

VINO

SPARKLING & SWEET	6oz	9oz	bottle
<i>Light, Refreshing, Crisp</i>			
Riondo Prosecco, Italy	7.09		27
Bocelli Prosecco, Italy			34
Copper Ridge White Zinfandel, California	7.09	10.79	29
Rosatello Moscato, Italy	7.59	11.29	30
Saint M Riesling, Germany	8.99	13.39	36
ITALIAN WHITES			
<i>Dry and Delicate</i>			
Bonizio Bianco, Tuscany	6.79	10.09	
Ecco Domani Pinot Grigio, Italy	7.59	11.29	30
New! Chloe Pinot Grigio, Italy	8.79	13.09	33
Santa Margherita Pinot Grigio, Italy	11.79	17.59	45
SAUVIGNON BLANC			
<i>Zesty, Aromatic, Fresh</i>			
Noble Vines 242 , California	8.99	13.39	36
Kim Crawford , Marlborough, New Zealand	10.79	16.09	41
CHARDONNAY			
<i>Citrus, Apples, Oak</i>			
William Hill , California	8.09	12.09	30
Kendall-Jackson , California	10.29	15.39	41
Decoy by Duckhorn , Sonoma County, California	11.59	17.29	46
New! Franciscan Cuvée Sauvage , Napa Valley, California			68
ROSÉ			
<i>Elegant and Crisp</i>			
Belleruche , Côtes-du-Rhône, France	7.59	11.29	30

PINOT NOIR	6oz	9oz	bottle
<i>Juicy, Silky, Red Berries</i>			
Mark West , California	8.99	13.39	36
Coppola Votre Santé , California	10.59	15.79	42
New! Elouan , Oregon	11.79	17.59	45
WORLDLY REDS			
<i>Smooth and Velvety</i>			
Apothic Red Blend, California	8.09	12.09	32
New! Joel Gott Zinfandel, California	10.59	15.79	40
Layer Cake Malbec, Argentina	11.09	16.59	44
Stags' Leap Winery Petite Sirah, Napa Valley, California			53
MERLOT			
<i>Sultry and Sumptuous Dark Fruit</i>			
Ecco Domani , Italy	7.59	11.29	30
Robert Mondavi Private Selection , California	8.59	12.79	34
Markham , California	11.09	16.59	44
ITALIAN REDS			
<i>Cherries, Berries and Spice</i>			
Bonizio Rosso, Tuscany	6.79	10.09	
Gabbiano Chianti, Tuscany	8.59	12.79	34
Santa Cristina Chianti Superiore, Tuscany	9.59	14.29	38
Centine Super Tuscan, Tuscany	10.09	15.09	40
Pian di Nova Super Tuscan, Tuscany	11.09	16.59	44
Allegrini "Palazzo Della Torre" Red Blend, Veneto	11.59	17.29	46
New! Marchesi di Barolo Barolo Tradizione, Piedmont			62
Gaja Ca' Marcanda Promis Red Blend, Tuscany			66
CABERNET SAUVIGNON			
<i>Big, Bold, Robust</i>			
New! Beringer Founder's Estate , California	6.99	10.39	26
Dark Horse , California	8.09	12.09	32
Coppola Diamond , California	9.29	13.89	35
J. Lohr "Seven Oaks" , California	10.29	15.39	41
Louis Martini , California	11.09	16.59	44
New! Sequoia Grove , Napa Valley, California			68

Wines contain sulfites.

INTERESTING GEMS

HAND-PICKED AND UNDISCOVERED



Pieropan Soave Classico, Italy History, legacy and tradition combine to craft this bright and lively white wine	10.59	15.79	40
CasaSmith Barbera, Washington Italian inspired red wine locally produced from a single vineyard in Washington	12.09	18.09	46

SANGRIA

BLACKBERRY SANGRIA

Light and Fruity. House Rosso, infused with blackberries, citrus and a hint of vanilla
6oz | 7.99 9oz | 11.89 pitcher | 32

PEACH SANGRIA

Bright and Crisp. White Zinfandel, Absolut Apeach, Patrón Citronge, cranberry and orange juice
6oz | 7.99 9oz | 11.89 pitcher | 32

CLASSIC RED SANGRIA

Bold and Spicy. House Rosso, brandy and a hint of cinnamon
6oz | 6.99 9oz | 10.39 pitcher | 28

BEERS



Domestic, craft & imported bottled beers available.
Regular Beer, 13oz
Light Beer, 13oz

For Specialty Cocktails, please explore our Beverage Book.

Drink Responsibly. Drive Responsibly.

BEVERAGES

SPARKLING ITALIAN SODAS

Orange or Raspberry

FRESH BREWED ICED TEA

MINUTE MAID COUNTRY STYLE LEMONADE

Acqua Panna Still or San Pellegrino Sparkling

SOFT DRINKS



CARRABBA'S
ITALIAN GRILL®

SMALL PLATES

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 | 3.99

GRILLED ASPARAGUS WITH PROSCIUTTO

Wood-grilled asparagus wrapped in prosciutto and fontina, drizzled with balsamic glaze | 5.29

ARANCINI

Crispy bites of risotto, Italian fennel sausage, bell peppers and romano cheese. Served with our marinara sauce | 4.99

MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta and romano cheese | 4.99

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



THREE-CHEESE & SAUSAGE STUFFED MUSHROOMS

SALADS

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

TUSCAN STRAWBERRY SALAD** **GF**

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 | 14.29 Shrimp | 16.29

JOHNNY ROCCO SALAD **GF**

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

CAESAR SALAD

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

SOUP & SALAD COMBO **GF**

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

SIDE SALADS **GF**

Italian **GF**, House **GF** or Caesar | 4.99

SOUPS

MAMA MANDOLA'S SICILIAN CHICKEN SOUP **GF**

Spicy chicken soup that has soothed the family for generations
cup | 3.99 bowl | 6.99

