

WINE

We invite you to explore our wine selection, carefully selected from vineyards around the world. We are happy to help guide you and make a recommendation or pour you a sample.***



ITALIAN SIGNATURE SELECTION	glass	quartino	bottle
New! Bonizio Bianco Italian White	6.79	10.09	
New! Bonizio Rosso Italian Red	6.79	10.09	

SWEET WHITES	glass	quartino	bottle
New! 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

PINOT GRIGIO	glass	quartino	bottle
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	glass	quartino	bottle
Noble Vines 242, California	8.99	13.39	36
Kim Crawford, Marlborough, New Zealand	10.59	15.79	42

CHARDONNAY	glass	quartino	bottle
New! William Hill, California	8.09	12.09	30
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

ROSÉ	glass	quartino	bottle
New! Belleruche, Côtes-du-Rhône, France	7.59	11.29	30

PINOT NOIR	glass	quartino	bottle
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	split 0.59	glass	quartino	bottle
Rosa Regale Sparkling Red, Italy				
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	glass	quartino	bottle
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	glass	quartino	bottle
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
Allegrini "Palazzo Della Torre" Red Blend	11.59	17.29	46
Gaja Ca' Marcanda Promis Red Blend			66

CABERNET SAUVIGNON	glass	quartino	bottle
Copper Ridge, California	7.09	10.79	29
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

*** State regulations apply. Wines contain sulfites. Drink Responsibly. Drive Responsibly.

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ITALIAN SANGRIA & COCKTAILS

BLACKBERRY SANGRIA
Light and fruity. House 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. House Rosso, brandy and spice. Garnished with fresh fruit
glass | 6.99 quartino | 10.39 pitcher | 28

BLACKBERRY BELLINI
The perfect Italian toast! Riondo Prosecco, blackberry and cranberry juice

POMEGRANATE MARTINI
Absolut Apeach vodka, pomegranate, orange juice and a cherry

MR. C'S DIRTY MARTINI
A classic with an Italian twist! Grey Goose vodka infused with pepperoncini peppers, dry vermouth and a splash of olive juice

DRAFT & BOTTLED BEERS

PERONI STELLA ARTOIS BLUE MOON BUD LIGHT BIRRA A MORETTI
Domestic, craft & imported beers available

BEVERAGES

SPARKLING ITALIAN SODAS
Orange or Raspberry

FRESH BREWED ICED TEA

MINUTE MAID COUNTRY STYLE LEMONADE

ARNOLD PALMER
Iced tea and lemonade

ITALIAN BOTTLED WATER
Acqua Panna Still or San Pellegrino Sparkling

SOFT DRINKS



SMALL PLATES

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 | 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



CARRABBA'S ITALIAN GRILL®

M3-3Wh 11/16

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

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

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

WOOD-FIRED PIZZA

MARGHERITA

Fresh milk mozzarella, fresh tomatoes and basil | 11.99

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.

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 | 14.29 | Shrimp | 16.29

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

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

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

SIDE SALADS

Italian, House or Caesar | 4.99

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.



LINGUINE POSITANO

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Wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil | 15.49

SHRIMP & SCALLOP LINGUINE ALLA VODKA

Sautéed shrimp and bay scallops tossed with basil in our tomato vodka cream sauce | 16.49

LASAGNE

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

FETTUCCINE CARRABBA

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

Seasonal Pasta

RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 15.49

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

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 | 16.99

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. 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. 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.

CHICKEN, PORK & VEAL

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



PARMESAN-CRUSTED CHICKEN ARUGULA

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 | 14.99

VEAL MARSALA*

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

TUSCAN-GRILLED CHICKEN

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

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.

CHIANTI CHICKEN**

Wood-grilled and served with our chianti demi sauce and an arugula salad tossed with apples, grapes, toasted hazelnuts and lemon vinaigrette | 16.29

STEAKS & CHOPS

TUSCAN-GRILLED SIRLOIN*

6oz 14.99 | 9oz 17.99

TUSCAN-GRILLED FILET*

9oz | 24.79

TUSCAN-GRILLED PORK CHOP*

One Chop | 14.49
Two Chops | 18.49

TUSCAN-GRILLED VEAL CHOP*

14oz | 26.29

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

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 sautéed broccoli | 15.79

WOOD-GRILLED TILAPIA*

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

SHRIMP & SEA SCALLOP SPIEDINO

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

SALMON CETRIOLINI*

Wood-grilled and topped with diced tomato, cucumber and dill in our lemon white wine sauce | 20.49



SALMON CETRIOLINI

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.

CIOPPINO*

Mediterranean-style seafood stew with white fish, shrimp, bay scallops, clams and mussels served with baked ciabatta | 16.79
Add linguine | 18.79

COMBINATIONS

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 | 20.49

THE JOHNNY*

Tuscan-Grilled Sirloin Marsala & Chicken Bryan | 22.49

CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan & Lasagne | 19.99

SIDES

SAUTÉED BROCCOLI | 3.59

GRILLED ASPARAGUS | 3.99

GARLIC MASHED POTATOES | 3.59

CAVATAPPI AMATRICIANA | 3.59

FETTUCCINE ALFREDO | 4.99