## **WEEKLY SPECIALS**

OFFERED AFTER 3PM

# AMORE MONDAY

3 COURSES STARTING AT \$12.99\*

\*Tax, gratuity, wine not included



# TASTING TUESDAY

3 SMALL PLATES FOR \$12

# PIZZA & WINE WEDNESDAY

\$9.99 WOOD-FIRED PIZZA
\$10 OFF BOTTLES OF WINE
\$5 GLASSES OF SANGRIA

# GET 50% OFF\* UP TO \$20 EVERY 4TH VISIT!

JOIN TODAY AT DINE-REWARDS.COM









\*Visit dine-rewards.com for full program details.



## LASAGNE - REIMAGINED

Parmesan-crusted chicken comes together with our classic Carrabba family Lasagne recipe. Chicken Parmesan Lasagne is layer upon layer of made-from-scratch goodness that is sure to be a new favorite.

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## SIGNATURE SELECTIONS

### WHITE PEACH BELLINI MARTINI

Square One Bergamot vodka, white peach, fresh lemon topped with Riondo Prosecco  $\mid$  8.99



## MUSSELS IN WHITE WINE LEMON BUTTER

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



## SOGNO DI CIOCCOLATA "CHOCOLATE DREAM"

A rich fudge brownie with chocolate mousse, fresh whipped cream and chocolate sauce | 8.79

## A TWIST ON CLASSICS

All entrées are served with your choice of soup or side salad.



# CHICKEN PARMESAN LASAGNE

Layers of pan-seared, parmesan-crusted chicken and mozzarella, romano and ricotta cheese. Topped with creamy parmesan cheese sauce and roasted tomatoes. Served over a bed of sautéed spinach | 16.99







### CHICKENCOTTI

Sautéed chicken breast stuffed with mozzarella, fontina, ricotta and romano cheese, baked with Pomodoro sauce. Topped with even more mozzarella and romano cheese | 15.99

PAIRS WELL WITH WILLIAM HILL CHARDONNAY

