

## @ 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  
670 calories | small 8.29  
940 calories | regular 10.29

*seasonal*

#### Steak and Gorgonzola Flatbread

Flatbread topped with wood-grilled sirloin, caramelized red onions, gorgonzola cheese, tomatoes and basil  
490 calories | 8.59

*seasonal*

#### Chicken Parmesan Flatbread

Flatbread topped with tomato sauce, romano and mozzarella cheese and sautéed chicken breast lightly breaded with Italian breadcrumbs  
450 calories | 8.59

#### Mozzarella Marinara

Hand-cut and breaded, served with our marinara sauce  
870 calories | 10.29

#### Zucchini Fritte

Hand-breaded, lightly-fried and served with roasted garlic aioli  
880 calories | 8.79

#### @Mussels in White Wine Lemon Butter

Prince Edward Island mussels steamed in white wine, basil and our signature lemon butter sauce  
840 calories | 11.29

#### Tomatoes Caprese

Fresh milk mozzarella with sliced tomatoes, red onions, fresh basil and a balsamic reduction  
350 calories | 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  
440 calories | 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  
640 calories | 9.59

*seasonal*

#### Bruschette Caprese\*\*

Fresh milk mozzarella, pesto, juicy tomatoes and fresh basil, served with baked ciabatta  
920 calories | 8.79

*seasonal*

#### Bruschette Scotty Thompson

Goat cheese baked in our pomodoro sauce and served with baked ciabatta bread  
510 calories | 8.79

#### Antipasti Plate\*\*

Calamari, Bruschette Caprese and Mozzarella Marinara  
1180 calories | 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  
900 calories | 13.99

#### Margherita

Fresh milk mozzarella, fresh tomatoes and basil  
690 calories | 11.49

#### 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** 570-1210 calories | 13.99

#### Quattro Formaggi

Romano, mozzarella, fontina, goat cheese, sun-dried tomatoes and olive oil  
710 calories | 11.59

#### Carnevale

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

### 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 (100 calories) to any salad for \$2.00*

#### Soup of the Day

120-220 calories | cup 3.99  
240-450 calories | bowl 6.99

#### @Mama Mandola's Sicilian Chicken Soup

120 calories | cup 3.99  
240 calories | bowl 6.99

#### Minestrone

120 calories | cup 3.99  
240 calories | 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  
570 calories | 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  
620 calories | 14.79

#### 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 | 14.29  
shrimp 700 calories | 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 (120-220 calories) or a side salad (260-350 calories), and your choice of the seasonal vegetable (30-160 calories), garlic mashed potatoes (330 calories) or Cavatappi Amatriciana (350 calories). You may substitute Grilled Asparagus (160 calories) for an additional \$1.50 or Fettuccine Alfredo (740 calories) for an additional \$2.00 as your side.*

### CHICKEN

#### @Chicken Bryan

Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce  
690 calories | 18.29  
small 460 calories | 16.99

#### @Chicken Marsala

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce  
460 calories | 18.29  
small 330 calories | 16.89

#### Pollo Sorrento

Wood-grilled and topped with sautéed eggplant, prosciutto, fontina cheese and our port wine fig sauce  
620 calories | 18.29  
small 330 calories | 16.59

#### Wood-Grilled Chicken

With our signature grill baste, olive oil and herbs  
290 calories | 14.49  
small 180 calories | 12.49

#### @Pollo Rosa Maria

Wood-grilled and topped with fontina cheese, prosciutto, mushrooms and our basil lemon butter sauce  
640 calories | 18.29  
small 320 calories | 16.59

### BEEF, PORK AND VEAL

#### @Sirloin Marsala\*

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce  
6oz 530 calories | 18.59  
9oz 660 calories | 20.99

#### Grilled Tuscan Skewers\*

Wood-grilled sirloin, red onion and tomato skewers topped with our Chianti wine sauce  
490 calories | 16.29

#### Tuscan Filet\*

9oz USDA center-cut tenderloin wood-grilled with our signature grill baste, olive oil and herbs  
640 calories | 25.79  
Filet Marsala\* 810 calories | 28.69  
Filet Bryan\* 1040 calories | 28.79  
Filet Spiedino\* 910 calories | 29.79

