VINO

SPARKLING & SWEET	6oz	9oz	bottle
Light, Refreshing, Crisp			
Riondo Prosecco, Italy	7.99		30
Copper Ridge White Zinfandel, California	7.49	11.29	29
Rosatello Moscato, Italy	7.99	11.99	31
Saint M Riesling, Germany	9.29	13.99	36
ITALIAN WHITES			
Dry and Delicate			
Bonizio Bianco by Cecchi Italian White Blend	6.99	10.49	
Ecco Domani Pinot Grigio, Italy	7.49	11.29	30
Chloe Pinot Grigio, Italy	8.99	13.49	34
Santa Margherita Pinot Grigio, Italy			47
SAUVIGNON BLANC			
Zesty, Aromatic, Fresh			
<i>Mew!</i> Imagery, California	9.99	14.59	36
Kim Crawford, Marlborough, New Zealand	10.99	16.49	42
CHARDONNAY			
Citrus, Apples, Oak			
William Hill, California	8.49	12.79	32
Kendall-Jackson, California	10.49	15.79	44
Decoy by Duckhorn, Sonoma County, California			46
Antica, Napa Valley, California			59

HIDDEN GEMS

HAND-PICKED AND UNDISCOVERED

Mew! Cecchi Chianti Classico, Tuscany, Italy 93 points, *James Suckling* A true, authentic Tuscan red wine from the Cecchi family, this Chianti Classico has flavors of blueberry, vanilla and spice 11.99 17.79 46

Mew! Allegrini Valpolicella, Verona, Italy 90 points, Wine Enthusiast Historic red blend from the hills of romantic Verona, Italy. Fragrant and elegant – filled with red 9.99 14.59 42 fruit and aromatic herbs

Proprietor's Pick

Ask your server about special selections at your local Carrabba's

White, Rosé or Red: 6oz (150 calories) | 9oz (230 calories) | Bottle (650 calories) Sparkling: 607 (140 calories) | Bottle (600 calories)

Sparkling: 6oz (140 calories) Bottle (600 calories)			
ROSÉ	6oz	9oz	bottle
Elegant and Crisp			
M. Chapoutier Belleruche, Côtes-du-Rhône, France	7.99	11.99	30
New! Martini & Rossi Sparkling, Torino, Italy	8.29		32
PINOT NOIR			
Juicy, Silky, Red Berries			
Mark West, California	8.99	13.49	36
Coppola Votre Santé, California			42
Elouan , Oregon	11.99	17.99	46
INTERESTING REDS			
Smooth and Velvety			
Apothic Red Blend, California	8.49	12.79	32
Joel Gott Zinfandel, California			42
Layer Cake Malbec, Argentina	11.29	16.79	44
MERLOT			
Sultry and Sumptuous			
Ecco Domani, Italy	7.49	11.29	30
Markham, California			45
ITALIAN REDS			
Cherries, Berries and Spice			
Bonizio Rosso by Cecchi Italian Red Blend	6.99	10.99	
Gabbiano Chianti, Tuscany	8.49	12.79	34
Santa Cristina Chianti Superiore, Tuscany			39
Pian di Nova Super Tuscan, Tuscany			46
Guado al Tasso "Il Bruciato", Bolgheri, Italy	12.59	18.29	52
Marchesi di Barolo Barolo Tradizione, Piedm	ont		65
Gaja Ca' Marcanda Promis Red Blend, Tusc	cany		68
CABERNET SAUVIGNON			
Big, Bold, Robust			
Beringer Founders' Estate, California	6.99	10.49	26
Dark Horse, California			32
Coppola Diamond, California	9.99	14.99	38
J. Lohr "Seven Oaks", Paso Robles, Californi	ia		41
Louis Martini, California	10.49	15.79	42

Wines contain sulfites

SANGRIA—

BLACKBERRY

Light and fruity. Bonizio Rosso, infused with blackberries, citrus and a hint of vanilla 6oz (250 calories) | 7.99 9oz (370 calories) | 11.99

PEACH

Bright and crisp. White Zinfandel, Absolut Apeach, Patrón Citronge, cranberry and orange juice 6oz (210 calories) | 7.99 9oz (300 calories) | 11.99

CLASSIC RED

Bold and spicy. Bonizio Rosso, brandy and a hint of cinnamon 6oz (200 calories) | 6.99 9oz (290 calories) | 10.49

-BEERS - BEVERAGES -Peroni







Domestic, craft & imported bottled beers available. Bud Light (110 calories) Blue Moon (180 calories) Peroni (160 calories) Stella Artois (170 calories)

FOR SPECIALTY COCKTAILS. PLEASE EXPLORE OUR **BEVERAGE BOOK.**

ITALIAN BOTTLED WATER

San Pellegrino Sparkling (0 calories)

FRESH BREWED ICED TEA (0-50 calories)

MINUTE MAID COUNTRY STYLE LEMONADE (120 calories)

SPARKLING ITALIAN SODAS Orange (180 calories) or

Raspberry (190 calories)

SOFT DRINKS











Acqua Panna Still (0 calories) or









Drink Responsibly.

