

APPETIZERS

@Calamari

Hand-breaded to order and served with our marinara or spicy Italian pepper and lemon butter sauce | 9.79
small 7.79

seasonal

Bruschette Caprese**

Fresh milk mozzarella, pesto, juicy tomatoes and fresh basil, served with baked ciabatta | 7.29

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 | 6.29

Tomatoes Caprese

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

Zucchini Fritte

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

@Mussels in White Wine Lemon Butter

Prince Edward Island mussels steamed in white wine, basil and our signature lemon butter sauce | 8.59

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 or a side salad for \$2.00

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

@Fettuccine Weesie

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

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese | 8.79

@Fettuccine Carrabba

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

Quattro Formaggi Ravioli

Ravioli stuffed with parmesan, romano, fontina and ricotta cheese in our pomodoro sauce | 8.99

@Tag Pic Pac

Tagliarini pasta in our Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 7.59
chicken 10.59 | shrimp 12.59

Spaghetti

Topped with our pomodoro sauce | 7.59
Topped with our bolognese meat sauce | 9.59
Topped with meatballs or sausage | 9.59

Mezzaluna

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce | 8.99

LUNCH MENU

CARRABBA'S
ITALIAN GRILL®

@ 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 or Sicilian orzo.
Prefer garlic mashed potatoes or Cavatappi Amatriciana instead? Add \$1.00
Add a cup of soup or a side salad 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 | 9.99

Steak*

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

@Chicken Bryan

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

Caprese**

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

Meatball

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

LUNCH COMBINATIONS

Soup & Salad

Cup of soup and choice of House, Italian or Caesar Salad | 7.99

1/2 Italian Sandwich** & Soup or Salad

Choose a half Italian sandwich and either a cup of soup or a side salad | 8.99

Pizza & Soup or Salad

Served with your choice of a cup of soup or a side salad | 8.99

MARGHERITA

Fresh milk mozzarella, fresh tomatoes and basil

CARNEVALE

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

QUATTRO FORMAGGI

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

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

cup 3.99 | bowl 6.99

@Mama Mandola's
Sicilian Chicken Soup

cup 3.99 | bowl 6.99

Minestrone

cup 3.99 | bowl 6.99

All salads may be made with light balsamic dressing. Add crumbled gorgonzola to any salad for \$2.00

Side Salads

House, Italian or Caesar | 4.99

Caesar Salad

Wood-grilled chicken or shrimp with our Caesar dressing
chicken 9.99 | shrimp 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 | 11.59

@Johnny Rocco Salad

Wood-grilled shrimp, scallops, roasted red peppers, olives, ricotta salata, romaine lettuce and mixed greens in our Italian vinaigrette | 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 | 13.99

Shrimp, Orzo & Arugula Salad

Wood-grilled shrimp served over orzo, arugula and roasted tomatoes tossed with lemon vinaigrette | 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 | 11.59

CHICKEN, STEAK AND SEAFOOD

Served with your choice of tomato cucumber salad, garlic mashed potatoes, Cavatappi Amatriciana or Sicilian orzo.
Add a cup of soup or a side salad for \$2.00

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella | 12.79

@Chicken Bryan

Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 12.79

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette
6oz 12.99 | 8oz 14.59

@Chicken Marsala

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 12.79

Wood-Grilled Mahi*

Topped with tomato basil vinaigrette | 15.29

Wood-Grilled Chicken

With our signature grill baste, olive oil and herbs | 9.59

@Sirloin Marsala*

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 13.99

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 | 7.49

John Cole**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans | 6.29

Mini Cannoli**

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

Cannoli**

& Cappuccino To-Go!

One mini cannoli and a cappuccino for the road | 4.99

@ Indicates our family's
Signature Dishes

Indicates Dishes Under
600 Calories

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.

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.***

	 glass	 quartino	 bottle
Italian Values			
TerraMare Bianco	6.79	10.09	27*
Ecco Domani Pinot Grigio	7.59	11.29	30
Rosatello Moscato	7.59	11.29	30
TerraMare Rosso	6.79	10.09	27*
Ecco Domani Merlot	7.59	11.29	30
Gabbiano Chianti	8.59	12.79	34

Sweet Whites			
Bocelli Prosecco, Italy	split 8.59		34
Copper Ridge White Zinfandel, California	6.79	10.09	27*
Rosatello Moscato, Italy	7.59	11.29	30
Saint M Riesling, Germany	8.99	13.39	36

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	15.39	41
Joel Gott Unoaked, California	10.59	15.79	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	11.59	17.29	46

Interesting Reds			
Rosa Regale Sparkling Red, Italy	split 8.59		
Apothic Red Blend, California	8.09	12.09	32
Ravenswood Zinfandel, California	8.59	12.79	34
Layer Cake Malbec, Argentina	11.09	16.59	44
Pascual Toso Reserve Malbec, Argentina	11.59	17.29	46
Stags’ Leap Winery Petite Sirah, Napa Valley, California			53

Merlot			
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	10.09	15.09	40
Banfi Chianti Classico Riserva	11.09	16.59	44
Pian di Nova Super Tuscan	11.09	16.59	44
Allegrini “Palazzo Della Torre” Red Blend	11.59	17.29	46
Il Borro Super Tuscan			53
Ruffino Ducale Chianti Classico Riserva			60
Gaja Ca’ Marcanda Promis Red Blend			66

Cabernet Sauvignon			
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	10.29	15.39	41
Louis Martini, California	11.09	16.59	44
Simi Landslide, Sonoma County, California			53
Chateau Ste. Michelle Cold Creek Vineyard, Washington			58
Mount Veeder, Napa Valley, California			61
Faust, Napa Valley, California			63

* Served by the Carafe.

*** State regulations apply.

Drink Responsibly.

Drive Responsibly.

three courses starting at \$12.99

JOIN US FOR AMORE MONDAY™

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.

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	6.99	10.39	28
Blackberry or Peach	7.99	11.89	32

COCKTAILS

Pomegranate Martini

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

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

Cosmopolitan

A classic Cosmopolitan with Absolut Citron vodka and triple sec

Appletini

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

Limonfresca

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

Razzamatini

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

BEERS

Italian Beers



Domestic, craft and imported beers available

BEVERAGES

Italian Sodas

Sparkling beverage with a splash of fruit flavor

Orange | Raspberry

Coffee

Regular | Decaf | Espresso | Cappuccino | Caffè Latte
Espresso drinks are served with an almond biscotti.**

Hot Tea

Fresh Brewed Iced Tea

Housemade Lemonade

Arnold Palmer

Combination of fresh brewed iced tea and housemade lemonade

Italian Water

San Pellegrino Sparkling | Acqua Panna Still

Soft Drinks



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.”
- Johnny Carrabba & Damian Mandola, Founders