

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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W3-4 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 | 20.29

**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 | 18.79

**WE
SUGGEST**

BELLERUCHE ROSÉ
Crisp, refreshing, elegant



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