

VINO / WINE

At Carrabba’s we are proud to offer wines sourced from across the world – each individually chosen for its quality, character and ability to pair with every one of our dishes. We invite you to explore our wine selection – arranged from light and crisp to full-bodied and robust.

Let us introduce you to our very own house wine, TerraMare. Specially made and custom-blended, we took our inspiration from the rich landscape of Abruzzo, Italy where the Gran Sasso Mountains and the Adriatic Sea join together resulting in the ideal climate for a thriving vineyard.

Start with our own TerraMare, your favorite, or ask your server for a recommendation or sample.\*\*\*



Italian House Wine			
<b>New!</b> TerraMare, Taglio Bianco, Italy	7.35	11.00	29.50*
<b>New!</b> TerraMare, Taglio Rosso, Italy	7.35	11.00	29.50*
Sparkling Wine			
Prosecco, Bocelli, Italy	<i>split</i> 9.35		37.40
White Wine			
<i>Light-Bodied, Slightly Sweet and Crisp</i>			
White Zinfandel, Beringer, California	7.15	10.65	28.60
Riesling, Saint M, Germany	9.80	14.65	39.15
Sauvignon Blanc, Veramonte, Chile	9.80	14.65	39.15
<i>Medium-Bodied, Soft and Smooth</i>			
Chardonnay, Kendall-Jackson, California	11.20	16.85	44.90
Red Wine			
<i>Light-Bodied and Fruity</i>			
Pinot Noir, Estancia Pinnacles, California	11.55	17.25	46.20
Merlot, Ecco Domani, Italy	8.25	12.30	33.00
<i>Medium-Bodied, Soft and Savory</i>			
Chianti, Gabbiano, Italy	9.35	13.95	37.40
Chianti Riserva, Ducarosso, Italy	10.45	15.60	41.80
Syrah Trapiche, Argentina	9.90	14.85	36.60
<i>Full-Bodied and Robust</i>			
Claret, Francis Coppola, California	11.55	17.25	46.20
Cabernet Sauvignon, J. Lohr “Seven Oaks”, California	11.20	16.85	44.90
Cabernet Sauvignon, Mount Veeder, Napa Valley, California			67.10
Cabernet Sauvignon, Faust, Napa Valley, California			69.30

\* Served by the pitcher. \*\*\* State regulations apply.

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 1890’s 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



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	7.60	10.65	30.35
Blackberry or Peach	8.70	12.30	34.75

BIRRE / BEERS

Drafts

<i>(regular / large)</i>	
Samuel Adams Boston Lager	5.99 / 7.29
Yuengling	5.99 / 7.29
Hoegaarden	6.29 / 8.29
Stella Artois	6.29 / 8.29
Cigar City Tony Janus Pale Ale	5.99 / 7.29
Bud Light	4.99 / 6.99

Domestic Bottle - all 5.49

Miller Lite  
Michelob Ultra  
O'Doul's - N/A

Imported Bottle - all 6.49

Corona  
Heineken  
Peroni - Italy

BEVANDE / BEVERAGES

Coffee Regular | Decaf | Espresso | Cappuccino  
*Espresso drinks are served with an almond biscotti.\*\**

Italian Water

San Pellegrino Sparkling | Acqua Panna Still

Soft Drinks



DOLCI / 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 | 8.25

@Sogno di Cioccolata  
"Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and housemade chocolate sauce | 8.69

Assorted Gelato & Sorbetto\*\*

Traditional Italian gelatos and sorbetto's. Ask your server for today's flavors | 6.09 small | 5.49

\*\* Item contains or may contain nuts. TIA 6/14





## @ 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 and making our sauces from scratch. We are proud to share our craft with you through our family's *Signature Dishes*.

### ANTIPASTI / APPETIZERS

#### @Calamari

Hand-breaded to order and served with our housemade marinara or spicy Italian pepper and lemon butter sauce | 10.89  
small 8.69

#### Mozzarella Marinara

Hand-cut and breaded, served with our housemade marinara sauce | 10.12

#### @Cozze in Bianco

Prince Edward Island mussels steamed in white wine, basil and our signature housemade lemon butter sauce | 12.10

#### **New!** Shrimp Diavolo

Hand-breaded to order, lightly fried and tossed in our housemade lemon butter sauce. Topped with pepperoncini, red bell peppers and crushed red pepper | 9.35

#### Bruschette\*\*

With the chef's fresh toppings of the day | 8.25

#### Zucchini Fritte

Hand-breaded, lightly-fried and served with roasted garlic aioli | 8.80

#### Antipasti Plate

Our Calamari, Bruschette\*\* and Mozzarella Marinara | 13.09

### ROMAN-STYLE PIZZE / 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 fire oven – kept at 600 degrees to produce our authentically rustic thin and crisp crust.

