

**NEW!****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.

**Ricotta & Honey Crostini\*\***

Baked ciabatta bread with sweet ricotta cheese, toasted walnuts, hazelnuts, pistachios and drizzled with honey | 3.49

**Grilled Asparagus with Prosciutto**

Wood-grilled asparagus wrapped in prosciutto and fontina, drizzled with balsamic glaze | 3.99

**Mozzarella Bites**

Served with our marinara sauce | 3.99

**Meatballs & Ricotta**

Simmered in our pomodoro sauce with ricotta and romano cheese | 4.49

**Three-Cheese Stuffed Mushrooms**

Stuffed with sausage, spinach, ricotta, romano, mozzarella and Italian breadcrumbs served over our tomato cream sauce | 5.49

**Italian Lettuce Wraps**

Wood-grilled chicken tossed with vegetables and ricotta salata in our Mediterranean lemon vinaigrette. Served over romaine lettuce, drizzled with a port wine reduction | 5.49

**APPETIZERS****Calamari**

Hand-breaded to order and served with our marinara sauce | 9.99  
small 7.99

**NEW! Shrimp Scampi**

Garlic, white wine and our lemon butter sauce served with baked ciabatta | 9.49

**NEW! Tomato Caprese with Fresh Burrata**

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 7.49

**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 | 6.29

**NEW! Wood-Fired Italian Wings**

Seasoned with spicy Italian chili pepper. Served with our gorgonzola dip | 7.49

**WOOD-FIRED PIZZA****NEW! Prosciutto Arugula**

Prosciutto, arugula and shaved parmesan drizzled with balsamic glaze | 11.59

**Margherita**

Fresh milk mozzarella, fresh tomatoes and basil | 10.59

**Create Your Own**

Our zesty pizza sauce with mozzarella and romano cheeses and your choice of up to 3 toppings: Italian fennel sausage, pepperoni, meatballs, kalamata olives, mushrooms, roasted red bell peppers, onions, sun-dried tomatoes | 12.79

**SOUPS & SALADS****Mama Mandola's Sicilian Chicken Soup**

Spicy chicken soup that has soothed the family for generations  
cup 3.99 | bowl 6.99

**Minestrone**

Traditional Italian vegetable soup  
cup 3.99 | bowl 6.99

**Sausage & Lentil**

Hearty lentil soup with our Italian fennel sausage  
cup 3.99 | bowl 6.99

**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 bay scallops tossed with basil in our tomato vodka cream sauce | 15.49

**Lasagne**

Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese | 14.59

**Fettuccine Carrabba**

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 14.99

**NEW! Linguine Positano**

Wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil | 14.59

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 | 4.99

**Italian Side Salad**

Mixed greens, garden vegetables, kalamata olives and our Italian vinaigrette dressing | 4.99

**House Side Salad**

Romaine hearts, carrots, kalamata olives and creamy parmesan dressing | 4.99

**NEW! Tuscan Strawberry Salad\*\***

Wood-grilled chicken or shrimp served over mixed greens, fresh strawberries, toasted pine nuts, red onion, tomatoes and crumbled gorgonzola in our strawberry vinaigrette  
chicken | 12.99 | shrimp | 14.99

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

**GF** Make many of your favorite pasta dishes Gluten-Free by substituting with our Gluten-Free Casarecce pasta.  
(Excludes Spaghetti & Meatballs or Sausage, Lasagne, Lobster Ravioli, Mezzaluna and Linguine & White Clam Sauce).  
Whole Grain spaghetti also available.

