APPETIZERS

OCalamari

Hand-breaded to order and served with our marinara or spicy Italian pepper and lemon butter sauce 670 calories | small 7.99

940 calories | regular 9.99

seasonal

Bruschette Caprese**

Fresh milk mozzarella, pesto, juicy tomatoes and fresh basil, served with baked ciabatta 920 calories | 7.59

Arancini 🏉

A rustic Italian favorite. Crispy bites of risotto, Italian fennel sausage, red bell peppers and romano cheese, hand-breaded and served with our marinara sauce for dipping 440 calories | 6.29

Tomatoes Caprese

Fresh milk mozzarella with sliced tomatoes, red onions. fresh basil and a balsamic reduction 350 calories | 6.99

Zucchini Fritte

Hand-breaded, lightly-fried and served with roasted garlic aioli 880 calories | 7.99

Ollussels in White Wine Lemon Butter

Prince Edward Island mussels steamed in white wine, basil and our signature lemon butter sauce 840 calories | 9.59

PASTA

 $Whether\ tossed\ with\ our\ signature$ sauces or stuffed, our pasta is selected specifically for its quality, texture and ability to hold sauce making a perfectly delicious match.

Add a cup of soup (120-220 calories) or a side salad (260-350 calories) for \$2.00

Pasta dishes may be substituted with whole grain spaghetti with the exception of Mezzaluna, Lasagne or Quattro Formaggi Ravioli.

Ofettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our white wine lemon butter sauce 970 calories | 11.99

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese 770 calories | 8.99

@Fettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas 1000 calories | 10.99

Quattro Formaggi Ravioli

Ravioli stuffed with parmesan, romano, fontina and ricotta cheese in our pomodoro sauce 650 calories | 9.29

© Tag Pic Pac Tagliarini pasta in our Picchi Pacchiu

sauce of crushed tomatoes, garlic, olive oil and basil 450 calories | 7.59 chicken 620 calories | 10.59 shrimp 500 calories | 12.59

Spaghetti

Topped with our pomodoro sauce 440 calories | 7.59 Topped with our bolognese meat sauce 600 calories | 9.59 Topped with meatballs 690 calories | 9.59 Topped with sausage 630 calories | 9.59

Mezzaluna

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce 640 calories | 9.29

LUNCH MENU

CARRABBA'S

C The Carrabba's Signature

At Carrabba's, we are dedicated to the craft of cooking great food. Everything we do in our open kitchen every day reflects this from using the freshest ingredients to using time-honored Italian cooking methods such as grilling over a wood fire. We are proud to share our craft with you through our family's Signature Dishes.

ITALIAN SANDWICHES

Served with your choice of tomato cucumber salad (120 calories) or Sicilian orzo (230 calories). Prefer garlic mashed potatoes (330 calories) or Cavatappi Amatriciana (350 calories) instead? Add \$1.00

Add a cup of soup (120-220 calories) or a side salad (260-350 calories) for \$2.00

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella, served on a baked ciabatta roll 620 calories | 9.99

Steak*

Wood-grilled sliced sirloin topped with fontina cheese, mushrooms and our Lombardo Marsala wine sauce on a baked ciabatta roll 780 calories | 11.99

OChieken Bryan

Wood-grilled chicken on a baked ciabatta roll with a basil goat cheese spread, sun-dried tomato aioli and arugula with lemon vinaigrette 670 calories | 9.99

Caprese**

Whole milk mozzarella, tomatoes and fresh basil on a baked ciabatta roll topped with pesto and pine nuts 480 calories | 7.99 chicken 580 calories | 9.99

Meatball

Our meatballs with ricotta, romano and fontina cheese on a baked ciabatta roll 710 calories | 8.99

LUNCH COMBINATIONS

Soup & Salad

Cup of soup and choice of House, Italian or Caesar Salad 380-550 calories | 7.99

1/2 Italian Sandwich** & Soup or Salad

Choose a half Italian sandwich and either a cup of soup or a side salad 410-740 calories | 8.99

Pizza & Soup or Salad

Served with your choice of a cup of soup (120-220 calories) or a side salad (260-350 calories) | 8.99

MARGHERITA Fresh milk mozzarella.

fresh tomatoes and basil 690 calories

CARNEVALE

Pepperoni, Italian fennel sausage, roasted red bell peppers, romano, mozzarella and basil 640 calories

QUATTRO FORMAGGI

Romano, mozzarella, fontina, goat cheese, sun-dried tomatoes and olive oil 710 calories

SOUPS AND SALADS

Our soups are made the way Mama used to make them. Starting with the freshest ingredients, we make each of our hand-tossed salads to order to ensure the best flavor.

