@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.

APPETIZERS

@Calamari
Hand-breaded to order and served with our marinara or spicy Italian pepper and lemon butter sauce | 10.29
small 8.29

seasonal
Steak and Gorgonzola Flatbread
Flatbread topped with wood-grilled sirloin, caramelized red onions, gorgonzola cheese, tomatoes and basil | 8.59

seasonal
Chicken Parmesan Flatbread
Flatbread topped with tomato sauce, romano and mozzarella cheese and sautéed chicken breast lightly breaded with Italian breadcrumbs | 8.59

Mozzarella Marinara
Hand-cut and breaded, served with our marinara sauce | 10.29

Zucchini Fritte
Hand-breaded, lightly-fried and served with roasted garlic aioli | 8.79

@Mussels in White Wine Lemon Butter
Prince Edward Island mussels steamed in white wine, basil and our signature lemon butter sauce | 11.29

Tomatoes Caprese
Fresh milk mozzarella with sliced tomatoes, red onions, fresh basil and a balsamic reduction | 8.99

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 | 6.49

Shrimp Diavolo
Hand-breaded to order, lightly fried and tossed in our lemon butter sauce. Topped with pepperoncini, red bell peppers and crushed red pepper | 9.59

seasonal
Bruschette Caprese**
Fresh milk mozzarella, pesto, juicy tomatoes and fresh basil, served with baked ciabatta | 8.79

seasonal
Bruschette Scotty Thompson
Goat cheese baked in our pomodoro sauce and served with baked ciabatta bread | 8.79

Antipasti Plate**
Calamari, Bruschette Caprese and Mozzarella Marinara | 12.49

ROMAN-STYLE PIZZA

Our Roman-style pizza is made the traditional way. Starting with our very own dough recipe, we knead and stretch each pizza by hand, then add the freshest toppings before baking in our brick oven – kept at 600 degrees to produce our authentically rustic thin and crisp crust.

Chicken Bryan
Wood-grilled chicken, sun-dried tomatoes, goat cheese, basil and our lemon butter | 13.99

Margherita
Fresh milk mozzarella, fresh tomatoes and basil | 11.49

Quattro Formaggi
Romano, mozzarella, fontina, goat cheese, sun-dried tomatoes and olive oil | 11.59

Carnevale
Pepperoni, Italian fennel sausage, roasted red bell peppers, romano, mozzarella, basil | 13.79

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 | 13.99

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.

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

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

@Johnny Rocco Salad
Wood-grilled shrimp, scallops, roasted red peppers, olives, ricotta salata, romaine lettuce and mixed greens in our Italian vinaigrette | 16.49

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 | 14.79

Side Salads
House, Italian or Caesar | 4.99

Caesar Salad
Wood-grilled chicken or shrimp with our Caesar dressing
chicken 14.29 | shrimp 16.29

@ Indicates our family's Signature Dishes

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.

* 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.

Served with a cup of soup or a side salad and your choice of the seasonal vegetable, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Grilled Asparagus for an additional $1.50 or Fettuccine Alfredo for an additional $2.00 as your side.

CHICKEN

@Chicken Bryan
Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 18.29
small | 16.99

@Chicken Marsala
Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 18.29
small | 16.89

Pollo Sorrento
Wood-grilled and topped with sautéed eggplant, prosciutto, fontina cheese and our port wine fig sauce | 18.29
small | 16.59

Wood-Grilled Chicken
With our signature grill baste, olive oil and herbs | 14.49
small | 12.49

@Pollo Rosa Maria
Wood-grilled and topped with fontina cheese, prosciutto, mushrooms and our basil lemon butter sauce | 18.29
small | 16.59

BEEF, PORK AND VEAL

@Sirloin Marsala*
Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce
6oz 18.59 | 9oz 20.99

Grilled Tuscan Skewers*
Wood-grilled sirloin, red onion and tomato skewers topped with our Chianti wine sauce | 16.29

Tuscan Filet*
9oz USDA center-cut tenderloin wood-grilled with our signature grill baste, olive oil and herbs | 25.79
Filet Marsala* 28.69
Filet Bryan* 28.79 | Filet Spiedino* 29.79

@Veal Marsala*
Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce | 20.29

Prosciutto-Wrapped Pork Tenderloin*
Medallions wood-grilled and topped with our port wine fig sauce | 14.49