**Spaghetti**

Pomodoro sauce | 11.59  
Bolognese meat sauce | 13.59  
Meatballs or sausage | 14.59

**NEW! Cavatappi Franco**

Wood-grilled chicken, mushrooms, sun-dried tomatoes, broccoli and kalamata olives in garlic and olive oil topped with ricotta salata cheese | 14.59

**Lobster Ravioli**

Stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes | 17.99

**NEW! Linguine Positano**

Wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil | 14.59

**Entrées are served with a cup of soup or a side salad and your choice of side.**  
**Substitute Grilled Asparagus for an additional \$1.50 or Fettuccine Alfredo for an additional \$2.00.**

**CHICKEN, PORK & VEAL****Chicken Marsala**

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 17.59

**NEW! Parmesan-Crusted Chicken Arugula**

Sautéed chicken breast crusted with grated parmesan and panko breadcrumbs topped with fresh arugula, tomatoes and shaved parmesan cheese in our Mediterranean lemon vinaigrette | 14.99

**Pollo Rosa Maria**

Wood-grilled chicken topped with fontina cheese, prosciutto, mushrooms and our basil lemon butter sauce | 17.59

*Served with a cup of soup or a side salad.*

**NEW! Chianti Chicken\*\***

Wood-grilled and served with our chianti demi sauce and an arugula salad tossed with apples, grapes, toasted walnuts, hazelnuts, pistachios and lemon vinaigrette | 14.99

**SEAFOOD****NEW! Salmon Cetriolini\***

Wood-grilled and topped with diced tomato, cucumber and dill in our lemon white wine sauce | 18.99

**Shrimp & Sea Scallop Spiedino**

Coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce | 18.99

**NEW! Wood-Grilled Tilapia\***

With olive oil and our signature grill seasoning, topped with roasted tomatoes, basil and balsamic glaze | 13.99

**Mahi Wulf\***

Lightly breaded, wood-grilled and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 18.99

**COMBINATIONS****NEW! Tuscan-Grilled Sirloin\* & Prosciutto-Wrapped Shrimp**

6 oz Tuscan-grilled sirloin topped with your choice of Spicy Sicilian Butter or Gorgonzola Sauce. Paired with a Prosciutto-Wrapped Shrimp skewer | 19.99

**The Johnny\***

Tuscan-Grilled Sirloin Marsala & Chicken Bryan | 20.59

**Carrabba's Italian Classics**  
Chicken Parmesan & Lasagne | 18.79

**STEAKS & CHOP****Tuscan-Grilled Sirloin\***

6 oz 13.69 | 9 oz 16.69

**Tuscan-Grilled Filet\***

7 oz 20.99

**NEW! Tuscan-Grilled Veal Chop\***

14 oz 24.99

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**

Butter infused with imported Italian peppers

**NEW! Gorgonzola Sauce**

A creamy Italian blue cheese sauce

**Marsala Sauce**

(add \$3) Topped with mushrooms and our Lombardo Marsala wine sauce

**Bryan Topping**

(add \$3) Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce

**With a Spiedino**

(add \$4 each) Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce

**SIDES****Seasonal Vegetable**

| 3.59

**NEW! Grilled Asparagus**

| 3.99

**Garlic Mashed Potatoes**

| 3.59

**Cavatappi Amatriciana**

| 3.59

**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.

Indicates Dishes Under 600 Calories.

Entrées are under 600 calories when paired with your choice of freshly steamed seasonal vegetable as a side item. Calorie count does not include soup or salad.

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.

## WINE

We invite you to explore our wine selection – arranged by category, enjoy light and crisp to full-bodied and robust. Start with our own house wine TerraMare, your favorite, or ask your server for a recommendation or sample.\*\*\*



### ITALIAN VALUES

TerraMare Bianco, Italy	6.70	10.00	26.80^
Zonin Regions 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 (split)	34.00
Copper Ridge White Zinfandel, California	6.70	10.00
Saint M Riesling, Germany	8.90	13.30

### 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, North Coast, 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
Diseño Malbec, Argentina	8.50	12.70	34.00
Pascual Toso Reserve Malbec, Argentina	11.50	17.20	46.00
Stags' Leap Winery Petite Sirah, Napa Valley, California			53.00

### 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
Il Borro Super Tuscan, Italy			53.00
Ruffino Ducale Chianti Classico Riserva, Italy			60.00

### 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 Vineyard, Washington			58.00
Mount Veeder, Napa Valley, California			61.00
Faust, Napa Valley, California			63.00

^ Served in a Carafe.  
\*\*\* State regulations apply.

## ITALIAN SANGRIA

### Blackberry Sangria

Light and fruity. TerraMare Rosso blended with spirited 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 Citróne 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. Germain 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®