

## CARRABBA'S SEASONAL FAVORITES

### APPETIZER

#### MUSSELS IN WHITE WINE LEMON BUTTER

Prince Edward Island mussels steamed in white wine, basil and our signature lemon butter sauce | 11.59



### ENTRÉES

*Served with your choice of a cup of soup or a side salad.*

#### POLLO ROSA MARIA

Wood-grilled chicken topped with fontina cheese, prosciutto, mushrooms and our basil lemon butter sauce. Served with your choice of a side | 18.29  
small | 16.99

*Pollo Rosa Maria*



#### PORK CHOP MARSALA\*

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce. Served with your choice of a side | 17.99

#### WOOD-GRILLED SIRLOIN\* + PROSCIUTTO-WRAPPED SHRIMP

6oz Tuscan-Grilled Sirloin paired with a wood-grilled Prosciutto-Wrapped Shrimp skewer topped with lemon butter. Served with the seasonal vegetable | 19.99

9oz Sirloin\* | 22.99    Filet\* | 29.59

#### MEZZALUNA

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce | 14.99





*Sicilian Sangria Punch*

### SICILIAN SANGRIA PUNCH

Disaronno Amaretto and Solerno Blood Orange Liqueur mixed with orange juice, cranberry juice and our housemade Summer Sangria, garnished with seasonal mixed berries | 8.50

### SUMMER SANGRIA

Our delicious TerraMare Bianco mixed with a sweet St. Germain Elderflower Liqueur, white grape juice, and Monin® Peach Pureé | 7.90

### SANGRITA MARGARITA

Housemade Red Sangria mixed with Sauza Gold Tequila and Patrón Citrónge topped with seasonal mixed berries | 7.50



*Summer Sangria*

*Sangrita Margarita*



**ALL SANGRIA  
QUARTINOS**  
*Now Only | 9.90*

## NEW SEASONAL ENTRÉES

**Delectable Dishes, Deliciously Priced at \$12.99**

*Served with your choice of a cup of soup or a side salad.*

### CAVATAPPI FRANCO

Cavatappi pasta with wood-grilled chicken, mushrooms, sun-dried tomatoes, broccoli and kalamata olives in garlic and olive oil topped with ricotta salata cheese | 12.99

### PARMESAN-CRUSTED CHICKEN ARUGULA

Sautéed chicken breast crusted with grated parmesan cheese and panko breadcrumbs topped with fresh arugula, tomatoes and shaved parmesan cheese in our Mediterranean lemon vinaigrette. Served with your choice of a side | 12.99

### PROSCIUTTO-WRAPPED SHRIMP

Wood-grilled, topped with lemon butter and served over orzo pasta with tomatoes, kalamata olives, red onion and lemon. Served with the seasonal vegetable | 12.99

*Add a Prosciutto-Wrapped Shrimp skewer to any entrée for \$4.99*

## DESSERT

### TIRAMISÚ

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



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