

# Interesting GEMS

Our Sommelier hand-picked these carefully curated selections from around the world. Be among the first to experience these undiscovered, special wines.

**PIEROPAN SOAVE**  
10.59 | 15.79 | 40  
6oz | 9oz | Bottle

*Pieropan is not only the oldest family-owned estate in Soave, but is the world's most awarded Soave producer and has received more than 100 90-plus point scores in recent years*

*Exclusive*

**CASASMITH BARBERA**  
12.09 | 18.09 | 46  
6oz | 9oz | Bottle

*Italian inspired and locally produced from Washington single vineyard selections in the Wahluke Slope, by celebrity winemaker Charles Smith*

*Available only at Carrabba's*



**CELEBRATE DURING THE WEEK**

WEEKDAY 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

- INTRODUCING -

**CARRABBA'S**  
ITALIAN GRILL®

**FOOD**  **WINE**

FESTIVAL MENU

*The delicious event of the year celebrating a perfect pairing of Italian dishes and a selection of wine from around the globe*





*New*  
**FESTIVAL OF FLIGHTS**

Order one of our new tasting flights and get a chef-selected complimentary small plate

**FLIGHT 1 ITALIAN CLASSICS**

Riondo Prosecco  
 NEW Pieropan Soave  
 Santa Cristina Chianti Superiore

Paired with Arancini ..... 9.99

**FLIGHT 2 WORLD OF WINE**

Belleruche Rosé  
 Layer Cake Malbec  
 EXCLUSIVE CasaSmith Barbera

Paired with Grilled Asparagus with Prosciutto ..... 11.99

**FLIGHT 3 UNCORK CALIFORNIA**

Coppola Votre Santé Pinot Noir  
 NEW Joel Gott Zinfandel  
 NEW Sequoia Grove Cabernet Sauvignon

Paired with Meatballs & Ricotta ..... 12.99

Then choose your favorite wine and get a 9oz pour at a 6oz price\*\*

\*\* With purchase of flight



**START WITH THE PERFECT PAIRING**



**SHRIMP SCAMPI**  
 Garlic, white wine and our lemon butter sauce served with baked ciabatta | 9.99

**WE SUGGEST**



**WILLIAM HILL CHARDONNAY**  
 Balanced, zesty, creamy  
 6oz glass | 8.09



**RIGATONI MARTINO**  
 Wood-grilled chicken, sautéed mushrooms and sun-dried tomatoes tossed in our tomato cream sauce and topped with ricotta salata imported from Italy | 16.99

**WE SUGGEST**



**NEW! CASASMITH BARBERA**  
 Complex, fruit forward, subtle spice  
 6oz glass | 12.09

**FOOD YOU'LL CELEBRATE WITH WINE YOU'LL LOVE**

All entrées served with your choice of soup or side salad



**TUSCAN-GRILLED FILET MARSALA\***  
 9oz filet prepared with Carrabba's signature grill baste, olive oil and herbs, topped with mushrooms and our Lombardo Marsala wine sauce. Served with your choice of side | 28.59

**WE SUGGEST**

**NEW! MARCHESI DI BAROLO, BAROLO TRADIZIONE**  
 Elegant, floral, rich bottle only | 62



**LINGUINE PESCATORE**  
 Shrimp, sea scallops and Prince Edward Island mussels tossed in our spicy marinara sauce with linguine imported from Italy | 18.79

**WE SUGGEST**

**SAINT M RIESLING**  
 Bright, clean, aromatic  
 6oz glass | 8.99



**TUSCAN-GRILLED VEAL CHOP\***  
 14oz veal chop prepared with Carrabba's signature grill baste, olive oil and herbs. Served with your choice of side | 26.29 (shown with asparagus for an additional 1.50)

**WE SUGGEST**

**LOUIS MARTINI CABERNET SAUVIGNON**  
 Bold, robust, full-bodied  
 6oz glass | 11.09



\* 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.