

NEW CARRABBA'S *Family Favorite Trios*

Three pastas on one plate
(no substitutions)

GET TWO SIGNATURE
CLASSICS:

LASAGNE & MANICOTTI

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

CHOOSE ONE
NEW FAMILY RECIPE:

GRILLED CHICKEN SPAGHETTI
CON PESTO** | 14.99

SHRIMP & SCALLOP
LINGUINE | 17.99

SHORT RIB PAPPARDELLE | 19.99

&



DAILY SPECIALS

INTRODUCING

Sangria SUNDAY

Endless glasses of
blackberry, peach or
red sangria **all day**
for \$12.99 with the
purchase of an entrée



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

*THESE SPECIALS OFFERED AFTER 3PM

**Item contains or may contain nuts.

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W3-2 05/17

INTRODUCING
CARRABBA'S

Family Favorites

Enjoy our incredible pastas
and discover our family
recipes worth talking about



New SHORT RIB
PAPPARDELLE

When the Carrabba family arrived here from Sicily,
they came with the stories they told through Italian
dishes they loved to cook and share.

Seasonal DRINKS

New

ITALIAN ICE FROSÉ

A blend of Belleruche Rosé, Absolut Citron, Strawberry and Minute Maid Country Style Lemonade | 9.29



CARRABBA'S *Family Favorites*

All entrées served with a cup of soup or side salad

New

GRILLED CHICKEN SPAGHETTI CON PESTO**

Wood-grilled chicken tossed with oven-roasted tomatoes, spaghetti and house-made pesto, topped with freshly shredded parmesan cheese | 15.99

**WE
SUGGEST**

**CHLOE
PINOT GRIGIO**
Aromatic, bright, lively



It's Back

STRAWBERRY ROSÉ SANGRIA

Bright, crisp and fresh. Belleruche Rosé, Absolut Vodka, St-Germain Elderflower liqueur, fresh strawberries and a squeeze of lemon | 8.99



New

SHORT RIB PAPPARDELLE

Tender braised beef and fresh pappardelle tossed with oven-roasted tomatoes, carrots, mushrooms and a marsala brown butter sauce, topped with freshly shredded parmesan cheese | 19.99

**WE
SUGGEST**

**MARKHAM
MERLOT**
Juicy, balanced, lush



Seasonal Dessert

It's Back

LIMONCELLO BREAD PUDDING

Warm brioche bread with rich creamy custard, topped with vanilla bean ice cream and drizzled with Il Tramonto Limoncello liqueur sauce | 8.99



SHRIMP & SCALLOP LINGUINE ALLA VODKA

Sautéed shrimp and sea scallops tossed with basil in our tomato vodka sauce. Now with bigger shrimp and sea scallops | 18.29

**WE
SUGGEST**

BELLERUCHE ROSÉ
Crisp, refreshing, elegant



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