#### **New!** Chicken Bryan

Grilled chicken, sundried tomatoes, goat cheese, basil and our housemade lemon butter | 13.20

#### Margherita

Fresh milk mozzarella, fresh tomatoes and basil | 11.55

#### Create Your Own

Choose from Italian fennel sausage, pepperoni, meatballs, kalamata olives, mushrooms, roasted red bell peppers, onions, sundried tomatoes  
Pick up to 3 toppings | 13.75

#### Quattro Formaggi

Romano, mozzarella, fontina, goat cheese, sundried tomatoes and olive oil | 11.55

#### **New!** Carnevale

Pepperoni, Italian fennel sausage, roasted red bell peppers, romano, mozzarella, basil and our housemade sauce | 13.20

### ZUPPE E INSALATE / HOUSEMADE SOUPS AND SALADS

Our soups are made from scratch every day – 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 blue cheese to any salad for \$2.20

#### Soup of the Day

cup 4.40 | bowl 7.70

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

cup 4.40 | bowl 7.70

#### Minestrone

cup 4.40 | bowl 7.70

#### Soup & Salad

Cup of housemade soup and choice of House, Italian or Caesar Salad | 8.80

#### @Johnny Rocco Salad

Grilled shrimp, scallops, roasted red peppers, olives, ricotta salata, romaine lettuce and mixed greens in our Italian vinaigrette | 17.05

#### Italian Cobb Salad

Grilled chicken, romaine lettuce and mixed greens with bacon, tomatoes, egg and blue cheese in our Italian vinaigrette | 13.20

#### Caesar Salad

Grilled chicken or shrimp with our own Caesar dressing  
chicken 13.75 | shrimp 15.95

#### Mediterranean Salad with Tilapia\*\*

Romaine lettuce and mixed greens tossed with red onions, kalamata olives, tomatoes, artichokes and sliced pepperoncini coated with our homemade pesto vinaigrette with pine nuts and topped with breaded and grilled tilapia | 13.75

#### Shrimp, Orzo & Arugula Salad

Grilled shrimp served over orzo and arugula tossed with lemon vinaigrette | 13.75

#### Side Salads

House, Italian or Caesar | 5.50

@ Indicates our family's Signature Dishes

Indicates Dishes Under 600 Calories

Entrées are under 600 calories when paired with freshly steamed spinach 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 our housemade soup or a side salad and your choice of the vegetable of the day, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Fettuccine Alfredo as your side for an additional \$2.20

### POLLO / CHICKEN

#### @Chicken Bryan

Topped with goat cheese, sundried tomatoes, basil and our housemade lemon butter sauce | 19.25  
small | 17.50

#### @Chicken Marsala

Grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 19.25  
small | 17.50

#### **New!** Pollo Sorrento

Grilled and topped with sautéed eggplant, prosciutto, fontina cheese and our port wine fig sauce | 19.25  
small | 17.50

#### @Pollo Rosa Maria

Stuffed with fontina cheese and prosciutto, topped with mushrooms and our housemade basil lemon butter sauce | 19.25  
small | 17.50

#### Grilled Chicken

With our signature grill baste, olive oil and herbs | 15.40  
small | 13.20

### CARNE / BEEF AND PORK

#### @Sirloin Marsala\*

Grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce  
6oz 18.59 | 9oz 20.79

#### **New!** Grilled Tuscan Skewers\*

Grilled sirloin, red onion and tomato skewers topped with our Chianti wine sauce | 16.50

#### **New!** Prosciutto-Wrapped Pork Tenderloin\*

Medallions grilled and topped with our port wine fig sauce | 15.29

#### @Pork Chop Marsala\*

Grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 18.15  
add a chop for \$4.40

#### Filet Fiorentina\*

9oz USDA Choice center-cut tenderloin grilled with our signature grill baste, olive oil and herbs | 26.95  
Filet Marsala\* 30.25  
Filet Bryan\* 30.25 | Filet Spiedino\* 31.35

### FRUTTI DI MARE / SEAFOOD

#### @Spiedino di Mare

Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with our housemade lemon butter sauce | 20.79

#### Grilled Mahi\*

Topped with tomato basil | 20.90

#### Tilapia Nocciola\*\*

Lightly breaded with hazelnuts, topped with roma tomatoes and our housemade basil lemon butter sauce | 18.15

#### Grilled Salmon\*

Topped with tomato basil vinaigrette  
6oz 18.59 | 8oz 20.79

### AL FORNO / 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 our housemade 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 | 19.25  
small | 17.49

#### Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese | 15.95

#### **New!** Lobster Mac & Cheese

Cavatappi corkscrew pasta with lobster, pancetta and four cheeses, topped with toasted breadcrumbs | 18.70

#### **New!** 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 | 13.75

## Signature COMBINATIONS

Served with a cup of our housemade soup or a side salad and your choice of the vegetable of the day, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Fettuccine Alfredo as your side for an additional \$2.20

#### The Johnny

Sirloin Marsala\* and Chicken Bryan | 22.55

#### **New!** The Damian

Grilled Salmon\* and Spiedino di Mare | 23.10

#### Chicken Trio

Bryan, Marsala and Rosa Maria | 23.65

#### Carrabba's Italian Classics

Chicken Parmesan and Lasagne | 20.35

### PASTA

Whether tossed with our housemade 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 our housemade 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 grilled chicken, sautéed mushrooms and peas | 16.39

#### Lobster Ravioli

Ravioli with tender lobster and romano in our white wine cream sauce, topped with diced roma tomatoes | 19.69

#### @Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our housemade white wine lemon butter sauce | 17.49

#### **New!** Shrimp and Scallop Linguine alla Vodka

Sautéed shrimp and scallops tossed with linguine in our housemade vodka tomato cream sauce | 16.50

#### **New!** Conchiglie ai Formaggi

Shell-shaped pasta tossed in our housemade Alfredo sauce with mozzarella, fontina, romano, parmesan and goat cheese | 12.65  
chicken 15.95

#### Spaghetti

Topped with our pomodoro sauce | 12.65  
Topped with our bolognese meat sauce | 14.85  
Topped with meatballs or sausage | 15.95

#### @Tag Pic Pac

Tagliarini pasta in our housemade Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 12.65  
chicken 15.95 | shrimp 17.49

#### Mezzaluna

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