Soup of the Day 120-220 calories | cup 3.99 240-450 calories | bowl 6.99

OMama Mandola's Sicilian Chicken Soup 120 calories | cup 3.99

Minestrone 120 calories | cup 3.99

240 calories | bowl 6.99

240 calories | bowl 6.99 All salads may be made with light balsamic dressing. Add crumbled gorgonzola (100 calories) to any salad for \$2.00

Side Salads

House (260 calories), Italian (350 calories) or Caesar (310 calories) | 4.99

Caesar Salad

Wood-grilled chicken or shrimp with our Caesar dressing chicken 770 calories | 9.99 shrimp 700 calories | 12.49

seasonal

Parmesan-Crusted Chicken Salad

Arugula, roasted tomatoes and red onion tossed in our lemon vinaigrette topped with panko and parmesan-crusted chicken and parmesan shavings 620 calories | 11.59

red peppers, olives, ricotta salata, romaine lettuce and mixed greens in our Italian vinaigrette 570 calories | 14.99

@Mediterranean Salad**

Wood-grilled salmon on a bed of romaine lettuce and mixed greens tossed with red onions, kalamata olives, tomatoes, artichokes and sliced pepperoncinis with our pesto vinaigrette with pine nuts 850 calories | 13.99

Shrimp, Orzo & Arugula Salad Wood-grilled shrimp served over

orzo, arugula and roasted tomatoes tossed with lemon vinaigrette 480 calories | 12.59

@Tuscan Strawberry Salad** @

Wood-grilled chicken served over mixed greens, fresh strawberries, toasted pine nuts, red onion, tomatoes and crumbled gorgonzola in our strawberry vinaigrette 540 calories | 11.59

CHICKEN, STEAK AND SEAFOOD

Served with your choice of tomato cucumber salad (120 calories), garlic mashed potatoes (330 calories), Cavatappi Amatriciana (350 calories) or Sicilian orzo (230 calories). Add a cup of soup (120-220 calories) or a side salad (260-350 calories) for \$2.00

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella 350 calories | 12.99

OChicken Bryan

Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce 460 calories | 12.99

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette 6oz 450 calories | 13.99 8oz 660 calories | 15.59

OChicken Marsala

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce 330 calories | 12.99

Wood-Grilled Mahi*

Topped with tomato basil vinaigrette 260 calories | 15.59

With our signature grill baste, olive oil

Wood-Grilled Chicken

and herbs 180 calories | 9.99

Osirloin Marsala*

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce 530 calories | 14.99

DESSERT

Dolce means sweet in Italian and what better way to end a delicious meal! From our signature desserts to our take on Italian classics, each is made using the finest ingredients.

@Sogno di Cioccolata "Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and our chocolate sauce 1210 calories | 7.99

John Cole**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans 650 calories | 6.79

Mini Cannoli**

Two crisp mini pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar 380 calories | 4.99

Cannoli** & Cappuccino To-Go! for the road 290 calories | 4.99

Indicates our family's Signature Dishes



Entrées are under 600 calories when paired with a tomato cucumber salad as a side item. Calorie count does not include soup or side salad.

* 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.

LAc-3W - 07/15

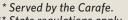


WINE

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.***

your server for a recommendation or sample.	_	Ŧ	4
split glass quartino bottle carafe* 130/150/220/500-610/830 calories	alass I	quartino	hottle
spit gioss qualitito bottle caract 150/150/220/300 010/050 calories			
Italian Values			
TerraMare Bianco	6.79	10.09	27*
Ecco Domani Pinot Grigio	7.59	11.29	30
Rosatello Moscato TerraMare Rosso	7.59 6.79	11.29 10.09	30 27*
Ecco Domani Merlot	7.59	11.29	30
Gabbiano Chianti	8.59	12.79	34
			· · · · · · · · · · · · · · · · · · ·
Sweet Whites			
Bocelli Prosecco, Italy	plit 8.59		34
Copper Ridge White Zinfandel, California	6.79	10.09	27*
Rosatello Moscato, Italy	7.59	11.29	30
Chateau Ste. Michelle Riesling, Germany	8.59	12.79	34
Pinot Grigio			
Ecco Domani, Italy	7.59	11.29	30
Lumina, Italy	8.59	12.79	34
Estancia, California	9.59	14.29	38
Santa Margherita, Italy	11.59	17.29	46
Sauvignon Blanc			
Noble Vines 242, California	8.99	13.39	36
Kim Crawford, Marlborough, New Zealand	10.59	15.79	42
Chardonnay			
Copper Ridge, California	6.79	10.09	27*
Clos du Bois, North Coast, California	8.09	12.09	32
Kendall-Jackson, California	10.29		41
Joel Gott Unoaked, California	10.59		42
Decoy by Duckhorn, Sonoma County, California	11.59	17.29	46
Pinot Noir			
Mark West, California	8.99	13.39	36
Coppola Votre Santé, California	10.59	15.79	42
Lyric by Etude, Santa Barbara County, California		17.29	46
	11.00	11.20	10
Interesting Reds	. 0.00		
	plit 8.59	12.00	32
Apothic Red Blend, California Ravenswood Zinfandel, California	8.09 8.59	12.09 12.79	34
Layer Cake Malbec, Argentina	11.09	16.59	44
	11.05	10.55	77
Merlot	E 50	11.00	0.0
Ecco Domani, Italy	7.59	11.29	30
Robert Mondavi Private Selection, Central Coast, California	8.59	12.79	34
Markham, California	11.09	16.59	44
Italian Reds			
Gabbiano Chianti	8.59	12.79	34
Bocelli Sangiovese	8.59	12.79	34
Santa Cristina Chianti Superiore	9.59	14.29	38
Centine Super Tuscan Banfi Chianti Classico Riserva	10.09 11.09		40 44
Allegrini "Palazzo Della Torre" Red Blend	11.59		44
Ruffino Ducale Chianti Classico Riserva	11.55	11.25	60
Gaja Ca' Marcanda Promis Red Blend			66
			55
Cabernet Sauvignon	0.50	10.00	05+
Copper Ridge, California	6.79	10.09	27*
Dark Horse, California	8.09	12.09	32
Coppola Diamond, California	8.99	13.39	36
J. Lohr "Seven Oaks", California Louis Martini, California	10.29 11.09	15.39 16.59	41 44
Chateau Ste. Michelle Cold Creek Vineyard, Washington	11.09	10.59	58
Mount Veeder, Napa Valley, California			61
			01



