

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.***



ITALIAN VALUES

TerraMare Bianco	7.29	10.89	29^
Ecco Domani Pinot Grigio	8.59	12.79	34
Rosatello Moscato	8.59	12.79	34
TerraMare Rosso	7.29	10.89	29^
Ecco Domani Merlot	8.59	12.79	34
Gabbiano Chianti	9.59	14.29	38

SWEET WHITES

Bocelli Prosecco, Italy	split 9.59	38
Copper Ridge White Zinfandel, California	7.29	10.89 29^
Rosatello Moscato, Italy	8.59	12.79 34
Saint M Riesling, Germany	9.49	14.19 38

PINOT GRIGIO

Ecco Domani, Italy	8.59	12.79	34
Lumina, Italy	9.59	14.29	38
Estancia, California	11.09	16.59	44
Santa Margherita, Italy	12.09	18.09	48

SAUVIGNON BLANC

Noble Vines 242, California	9.49	14.19	38
Kim Crawford, Marlborough, New Zealand	11.59	17.29	46

CHARDONNAY

Copper Ridge, California	7.29	10.89	29^
Clos du Bois, California	10.09	15.09	40
Kendall-Jackson, California	11.79	17.59	47
Joel Gott Unoaked, California	11.59	17.29	46
Decoy by Duckhorn, Sonoma County, California	12.09	18.09	48

PINOT NOIR

Mark West, California	9.49	14.19	38
Coppola Votre Santé, California	11.59	17.29	46
Lyric by Etude, Santa Barbara County, California	12.09	18.09	48

INTERESTING REDS

Rosa Regale Sparkling Red, Italy	split 9.59	
Apothic Red Blend, California	10.09	15.09 40
Ravenswood Zinfandel, California	9.59	14.29 38
Layer Cake Malbec, Argentina	12.09	18.09 48
Stags' Leap Winery Petite Sirah, Napa Valley, California		61

MERLOT

Ecco Domani, Italy	8.59	12.79	34
Robert Mondavi Private Selection, Central Coast, California	9.59	14.29	38
Markham, California	12.09	18.09	48

ITALIAN REDS

Gabbiano Chianti	9.59	14.29	38
Santa Cristina Chianti Superiore	9.59	14.29	38
Centine Super Tuscan	11.59	17.29	46
Pian di Nova Super Tuscan	12.09	18.09	48
Allegrini "Palazzo Della Torre" Red Blend	12.09	18.09	48
Gaja Ca' Marcanda Promis Red Blend		75	

CABERNET SAUVIGNON

Copper Ridge, California	7.29	10.89	29^
Dark Horse, California	10.09	15.09	40
Coppola Diamond, California	9.99	14.89	40
J. Lohr "Seven Oaks", California	11.29	16.89	45
Louis Martini, California	12.09	18.09	48

^ Served in a Carafe. *** State regulations apply.



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ITALIAN SANGRIA & COCKTAILS

BLACKBERRY SANGRIA

Light and fruity. TerraMare Rosso blended with hints of vanilla and citrus. Infused with blackberries and topped with fresh lemon, orange and a blackberry
glass | 8.49 quartino | 12.69 pitcher | 34

PEACH SANGRIA

Bright and crisp. With Absolut Apeach, Patrón Citrónge and White Zinfandel with cranberry and orange juice. Garnished with fresh lemon and a strawberry
glass | 8.49 quartino | 12.69 pitcher | 34

CLASSIC RED SANGRIA

Bold and spicy. Our signature TerraMare Rosso, brandy and spice. Garnished with fresh fruit
glass | 7.49 quartino | 11.19 pitcher | 30

RASPBERRY LIMONCELLO DROP

Limoncello, Absolut Citron vodka and fresh raspberries

New!

CHIANTI KISS

Solerno Blood Orange liqueur from Sicily. Disaronno and Captain Morgan mixed with pineapple and cranberry juices and topped with Chianti

POMEGRANATE MARTINI

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

COSMOPOLITAN

A classic Cosmopolitan with Absolut Citron vodka, triple sec and hand-squeezed lime juice

ITALIAN BEERS

Domestic, craft & imported beers available



BEVERAGES

SPARKLING ITALIAN SODAS

Orange or Raspberry

FRESH BREWED ICED TEA

HOUSEMADE LEMONADE

ARNOLD PALMER

Iced tea and Lemonade

ITALIAN BOTTLED WATER

Acqua Panna Still or San Pellegrino Sparkling

SOFT DRINKS



M1-1W 10/15



CARRABBA'S
ITALIAN GRILL®

New! SMALL PLATES

Introducing a whole new way to eat at Carrabba's! Six different tastes, sized just right. Mix and match to create your perfect meal or share a variety at your table.

