepared with our signature grill baste, olive oil and herbs. Served simply grilled or with your choice of one of the following toppings:

NEW! Spicy Sicilian Butter GF

Butter infused with imported Italian peppers

NEW! Gorgonzola Sauce GF

A creamy Italian blue cheese sauce

NEW! Bruschette Topping GF

Oven roasted tomatoes tossed with basil, balsamic glaze and ricotta salata cheese

Marsala Sauce (add 3.00) GF

Topped with mushrooms and our Lombardo Marsala wine sauce

Bryan Topping (add 3.00) GF

Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce

With a Spiedino (add 4.00)

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce

SIDES

Seasonal Vegetable GF | 3.49

NEW! Zucchini Stefano GF | 3.49

NEW! Grilled Asparagus GF | 4.99

Garlic Mashed Potatoes GF | 3.49

Cavatappi Amatriciana | 3.49

Fettuccine Alfredo | 4.99

* These items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

** Item contains or may contain nuts.

WINE

We invite you to explore our wine selection – arranged by category, enjoy light and crisp to full-bodied and robust.



ITALIAN VALUES

TerraMare Bianco, Italy	6.70	10.00	26.80*
Zonin Moscato, Italy	7.50	11.20	30.00
TerraMare Rosso, Italy	6.70	10.00	26.80*
Ecco Domani Merlot, Italy	7.50	11.20	30.00
Gabbiano Chianti, Italy	8.50	12.70	34.00

SWEET WHITES

Bocelli Prosecco, Italy	8.50		34.00
Copper Ridge White Zinfandel, California	6.70	10.00	26.80*
Saint M Riesling, Germany	8.90	13.30	35.60

PINOT GRIGIO

Lumina, Italy	8.50	12.70	34.00
Estancia, California	9.50	14.20	38.00
Santa Margherita, Italy	11.50	17.20	46.00

SAUVIGNON BLANC

Noble Vines 242, California	8.90	13.30	35.60
Kim Crawford Marlborough, New Zealand	10.50	15.70	42.00

CHARDONNAY

Copper Ridge, California	6.70	10.00	26.80*
Clos du Bois, California	8.00	12.00	32.00
Kendall-Jackson, California	10.20	15.30	40.80

PINOT NOIR

Bogle, California	8.90	13.30	35.60
Estancia Pinnacles, California	10.50	15.70	42.00
Francis Coppola, California	10.90	16.30	43.60

INTERESTING REDS

Rosa Regale Sparkling Red, Italy	8.50	(split)	
Apothic Red Blend, California	8.00	12.00	32.00
Ravenswood Zinfandel, California	8.50	12.70	34.00
Stags' Leap Winery Petite Sirah, Napa Valley, California			53.00
Diseño Malbec, Argentina	8.50	12.70	34.00
Pascual Toso Reserve Malbec, Argentina	11.50	17.20	46.00

MERLOT

Robert Mondavi Private Selection, Central Coast, California	8.50	12.70	34.00
Markham, California	11.00	16.50	44.00

ITALIAN REDS

Bocelli Sangiovese, Italy	8.50	12.70	34.00
Santa Cristina Chianti Superiore, Italy	9.50	14.20	38.00
Centine Super Tuscan, Italy	10.00	15.00	40.00
Banfi Chianti Classico Riserva, Italy	11.00	16.50	44.00
Pian di Nova Super Tuscan, Italy	11.00	16.50	44.00
Ruffino Ducale Chianti Classico Riserva, Italy			60.00
Il Borro Super Tuscan, Italy			53.00

CABERNET SAUVIGNON

Copper Ridge, California	6.70	10.00	26.80*
Coppola Diamond, California	8.90	13.30	35.60
J. Lohr "Seven Oaks", California	10.20	15.30	40.80
Louis Martini, California	11.00	16.50	44.00
Simi Landslide, Sonoma County			53.00
Chateau Ste. Michelle Cold Creek, Washington			58.00
Mount Veeder, Napa Valley, California			61.00
Faust, Napa Valley, California			63.00

ITALIAN SANGRIA

Blackberry Sangria

Light and fruity, TerraMare Rosso blended with hints of vanilla and citrus. Infused with blackberries and topped with fresh lemon, orange and a blackberry
glass 7.90 | quartino 11.80 | pitcher 31.60

Peach Sangria

Bright and crisp, with Absolut Apeach, Patrón Citrónge and White Zinfandel with cranberry and orange juice. Garnished with fresh lemon and a strawberry
glass 7.90 | quartino 11.80 | pitcher 31.60

Classic Red Sangria

Bold and spicy, our signature TerraMare Rosso, brandy and spice. Garnished with fresh fruit
glass 6.90 | quartino 10.30 | pitcher 27.60

COCKTAILS

NEW! Raspberry Limoncello Drop

Limoncello shaken with fresh raspberries and Absolut Citron garnished with a fresh raspberry

NEW! Genovese Basil Breeze

Bacardi Rum, St. Germaine Elderflower liqueur, hand-squeezed lime juice and fresh basil are shaken together then topped with a bubbly splash of soda

NEW! Chianti Kiss

Solerno Blood Orange liqueur from Sicily, Disaronno and Captain Morgan's spiced rum mixed with pineapple and cranberry juices, and topped with a gentle kiss of Chianti

Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange juice and a cherry

Cosmopolitan

A classic Cosmopolitan with Absolut Citron vodka, triple sec and hand-squeezed lime juice

ITALIAN BEERS



Domestic, craft and imported beers available

BEVERAGES

Sparkling Italian Sodas Orange or Raspberry

Fresh Brewed Iced Tea

Housemade Lemonade

Arnold Palmer Iced tea and Lemonade

Italian Water Acqua Panna Still or San Pellegrino

Soft Drinks



CARRABBA'S
ITALIAN GRILL®