@Pork Chop Marsala*
Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 18.29
add a chop for $4.00

SEAFOOD

@Shrimp & Scallop Spiedino
Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce | 19.99

Tilapia Nocciola**
Lightly breaded with hazelnuts, topped with tomatoes and our basil lemon butter sauce | 17.79

Mahi Wulfe*
Lightly breaded, wood-grilled and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 19.99

Wood-Grilled Salmon*
Topped with tomato basil vinaigrette
6oz 17.89 | 8oz 19.99

OVEN-BAKED

Many classic Italian dishes are cooked "Al Forno", which means "from the oven." Try one of our classic Al Forno dishes served golden, crispy and bubbly hot straight from our oven.

Served with a cup of soup or a side salad.

Chicken Parmesan
Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella. Served with a side of Cavatappi Amatriciana | 18.29
small | 16.59

Lasagne
Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese | 15.49

Lobster Mac & Cheese
Cavatappi corkscrew pasta with lobster, pancetta and four cheeses, topped with toasted breadcrumbs | 18.79

Baked Ravioli Parmesan
Panko breaded ravioli filled with five Italian cheeses, lightly fried then baked and topped with our pomodoro sauce, romano and mozzarella cheese | 13.99

Signature COMBINATIONS

Served with a cup of soup or a side salad and your choice of the seasonal vegetable, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Grilled Asparagus for an additional $1.50 or Fettuccine Alfredo for an additional $2.00 as your side.

The Johnny
Sirloin Marsala* and Chicken Bryan | 21.99

Chicken Trio
Bryan, Marsala and Rosa Maria | 22.79

Carrabba's Italian Classics
Chicken Parmesan and Lasagne | 19.49

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.

All pasta dishes are served with a cup of soup or a side salad.

Pasta dishes may be substituted with whole grain spaghetti with the exception of Lobster Ravioli or Mezzaluna.

@Fettuccine Carrabba
Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 15.59

Lobster Ravioli
Ravioli with tender lobster and romano in our white wine cream sauce, topped with diced tomatoes | 18.59

@Fettuccine Weesie
Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our white wine lemon butter sauce | 16.59

Cavatappi ai Formaggi
Corkscrew pasta tossed in our Alfredo sauce with mozzarella, fontina, romano, parmesan and goat cheese | 12.99
chicken 15.99

Shrimp and Scallop Linguine alla Vodka
Sautéed shrimp and scallops tossed with linguine in our vodka tomato cream sauce | 15.99

Cavatappi Martino
Wood-grilled chicken, sautéed mushrooms and sun-dried tomatoes tossed with cavatappi corkscrew pasta in our tomato cream sauce topped with scallions and ricotta salata | 15.29

Spaghetti
Topped with our pomodoro sauce | 11.79
Topped with our bolognese meat sauce | 13.79
Topped with meatballs or sausage | 14.79

@Tag Pic Pac
Tagliarini pasta in our Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 11.99
chicken 14.79 | shrimp 16.29

Mezzaluna
Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce | 15.29

SIDES

Garlic Mashed Potatoes | 3.59
Seasonal Vegetable | 3.59
Grilled Asparagus | 4.49
Cavatappi Amatriciana | 3.59
Fettuccine Alfredo | 4.99

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
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
Chateau Ste. Michelle Cold Creek Vineyard, Washington				58

** Served by the Carafe.*
**** State regulations apply.*

©1995-2015 Carrabba's Italian Grill, LLC

Drink Responsibly.
Drive **Responsibly.**

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

BEERS

Italian Beers PERONI ITALY · BIRRA MORETTI

Domestic, craft and imported beers available

BEVERAGES

Italian Sodas *Sparkling beverages with a splash of fruit flavor*
Orange | Raspberry

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 Coca-Cola · Coke · Sprite · Hi-C · Dr Pepper

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 fresh using the finest ingredients.

Dessert Rosa
Butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream | 8.49

Sogno di Cioccolata "Chocolate Dream"
A rich fudge brownie with chocolate mousse, fresh whipped cream and our chocolate sauce | 7.99

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

John Cole**
Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans | 7.89

Panna Cotta
Madagascar vanilla bean custard with fresh raspberries | 6.99

Tiramisú
Lady fingers dipped in liqueur-laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings | 7.99

** Item contains or may contain nuts.

M2-3Wm - 07/15