#### @Veal Marsala\*

Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce  
960 calories | 20.29

#### Prosciutto-Wrapped Pork Tenderloin\*

Medallions wood-grilled and topped with our port wine fig sauce  
440 calories | 14.49

#### @Pork Chop Marsala\*

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce  
540 calories | 18.29  
add a chop for \$4.00 | 940 calories

### SEAFOOD

#### @Shrimp & Scallop Spiedino

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce  
510 calories | 19.99

#### Mahi Wulfe\*

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

#### Tilapia Nocciola\*\*

Lightly breaded with hazelnuts, topped with tomatoes and our basil lemon butter sauce  
690 calories | 17.79

#### Wood-Grilled Salmon\*

Topped with tomato basil vinaigrette  
6oz 450 calories | 17.89  
8oz 660 calories | 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 (120-220 calories) or a side salad (260-350 calories).*

#### Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella. Served with a side of Cavatappi Amatriciana  
990 calories | 18.29  
small 700 calories | 16.59

#### Lobster Mac & Cheese

Cavatappi corkscrew pasta with lobster, pancetta and four cheeses, topped with toasted breadcrumbs  
960 calories | 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  
810 calories | 13.99

#### Lasagne

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

### Signature COMBINATIONS

*Served with a cup of soup (120-220 calories) or a side salad (260-350 calories), and your choice of the seasonal vegetable (30-160 calories), garlic mashed potatoes (330 calories) or Cavatappi Amatriciana (350 calories). You may substitute Grilled Asparagus (160 calories) for an additional \$1.50 or Fettuccine Alfredo (740 calories) for an additional \$2.00 as your side.*

#### The Johnny

Sirloin Marsala\* and Chicken Bryan | 840 calories | 21.99

#### Chicken Trio

Bryan, Marsala and Rosa Maria | 930 calories | 22.79

#### Carrabba's Italian Classics

Chicken Parmesan and Lasagne | 730 calories | 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 (120-220 calories) or a side salad (260-350 calories)*

*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  
1210 calories | 15.59

#### Lobster Ravioli

Ravioli with tender lobster and romano in our white wine cream sauce, topped with diced tomatoes | 760 calories | 18.59

#### @Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our white wine lemon butter sauce | 1230 calories | 16.59

#### Cavatappi ai Formaggi

Corkscrew pasta tossed in our Alfredo sauce with mozzarella, fontina, romano, parmesan and goat cheese | 990 calories | 12.99  
chicken 1260 calories | 15.99

#### Shrimp and Scallop Linguine alla Vodka

Sautéed shrimp and scallops tossed with linguine in our vodka tomato cream sauce  
850 calories | 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  
1150 calories | 15.29

#### Spaghetti

Topped with our pomodoro sauce | 490 calories | 11.79  
Topped with our bolognese meat sauce | 660 calories | 13.79  
Topped with meatballs or sausage | 860 calories | 14.79

#### @Tag Pie Pac

Tagliarini pasta in our Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 610 calories | 11.99  
chicken 790 calories | 14.79  
shrimp 680 calories | 16.29

#### Mezzaluna

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

### SIDES

Garlic Mashed Potatoes | 330 calories | 3.59

Seasonal Vegetable | 30-160 calories | 3.59

Grilled Asparagus | 160 calories | 4.49

Cavatappi Amatriciana | 350 calories | 3.59

Fettuccine Alfredo | 740 calories | 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.\*\*

split | glass | quartino | bottle | carafe\* 130/150/220/500-610/830 calories

### Italian Values

TerraMare Bianco	7.29	10.89	29*
Ecco Domani Pinot Grigio	8.09	12.09	32
Rosatello Moscato	8.09	12.09	32
TerraMare Rosso	7.29	10.89	29*
Ecco Domani Merlot	8.09	12.09	32
Gabbiano Chianti	9.09	13.59	36