BRUSCHETTE SICILIANI

Oven-baked ciabatta bread served with diced tomatoes, fresh basil, oregano, red onions and kalamata olives marinated in olive oil and red wine vinegar then topped with ricotta salata | 4.29

GRILLED ASPARAGUS WITH PROSCIUTTO

Wood-grilled asparagus wrapped in prosciutto and fontina, drizzled with balsamic glaze | 4.79

MOZZARELLA RUSTICA

Crispy bites of mozzarella and ricotta with Italian herbs and panko breadcrumbs served with our marinara sauce | 4.79

MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta and romano cheese | 5.29

THREE-CHEESE & SAUSAGE STUFFED MUSHROOMS

Stuffed with sausage, spinach, ricotta, romano, mozzarella and Italian breadcrumbs served over our tomato cream sauce | 5.99

ITALIAN LETTUCE WRAPS

Wood-grilled chicken tossed with vegetables and ricotta salata in our Mediterranean lemon vinaigrette. Served over romaine lettuce, drizzled with a port wine reduction | 5.99



BRUSCHETTE SICILIANI

APPETIZERS

CALAMARI

Hand-breaded to order and served with our marinara sauce | 10.99
SMALL | 8.99

New!

SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked ciabatta | 10.29

New!

TOMATO CAPRESE WITH FRESH BURRATA

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 8.29

ARANCINI

Crispy bites of risotto, Italian fennel sausage, bell peppers and romano cheese. Served with our marinara sauce | 6.49

New!

WOOD-FIRED ITALIAN WINGS

Seasoned with spicy Italian peppers. Served with our gorgonzola dipping sauce | 8.29

MUSSELS IN WHITE WINE LEMON BUTTER

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce | 11.99

WOOD-FIRED PIZZA

New!

PROSCIUTTO ARUGULA

Prosciutto, arugula and shaved parmesan drizzled with balsamic glaze | 12.29

MARGHERITA

Fresh milk mozzarella, fresh tomatoes and basil | 12.49

CREATE YOUR OWN

Our zesty pizza sauce with mozzarella and romano cheese and your choice of up to 3 toppings: Italian fennel sausage, pepperoni, meatballs, kalamata olives, mushrooms, roasted red bell peppers, onions, sun-dried tomatoes | 14.29

SOUPS & SALADS

cup 3.99 | bowl 6.99

MAMA MANDOLA'S SICILIAN CHICKEN SOUP

Spicy chicken soup that has soothed the family for generations

MINISTRONE

Traditional Italian vegetable soup

SAUSAGE & LENTIL

Hearty lentil soup with our Italian fennel sausage

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

New!

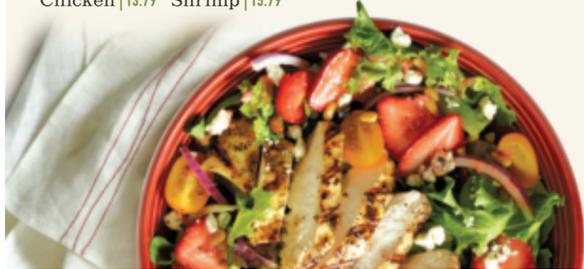
SOUP & SALAD COMBO

Your choice of a cup of soup paired with a side salad | 8.79

New!

TUSCAN STRAWBERRY SALAD

Wood-grilled chicken or shrimp served over mixed greens, fresh strawberries, toasted pine nuts, red onion, tomatoes and crumbled gorgonzola in our strawberry vinaigrette
Chicken | 13.79 Shrimp | 15.79



SIDE SALADS

Italian, House or Caesar | 4.99

JOHNNY ROCCO SALAD

Wood-grilled shrimp and sea scallops served over mixed greens tossed with roasted red peppers, kalamata olives and ricotta salata in our Italian vinaigrette | 16.99

New!

ITALIAN CHOPPED SALAD

Wood-grilled chicken over mixed greens tossed with diced fontina, pepperoni and Italian vegetables in our Italian vinaigrette drizzled with balsamic glaze | 14.79

CAESAR SALAD

Wood-grilled chicken or shrimp served over romaine hearts, croutons, parmesan cheese and caesar dressing
Chicken | 14.79 Shrimp | 16.79

PASTA

Pastas are served with a cup of soup or a side salad.

Make many of your favorite pasta dishes Gluten-Free by substituting with our Gluten-Free Casarecce pasta (excludes Spaghetti & Meatballs or Sausage, Lasagne, Lobster Ravioli, Mezzaluna and Linguine & White Clam Sauce). Whole Grain spaghetti also available.

