

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

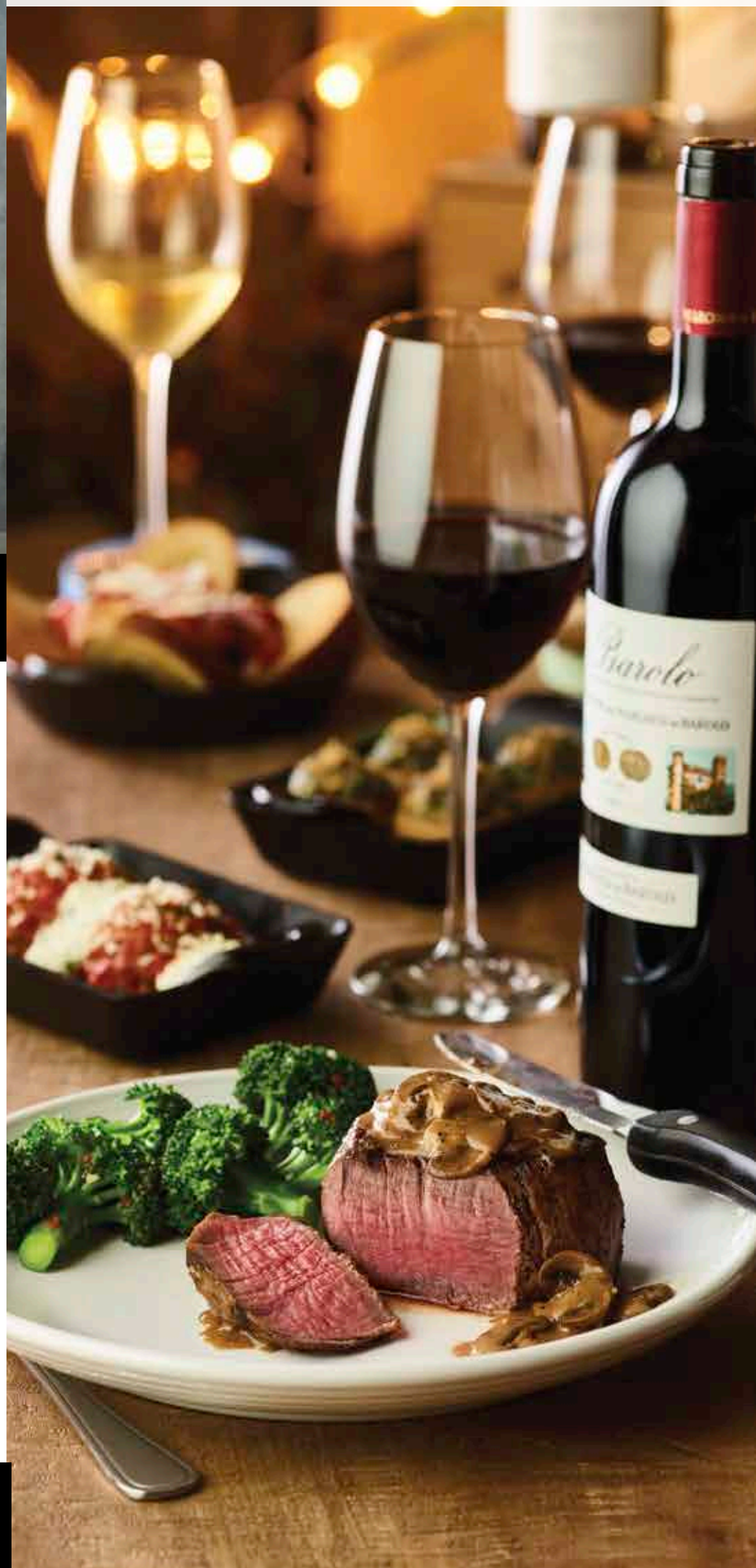
\$5 Glasses of Sangria

- 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 9⁹⁹

FLIGHT

2

WORLD OF WINE

Belleruche Rosé
Layer Cake Malbec
EXCLUSIVE CasaSmith Barbera

Paired with Grilled Asparagus with Prosciutto 11⁹⁹

FLIGHT

3

UNCORK CALIFORNIA

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

Paired with Meatballs & Ricotta 12⁹⁹

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

** With purchase of flight

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 | 28.79

WE SUGGEST

NEW! MARCHESI DI BAROLO, BAROLO TRADIZIONE

Elegant, floral, rich bottle only | 62



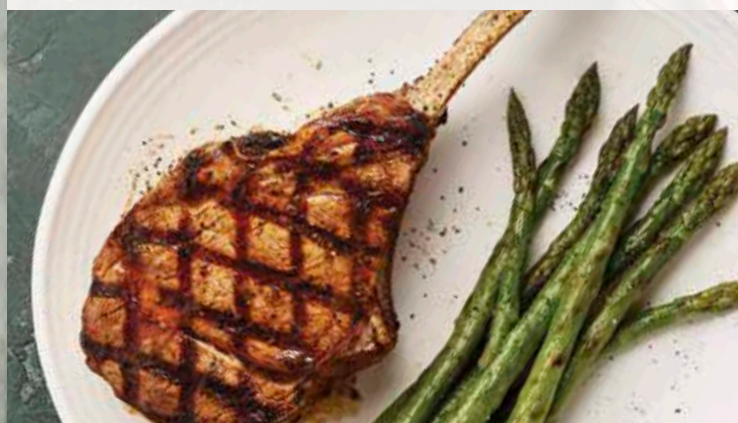
LINGUINE PESCATORE

Shrimp, sea scallops and Prince Edward Island mussels tossed in our spicy marinara sauce with linguine imported from Italy | 19.49

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 | 26.49 (shown with asparagus for an additional 1.50)

WE SUGGEST

LOUIS MARTINI CABERNET SAUVIGNON

Bold, robust, full-bodied 6oz glass | 11.09



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 | 17.49

WE SUGGEST

NEW! CASASMITH BARBERA

Complex, fruit forward, subtle spice 6oz glass | 12.09

* 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.



START WITH THE PERFECT PAIRING



SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked ciabatta | 10.49

WE SUGGEST



WILLIAM HILL CHARDONNAY

Balanced, zesty, creamy 6oz glass | 8.09