*** State regulations apply.





JOIN US FOR AMORE MONDAY TO

Enjoy the best of Carrabba's with your choice of three great courses starting at just \$12.99 There's never been more to love about Mondays! Available for dinner only.

The nutritional analysis is comprised of data from an independent testing facility commissioned by Carrabba's Italian Grill, combined with nutrient data from Carrabba's Italian Grill suppliers and the United States Department of Agriculture nutrient database using nutritional analysis software. The nutritional values provided herein are based on standard company recipes that may vary depending on portion size or substitution of ingredients. Menu items are hand-prepared and nutritional values may vary from the stated amount due to ordinary differences inherent in the preparation of menu items, suppliers, region of the country and season of the year. This listing is updated periodically in an attempt to reflect the current status of Carrabba's Italian Grill. Nutrition analysis last updated March 2015.

Calories on the menu are rounded to the nearest ten calories in accordance with the United States Food and Drug Administration's $nutrient\ rounding\ rules.\ Additional\ nutrition\ information\ available\ upon\ request.\ The\ United\ States\ Department\ of\ Health\ and$ Human Services recommended limits for a 2000 calorie daily diet are 20g of saturated fat and 2300mg of sodium

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Signature ITALIAN SANGRIA

Try our light and fruity Italian-style Sangria. We make each of our three flavors in-house and garnish them with fresh fruit. They are the perfect complement to our boldly flavored dishes.

	glass	quartino	pitcher
Red glass quartino pitcher 140/210/460 calories	6.99	10.39	28
Blackberry glass quartino pitcher 140/210/460 calories	7.99	11.89	32
Peach glass quartino pitcher 90/140/310 calories	7.99	11.89	32

COCKTAILS

Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange juice and a cherry | 230 calories

Chianti Kiss

Solerno Blood Orange liqueur from Sicily, Disaronno and Captain Morgan original spiced rum mixed with pineapple and cranberry juices and topped with a gentle kiss of Chianti | 200 calories

Cosmopolitan

A classic Cosmopolitan with Absolut Citron vodka and triple sec | 130 calories

A blend of Absolut vodka, Apple Schnapps, Midori and sweet and sour | 140 calories

Limonfresca

A refreshing blend of Absolut Citron vodka, Limoncello, fresh squeezed lemons and mint sprigs | 370 calories

Razzamatini

A burst of raspberry with Stoli Razberi vodka, Chambord and a touch of sweet and sour, with fresh blackberries | 140 calories

BEERS

Italian Beers



Domestic, craft and imported beers available

BEVERAGES

Italian Sodas Sparkling beverage with a splash of fruit flavor

Orange 240 calories | Raspberry 190 calories

Coffee Regular | Decaf | Espresso | Cappuccino | Caffè Latte

0/0/30/100/110 calories Espresso drinks are served with an almond biscotti.**

Hot Tea 0 calories

Fresh Brewed Iced Tea 0-120 calories

Housemade Lemonade 100 calories

Arnold Palmer Combination of fresh brewed iced tea and housemade lemonade 80-110 calories

Italian Water San Pellegrino Sparkling | Acqua Panna Still O calories

Soft Drinks







190/0/180/180/140 calories

THE CARRABBA'S STORY

Like many Texas families, our ancestors immigrated to the United States, ours from the small farming town of Corleone in Sicily. When they arrived in the late 1890s they brought with them a trunk full of hopes, dreams and recipes that had been passed down for generations. The recipes were simple, but full of flavor. And like most Italians who harvested the land, they took great pride in preparing their dishes with the freshest of ingredients.

Our love of cooking came naturally as we were raised in the kitchens of our mothers and grandmothers in South Texas. It was with these special family recipes and our commitment to fresh ingredients and true Italian hospitality that we opened our first Carrabba's in Houston in 1986.

To this day, we still prepare each dish by hand and take pride in sourcing the finest ingredients from around the world; such as pasta from a small town near Pompeii and marsala wine made by the Lombardo family in Sicily.

Food is, and always has been, an important part of our lives and nothing makes us happier than to share this passion with you.

"We welcome you to Carrabba's, buon appetito."

6/10/15 9:08 AM

⁻ Johnny Carrabba & Damian Mandola, Founders

^{**} Item contains or may contain nuts.