MINISTRONE **GF**

Traditional Italian vegetable soup
cup | 3.99 bowl | 6.99

SAUSAGE & LENTIL **GF**

Hearty lentil soup with our Italian fennel sausage
cup | 3.99 bowl | 6.99

SIDES

SAUTÉED BROCCOLI **GF** | 3.59

GRILLED ASPARAGUS **GF** | 3.99

GARLIC MASHED POTATOES **GF** | 3.59

CAVATAPPI AMATRICIANA | 3.59

FETTUCINE ALFREDO | 4.99

APPETIZERS

CALAMARI

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

MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce | 9.99

SHRIMP SCAMPI

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



TOMATO CAPRESE WITH FRESH BURRATA

ZUCCHINI FRITTE

Hand-breaded, lightly fried and served with roasted garlic aioli | 9.49

WOOD-FIRED ITALIAN WINGS

Seasoned with spicy Italian peppers. Served with our gorgonzola dipping sauce | 8.79

MUSSELS IN WHITE WINE LEMON BUTTER

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce | 11.79

TOMATO CAPRESE WITH FRESH BURRATA **GF**

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 8.79

WOOD-FIRED PIZZAS

MARGHERITA PIZZA

Fresh milk mozzarella, fresh tomatoes and basil | 11.99

PEPPERONI PIZZA

Fresh mozzarella and pepperoni | 12.99

CREATE YOUR OWN PIZZA

Our zesty pizza sauce with mozzarella and romano cheese. Your choice of up to three toppings | 14.49
Italian fennel sausage, Pepperoni, Meatballs, Kalamata olives, Mushrooms, Roasted red bell peppers, Onions or Sun-dried Tomatoes

PASTA

Pastas are served with a cup of soup or a side salad. Ask your server about **GF** Gluten-Free Casarecce pasta or Whole Grain spaghetti options.



RIGATONI CAMPAGNOLO

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Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 15.49
GF Pairs well with Centine Super Tuscan, Italy

LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil | 12.49
Chicken | 15.49 Shrimp | 17.49

Now with Bigger Shrimp & Scallops!

SHRIMP & SCALLOP LINGUINE ALLA VODKA
Sautéed shrimp and sea scallops tossed with basil in our tomato vodka cream sauce | 17.99

LASAGNE

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

Seasonal Pasta LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 18.99

FETTUCINE CARRABBA

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 15.99

LOBSTER RAVIOLI

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes | 18.99

SPAGHETTI

Pomodoro sauce | 12.49
Bolognese meat sauce | 14.49
Meatballs | 15.49
Sausage | 15.49

MEZZALUNA

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce | 15.79

FETTUCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, basil, garlic and mushrooms in our white wine lemon butter sauce | 16.99

CHICKEN, PORK & VEAL

CHICKEN BRYAN **GF**

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

CHICKEN MARSALA **GF**

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

POLLO ROSA MARIA **GF**

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

CHICKEN PARMESAN

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

STEAKS & CHOPS

TUSCAN-GRILLED SIRLOIN* **GF**

6oz 14.99 | 9oz 17.99

TUSCAN-GRILLED FILET* **GF**

9oz | 24.79

TUSCAN-GRILLED PORK CHOP* **GF**

One Chop | 14.49 Two Chops | 18.49

TUSCAN-GRILLED VEAL CHOP* **GF**

14oz | 26.29

GF Pairs well with Louis Martini Cabernet Sauvignon, California

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.

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 | 16.29
GF Pairs well with Kim Crawford Sauvignon Blanc, New Zealand

PROSCIUTTO-WRAPPED PORK TENDERLOIN* **GF**

Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce | 14.99

TUSCAN-GRILLED CHICKEN **GF**

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

VEAL MARSALA* **GF**

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



PARMESAN-CRUSTED CHICKEN ARUGULA

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 **GF**

GORGONZOLA SAUCE **GF**

MARSALA SAUCE **GF** (add \$3.00)

BRYAN TOPPING **GF** (add \$3.80)

WITH A SPIEDINO (add \$4.80 each)



TUSCAN-GRILLED VEAL CHOP

SEAFOOD

WOOD-GRILLED TILAPIA* **GF**

With olive oil and our signature grill seasoning, topped with roasted tomatoes, basil and balsamic glaze | 15.29

SHRIMP & SEA SCALLOP SPIEDINO **GF**

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

SALMON CETRIOLINI* **GF**

Wood-grilled and topped with diced tomato, cucumber and dill in our lemon white wine sauce | 20.49
GF Pairs well with Pieropan Soave Classico, Italy

MAHI WULFE* **GF**

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



SALMON CETRIOLINI

COMBINATIONS

THE JOHNNY* **GF**

Tuscan-Grilled Sirloin Marsala & Chicken Bryan | 22.49

CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan & Lasagne | 19.99

It's Back!

CHICKEN TRIO **GF**

Chicken Bryan, Pollo Rosa Maria and Chicken Marsala | 23.49
GF Pairs well with Markham Merlot, California



CHICKEN TRIO

GF Indicates Dishes Under 600 Calories. Entrées are under 600 Calories when paired with your choice of freshly steamed broccoli as a side item. Calorie count does not include soup or salad.

GF This dish is gluten-free. Caesar Salads are gluten-free without croutons. Mama Mandola's Sicilian Chicken Soup is gluten-free without pasta. Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item.

* 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.