

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
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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, 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
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
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
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

[^] Served in a Carafe. *** State regulations apply.
Wines contain sulfites.



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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 | 7.99 quartino | 11.89 pitcher | 32

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 | 7.99 quartino | 11.89 pitcher | 32

CLASSIC RED SANGRIA

Bold and spicy. Our signature TerraMare Rosso, brandy and spice. Garnished with fresh fruit glass | 6.99 quartino | 10.39 pitcher | 28

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

DRAFT & BOTTLED 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



M1-3Wb 03/16



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 | 4.49

GRILLED ASPARAGUS WITH PROSCIUTTO

Wood-grilled asparagus wrapped in prosciutto and fontina, drizzled with balsamic glaze | 4.99

MOZZARELLA RUSTICA

Crispy bites of mozzarella and ricotta with Italian herbs and panko breadcrumbs served with our marinara sauce | 4.99

MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta and romano cheese | 5.49

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



CARRABBA'S
ITALIAN GRILL®

APPETIZERS

CALAMARI

Hand-breaded to order and served with our marinara sauce | 11.29
SMALL | 9.29

New!

SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked ciabatta | 10.49

New!

TOMATO CAPRESE WITH FRESH BURRATA

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 8.49

ARANCINI

Crispy bites of risotto, Italian fennel sausage, bell peppers and romano cheese. Served with our marinara sauce | 6.69

New!

WOOD-FIRED ITALIAN WINGS

Seasoned with spicy Italian peppers. Served with our gorgonzola dipping sauce | 8.49

MUSSELS IN WHITE WINE LEMON BUTTER

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce | 12.29

WOOD-FIRED PIZZA

New!

PROSCIUTTO ARUGULA

Prosciutto, arugula and shaved parmesan drizzled with balsamic glaze | 12.49

MARGHERITA

Fresh milk mozzarella, fresh tomatoes and basil | 12.79

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 | 14.49

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 | 8.99

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 | 13.99 | Shrimp | 15.99

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 | 17.29

SIDE SALADS

Italian, House or Caesar | 4.99

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 | 14.99

CAESAR SALAD

Wood-grilled chicken or shrimp served over romaine hearts, croutons, parmesan cheese and caesar dressing
Chicken | 14.99 | Shrimp | 16.99

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, Lasagne, Lobster Ravioli, Mezzaluna and Linguine & White Clam Sauce).

Whole Grain spaghetti also available.



LOBSTER RAVIOLI

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes | 19.49

New! CAVATAPPI FRANCO

Wood-grilled chicken, mushrooms, sun-dried tomatoes, broccoli and kalamata olives in garlic and olive oil topped with ricotta salata cheese | 15.49

SPAGHETTI

Pomodoro sauce | 12.99
Bolognese meat sauce | 14.99
Meatballs | 15.99
Sausage | 15.99

MEZZALUNA

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce | 15.49

New! LINGUINE & WHITE CLAM SAUCE

Whole clams tossed in our creamy white wine clam sauce with scallions and Italian parsley | 16.49

FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, basil, garlic and mushrooms in our white wine lemon butter sauce | 18.29

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.

CHICKEN, PORK & VEAL

TUSCAN-GRILLED CHICKEN

Wood-grilled and seasoned with our signature grill baste, olive oil and herbs | 15.29

CHICKEN MARSALA

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce | 18.99

POLLO ROSA MARIA

Wood-grilled chicken topped with fontina cheese, prosciutto, mushrooms and our basil lemon butter sauce | 18.99

CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, romano and mozzarella | 18.99

VEAL MARSALA*

Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce | 20.99

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 | 18.99

New! PARMESAN-CRUSTED CHICKEN ARUGULA

Sautéed chicken breast crusted with grated parmesan and panko bread-crumbs topped with fresh arugula, tomatoes and shaved parmesan cheese in our Mediterranean lemon vinaigrette | 15.99

PROSCIUTTO-WRAPPED PORK TENDERLOIN*

Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce | 15.49

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 | 15.99



STEAKS & CHOPS

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

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 | 15.99

New! SALMON CETRIOLINI*

Wood-grilled and topped with diced tomato, cucumber and dill in our lemon white wine sauce | 20.99

SHRIMP & SEA SCALLOP SPIEDINO

Coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce | 20.49

New! WOOD-GRILLED TILAPIA*

With olive oil and our signature grill seasoning, topped with roasted tomatoes, basil and balsamic glaze | 14.99

MAHI WULFE*

Lightly breaded, wood-grilled and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 20.49

Served with a cup of soup or a side salad.

New! CIOPPINO*

Mediterranean-style seafood stew with white fish, shrimp, bay scallops, clams and mussels served with baked ciabatta | 16.99

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 | 20.99

THE JOHNNY*

Tuscan-Grilled Sirloin Marsala & Chicken Bryan | 21.99

CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan & Lasagne | 20.29

SIDES

SEASONAL VEGETABLE | 3.59

New! GRILLED ASPARAGUS | 3.99

GARLIC MASHED POTATOES | 3.59

CAVATAPPI AMATRICIANA | 3.59

FETTUCCINE ALFREDO | 4.99