### Sweet Whites

Bocelli Prosecco, Italy	split 9.09		36
Copper Ridge White Zinfandel, California	7.29	10.89	29*
Rosatello Moscato, Italy	8.09	12.09	32
Salmon Run Riesling, New York	7.09	10.59	28
Saint M Riesling, Germany	9.49	14.19	38
Hermann J Wiemer Riesling, New York	9.59	14.29	38

### Pinot Grigio

Ecco Domani, Italy	8.09	12.09	32
Lumina, Italy	9.09	13.59	36
Estancia, California	10.59	15.79	42
Santa Margherita, Italy	11.59	17.29	46

### Sauvignon Blanc

Noble Vines 242, California	9.49	14.19	38
Kim Crawford, Marlborough, New Zealand	11.09	16.59	44

### Chardonnay

Copper Ridge, California	7.29	10.89	29*
Clos du Bois, North Coast, California	9.09	13.59	36
Kendall-Jackson, California	10.79	16.09	43
Joel Gott Unoaked, California	11.09	16.59	44
Decoy by Duckhorn, Sonoma County, California	11.59	17.29	46

### Pinot Noir

Dr. Konstantin Frank Fleur de, New York	7.09	10.59	28
Mark West, California	9.49	14.19	38
Coppola Votre Santé, California	11.09	16.59	44
Lyric by Etude, Santa Barbara County, California	11.59	17.29	46

### Interesting Reds

Rosa Regale Sparkling Red, Italy	split 9.09		
Apothic Red Blend, California	9.09	13.59	36
Ravenswood Zinfandel, California	9.09	13.59	36
Layer Cake Malbec, Argentina	11.59	17.29	46
Pascual Toso Reserve Malbec, Argentina	11.59	17.29	46
Stags' Leap Winery Petite Sirah, Napa Valley, California			58

### Merlot

Ecco Domani, Italy	8.09	12.09	32
Robert Mondavi Private Selection, Central Coast, California	9.09	13.59	36
Markham, California	11.59	17.29	46

### Italian Reds

Gabbiano Chianti	9.09	13.59	36
Bocelli Sangiovese	9.09	13.59	36
Santa Cristina Chianti Superiore	9.09	13.59	36
Centine Super Tuscan	10.59	15.79	42
Banfi Chianti Classico Riserva	11.59	17.29	46
Pian di Nova Super Tuscan	11.59	17.29	46
Allegrini "Palazzo Della Torre" Red Blend	11.59	17.29	46
Ruffino Ducale Chianti Classico Riserva			63
Gaja Ca' Marcanda Promis Red Blend			71

### Cabernet Sauvignon

Copper Ridge, California	7.29	10.89	29*
Dark Horse, California	9.09	13.59	36
Coppola Diamond, California	9.49	14.19	38
J. Lohr "Seven Oaks", California	10.79	16.09	43
Louis Martini, California	11.59	17.29	46
Chateau Ste. Michelle Cold Creek Vineyard, Washington			58
Mount Veeder, Napa Valley, California			63

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.

\* Served by the Carafe.

\*\* State regulations apply.

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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.



Red	glass   quartino   pitcher 140/210/460 calories	7.49	11.19	30
Blackberry	glass   quartino   pitcher 140/210/460 calories	8.49	12.69	34
Peach	glass   quartino   pitcher 90/140/310 calories	8.49	12.69	34

## 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

## BEERS

Italian Beers **PERONI** **BIRRA MORETTI** 70-240 calories

Domestic, craft and imported beers available

## BEVERAGES

Italian Sodas Sparkling beverages with a splash of fruit flavor

Orange 240 calories | Raspberry 190 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 0 calories

### Soft Drinks



190/0/180/180/140 calories

## 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 600 calories | 8.49

### @Sogno di Cioccolata "Chocolate Dream"

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

### 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

### John Cole\*\*

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans 650 calories | 7.89

### Panna Cotta

Madagascar vanilla bean custard with fresh raspberries 520 calories | 6.99

### Tiramisù

Lady fingers dipped in liqueur-laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings 1010 calories | 7.99

\*\* Item contains or may contain nuts. M2c-2Wb - 07/15

CARRABBA'S  
ITALIAN GRILL®