New!

LINGUINE POSITANO

Wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil | 15.29

SHRIMP & SCALLOP LINGUINE ALLA VODKA

Sautéed shrimp and bay scallops tossed with basil in our tomato vodka cream sauce | 15.99

LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese | 15.99

FETTUCINE CARRABBA

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

New!

CAVATAPPI FRANCO

Wood-grilled chicken, mushrooms, sun-dried tomatoes, broccoli and kalamata olives in garlic and olive oil topped with ricotta salata cheese | 15.29

LOBSTER RAVIOLI

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes | 19.29

SPAGHETTI

Pomodoro sauce | 12.79
Bolognese meat sauce | 14.79
Meatballs | 15.79
Sausage | 15.79

MEZZALUNA

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

New!

LINGUINE & WHITE CLAM SAUCE

Whole clams tossed in our creamy white wine clam sauce with scallions and Italian parsley | 16.29

FETTUCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, basil, garlic and mushrooms in our white wine lemon butter sauce | 17.99

CHICKEN, PORK & VEAL

TUSCAN-GRILLED CHICKEN

Wood-grilled and seasoned with our signature grill baste, olive oil and herbs | 14.99

New!

PARMESAN-CRUSTED CHICKEN ARUGULA

Sautéed chicken breast crusted with grated parmesan and panko breadcrumbs topped with fresh arugula, tomatoes and shaved parmesan cheese in our Mediterranean lemon vinaigrette | 15.79



STEAKS & CHOPS

TUSCAN-GRILLED SIRLOIN*

6oz 14.49 | 9oz 17.49

TUSCAN-GRILLED FILET*

7oz | 21.69

TUSCAN-GRILLED PORK CHOP*

One Chop | 13.99
Two Chops | 17.99

New!

TUSCAN-GRILLED VEAL CHOP*

14oz | 25.69

SEAFOOD

New!

PROSCIUTTO-WRAPPED SHRIMP

Wood-grilled, topped with lemon butter and served over orzo pasta with roasted tomatoes, kalamata olives, bell peppers, red onion and lemon. Served with the seasonal vegetable | 15.79



COMBINATIONS

New!

TUSCAN-GRILLED SIRLOIN* & PROSCIUTTO-WRAPPED SHRIMP

6oz Tuscan-Grilled Sirloin topped with your choice of Spicy Sicilian Butter or Gorgonzola Sauce. Paired with a Prosciutto-Wrapped Shrimp skewer topped with lemon butter | 20.79

Entrées are served with a cup of soup or a side salad and your choice of side. Substitute Grilled Asparagus for an additional \$1.50 or Fettuccine Alfredo for an additional \$2.00.

CHICKEN BRYAN

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 18.79

CHICKEN MARSALA

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 18.79

POLLO ROSA MARIA

Wood-grilled chicken topped with fontina cheese, prosciutto, mushrooms and our basil lemon butter sauce | 18.79

PROSCIUTTO-WRAPPED PORK TENDERLOIN*

Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce | 15.29

VEAL MARSALA*

Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce | 20.79

CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, romano and mozzarella | 18.79

Served with a cup of soup or a side salad.

New!

CHIANTI CHICKEN**

Wood-grilled and served with our chianti demi sauce and an arugula salad tossed with apples, grapes, toasted hazelnuts and lemon vinaigrette | 15.79

Prepared with our signature grill baste, olive oil and herbs.

Served simply grilled or with your choice of one of the following toppings:



SPICY SICILIAN BUTTER

Butter infused with imported Italian peppers

GORGONZOLA SAUCE

A creamy Italian blue cheese sauce

MARSALA SAUCE

(add \$3.80)
Topped with mushrooms and our Lombardo Marsala wine sauce

BRYAN TOPPING

(add \$3.80)
Topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce

WITH A SPIEDINO

(add \$4.80 each)
Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce

SIDES

SEASONAL VEGETABLE | 3.99

New! GRILLED ASPARAGUS | 3.99

GARLIC MASHED POTATOES | 3.99

CAVATAPPI AMATRICIANA | 3.59

FETTUCINE ALFREDO | 4.99

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. 2,000 calories a day is used for general nutritional advice, but calorie needs vary.

This dish is gluten-free. Caesar Salads are gluten-free without croutons and Mama Mandola's Sicilian Chicken Soup is gluten-free without pasta.

When placing your order, please let your server know that you are ordering a gluten-free menu item. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.

* 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.

M1-1W 10/15