Drive **Responsibly**.



SMALL-**PLATES**

BRUSCHETTE SICILIANI

Oven-baked 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 (450 calories) | 4.49

GRILLED ASPARAGUS WITH PROSCIUTTO @

Wood-grilled asparagus wrapped in prosciutto and mozzarella, drizzled with balsamic glaze (250 calories) | 5.99

MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta and romano cheese (380 calories) | 5.99

THREE-CHEESE & SAUSAGE STUFFED MUSHROOMS /

Stuffed with sausage, spinach, ricotta, romano, mozzarella and Italian breadcrumbs served over our tomato cream sauce (300 calories) | 6.49



THREE-CHEESE & SAUSAGE STUFFED MUSHROOMS

SALADS

All salads may be made with light balsamic dressing 65 (80 calories). Add crumbled gorgonzola 65 (110 calories) to any salad for \$2.00.

CAESAR SALAD

Wood-grilled chicken or shrimp served over romaine, croutons, parmesan cheese and caesar dressing Chicken (720 calories) | 14.49 Shrimp (650 calories) | 16.49

IOHNNY 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 (530 calories) | 17.49

ITALIAN SALAD 🙃

Mixed greens, garden vegetables, kalamata olives and our Italian vinaigrette dressing Chicken (840 calories) | 14.49 Shrimp (770 calories) | 16.49

SIDE SALADS 🏉

Italian (350 calories), House (260 calories) or Caesar (320 calories) | 4.99

SOUPS

MAMA MANDOLA'S SICILIAN CHICKEN SOUP

Spicy chicken soup that has soothed the family for generations cup (100 calories) | 4.99 bowl (200 calories) | 6.99

MINESTRONE ®

Traditional Italian vegetable soup cup (120 calories) | 4.99 bowl (240 calories) | 6.99

SAUSAGE & LENTIL

Hearty lentil soup with our Italian fennel sausage cup (220 calories) | 4.99 bowl (430 calories) | 6.99

SIDES

SAUTÉED BROCCOLI @

(160 calories) | 3.99

GARLIC MASHED POTATOES @

(330 calories) | 3.99

PENNE POMODORO

(210 calories) | 3.99

PREMIUM SIDES

GRILLED ASPARAGUS @

(60 calories) | 4.99

M3-3WK 08/18

FETTUCCINE ALFREDO

(690 calories) | 4.99

APPETIZERS

CALAMARI

Hand-breaded to order and served with our marinara sauce (900 calories) | 11.79

MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce (990 calories) | 9.99

SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked bread (910 calories) | 10.99

CALABRIAN ROASTED WINGS

Seasoned with spicy Italian peppers. Served with our gorgonzola dipping sauce (900 calories) 10.99

TOMATO CAPRESE WITH FRESH BURRATA 💷 🏉

Creamy burrata mozzarella. tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil (500 calories) 9 49

┌ WOOD-FIRED ─ PIZZAS

MARGHERITA PIZZA

Fresh milk mozzarella, fresh tomatoes and basil (720 calories) | 12.99

PEPPERONI PIZZA

Fresh mozzarella and pepperoni (780 calories) | 13.49

CREATE YOUR OWN PIZZA

Our zesty pizza sauce with mozzarella and romano cheese. Your choice of up to three toppings (650-1150 calories) | 14.99

Italian fennel sausage (150 calories), Pepperoni (120 calories). Meathalls (230 calories) Kalamata olives (40 calories) Mushrooms (40 calories), Roasted red bell peppers (5 calories), Onions (5 calories) or Sun-dried tomatoes (90 calories)

CHICKEN, **PORK & VEAL**

CHICKEN BRYAN ©

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce (680 calories) | 18.99

CHICKEN MARSALA @

Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce (480 calories) | 18.99

CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, romano and mozzarella (690 calories) | 17.99

TUSCAN-GRILLED CHICKEN ©

Wood-grilled and seasoned with our signature grill baste, olive oil and herbs (290 calories) 15.49

POLLO ROSA MARIA 🙃

for an additional \$2.50.

