



CARRABBA'S
ITALIAN GRILL®

INTRODUCING

FALL
SEASONAL
SPECIALS

◆ DAILY ◆
SPECIALS

AMORE MONDAY™

AVAILABLE AFTER 3PM

3 Courses Starting at \$12.99

Tax, gratuity, wine not included

PIZZA & WINE
WEDNESDAY

AVAILABLE AFTER 3PM

\$9.99 Wood-Fired Pizza

\$10 Off Bottles of Wine

\$5 Glasses of Sangria

SANGRIA SUNDAY

Endless Sangria for \$12.99 all day
with purchase of entrée

GET 50% OFF* EVERY 4TH VISIT!
JOIN NOW: DINE-REWARDS.COM

*Up to \$20. Terms & Conditions apply

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S3-1 08/18



PROSCIUTTO & FONTINA STUFFED PORK CHOP*

DRINKS,
APPETIZER
& DESSERT



SPICED PEAR SANGRIA

Fall flavors with Absolut Pears Vodka, Riondo Prosecco, spiced brown sugar, cranberry juice and a dash of cinnamon (200 calories) | 8.99

ITALIAN OLD FASHIONED

Our Italian twist on an American classic with Maker's Mark Bourbon, Disaronno Amaretto, fresh orange and cherry (180 calories) | 8.99



CALAMARI OUR MOST POPULAR APPETIZER, JUST RIGHT FOR THE SEASON
Hand-breaded to order and served with our marinara sauce (900 calories) | 11.49



PUMPKIN BREAD PUDDING

Warm brioche bread with pumpkin custard topped with vanilla ice cream and drizzled with salted caramel (1110 calories) | 8.79

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NEW SEASONAL ENTRÉES

All entrées are served with a cup of soup or side salad



RIGATONI MARTINO

Wood-grilled chicken, sautéed mushrooms and sun-dried tomatoes tossed in our tomato cream sauce and topped with ricotta salata (1350 calories) | 16.79



CECCHI CHIANTI CLASSICO, ITALY
Berries, Spice, Balanced (150-650 calories)



PROSCIUTTO & FONTINA STUFFED PORK CHOP*

Two center-cut, wood-grilled pork chops stuffed with prosciutto and fontina, topped with mushrooms and our Lombardo Marsala wine sauce (1120 calories). Served with your choice of side | 22.79



ALLEGRINI VALPOLICELLA, ITALY
Rich, Dark, Intense (150-650 calories)



POTATO-CRUSTED COD*

Flaky whitefish with a crispy potato coating, cooked to golden brown, topped with a light mustard cream sauce and diced Roma tomatoes (920 calories). Served with your choice of side | 19.29



IMAGERY SAUVIGNON BLANC, CALIFORNIA
Fresh, Crisp, Citrusy (150-650 calories)

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.