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.

*** This wine special ends at 9:00 p.m.



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.

@1995-2017 Carrabba's Italian Grill, LLC.

SIGNATURE SELECTIONS

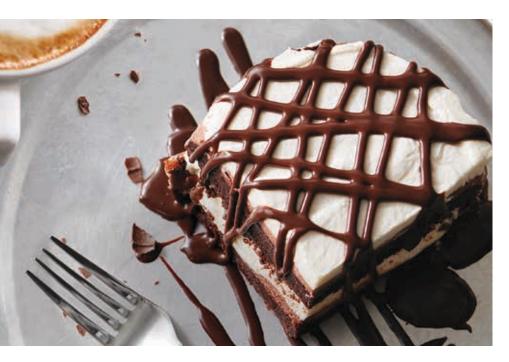
WHITE PEACH BELLINI MARTINI

Square One Bergamot vodka, white peach, fresh lemon topped with Riondo Prosecco | 8.99



MUSSELS IN WHITE WINE LEMON BUTTER

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce | 11.99



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 | 17.49







CHICKENCOTTI

Sautéed chicken breast stuffed with mozzarella, fontina, ricotta and romano cheese, baked with Pomodoro sauce. Topped with even more mozzarella and romano cheese | 16.49

PAIRS WELL WITH WILLIAM HILL CHARDONNAY