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce (620 calories) | 19.79

Pairs well with Elouan Pinot Noir, Oregon

PARMESAN CHICKEN ARUGULA

Sautéed chicken breast coated with seasoned breadcrumbs topped with fresh arugula, tomatoes and parmesan cheese in our Italian vinaigrette dressing (600 calories) | 17.99

PROSCIUTTO-WRAPPED PORK TENDERLOIN* @ /

Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce (420 calories) | 15.99

VEAL MARSALA*

Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce (460 calories) | 21.99

PASTA

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

LINGUINE PESCATORE

MUSSELS IN WHITE WINE

LEMON BUTTER

Prince Edward Island mussels

steamed in white wine, basil

and our lemon butter sauce

(640 calories) 11.99

ZUCCHINI FRITTE

Hand-breaded, lightly fried and

served with roasted garlic aioli

(910 calories) | 9.79

Shrimp, sea scallops, mussels and spicy marinara sauce (840 calories) 19.99

FETTUCCINE CARRABBA

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas (1440 calories) | 16.99

LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese (780 calories) | 15.99

LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil (800 calories) | 12.99 Chicken (940 calories) | 15.99 Shrimp (870 calories) | 17.99

FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, basil, garlic and mushrooms in our white wine lemon butter sauce (1510 calories) | 18.49

RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese (1040 calories) | 16.99

LOBSTER RAVIOLI

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes (710 calories) | 19.59

MEZZALUNA

Half-moon ravioli with chicken, ricotta, romano and spinach in our tomato cream sauce (740 calories) | 16.49

SHRIMP & SCALLOP LINGUINE ALLA VODKA

Sautéed shrimp and sea scallops tossed with basil in our tomato vodka cream sauce (1140 calories) 18.99

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

Pairs well with Pian di Nova Super Tuscan, Italy

PASTA GEORGIO

Penne pasta with sautéed bell peppers and romano in our roasted red pepper sauce, topped and baked with meatballs and mozzarella (1140 calories) | 17.49

\$1 for each Pasta Georgio sold will be donated to Moffitt Cancer Center

SPAGHETTI

Pomodoro sauce (670 calories) | 13.49 Bolognese meat sauce (880 calories) or Meatballs (1040 calories) | 15.99



STEAKS & CHOPS

Prepared with our signature grill baste, olive oil and herbs. Served simply grilled or with your choice of a topping.

Entrées are served with a cup of soup or a side salad and your

choice of side. Substitute Grilled Asparagus or Fettuccine Alfredo



TUSCAN-GRILLED SIRLOIN* ©

6oz (320 calories) | 15.99 9oz (490 calories) | 18.99

TUSCAN-GRILLED RIBEYE* ©

13oz (710 calories) | 24.99

TUSCAN-GRILLED FILET* ©

9oz (640 calories) | 25.99

Pairs well with Coppola Diamond Cabernet Sauvignon, California

TUSCAN-GRILLED PORK CHOP*

One Chop (390 calories) | 15.99 Two Chops (780 calories) | 19.49

– TOPPINGS –

SPICY SICILIAN BUTTER @ (60 calories)

GARLIC AIOLI @ (220 calories)

MARSALA SAUCE (190 calories) (add \$3.80)

BRYAN TOPPING (320 calories) (add \$3.80) SCAMPI TOPPING (1900 calories) (add \$3.80)

SEAFOOD

SHRIMP & SEA SCALLOP SPIEDINO

Coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce (550 calories) 20.79

WOOD-GRILLED TILAPIA* 🙃 🏉

With olive oil and our signature grill seasoning, topped with roasted tomatoes, basil and balsamic glaze (310 calories) | 16.79

TOMATO BASIL SALMON*

Wood-grilled and topped with our tomato basil vinaigrette (700 calories) | 19.99

Pairs well with William Hill Chardonnay, California

THE JOHNNY*

& Chicken Bryan (760 calories) 23.49

CARRABBA'S ITALIAN

Chicken Parmesan & Lasagne

Merlot, California

CHICKEN TRIO @

Pairs well with Markham

Chicken Bryan, Pollo Rosa

Maria & Chicken Marsala (940 calories) | 24.49

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

SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COMBINATIONS

Tuscan-Grilled Sirloin Marsala

CLASSICS

(690 calories) | 20.99

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,