

## APPETIZERS

### **NEW!** Ricotta & Honey Crostini\*\*

Baked crostini with sweet ricotta cheese, toasted hazelnuts, pistachios and drizzled with honey | 4.99

### Calamari

Hand-breaded to order and served with our marinara sauce | 9.89  
small 7.89

### **NEW!** Shrimp Pompeii

Sautéed shrimp tossed with tomatoes, garlic, lemon and our housemade tomato fennel stock served with baked ciabatta | 9.49

### **NEW!** Tomato Caprese with Fresh Burrata

Caprese salad with creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic reduction, drizzled with extra virgin olive oil | 6.99

### Cozze in Bianco

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce | 10.99

### **NEW!** Wood-Fired Italian Wings

Oven-roasted wings seasoned with your choice of spicy Italian chili pepper or mild Lemon-Thyme served with a gorgonzola dip | 7.49

### **NEW!** Italian Lettuce Wraps\*\*

Wood-grilled chicken tossed with orzo pasta, roasted tomatoes, kalamata olives, red onion, toasted pine nuts and our Mediterranean lemon vinaigrette served with romaine lettuce | 7.99

### **NEW!** Filet Carpaccio\*

Thin slices of filet drizzled with extra virgin olive oil topped with capers and a lemon arugula salad with shaved parmesan | 13.99

## SOUPS & SALADS

### Mama Mandola's Sicilian Chicken Soup **GF**

Spicy chicken soup that has soothed the family for generations  
cup 3.99 | bowl 5.99

### Sausage & Lentil

Hearty lentil soup with our Italian fennel sausage, pancetta, onions, tomatoes, fresh herbs and spices  
cup 3.99 | bowl 5.99

### Minestrone **GF**

Traditional Italian vegetable soup  
cup 3.99 | bowl 5.99

### **NEW!** Sangria Salad **GF**

Wood-grilled chicken served over mixed greens tossed with apples, oranges, grapes and our Mediterranean lemon vinaigrette. Drizzled with our port wine reduction and topped with crumbled goat cheese | 13.99

### **NEW!** Italian Chopped Salad **GF**

Wood-grilled chicken served over mixed greens tossed with diced fontina, pepperoni and Italian vegetables in our Italian vinaigrette drizzled with balsamic glaze | 13.99

### Wood-Grilled Chicken Caesar Salad **GF**

Wood-grilled chicken served over romaine, croutons, parmesan cheese and caesar dressing | 10.99

*Substitute with our specially selected pasta alternatives including Gluten Free **GF** or Whole Wheat with the exception of Lasagne, Lobster Ravioli or Mezzaluna.*

### Spaghetti

Pomodoro sauce | 9.99  
Bolognese meat sauce | 11.99  
Meatballs or sausage | 12.99

### Mezzaluna

Half moon ravioli with chicken, ricotta, romano and spinach in our housemade tomato cream sauce | 13.49

### Lobster Ravioli

Ravioli stuffed with lobster and romano in our white wine cream sauce, topped with diced roma tomatoes | 16.99

### **NEW!** Linguine Positano

Thin linguine with wood-grilled chicken, crushed tomatoes, garlic, olive oil and basil | 12.99

## PASTA

### Shrimp & Scallop Linguine allaodka

Sautéed shrimp and scallops tossed with thin linguine pasta in our vodka tomato cream sauce | 14.99

### Lasagne

Pasta layered with our pomodoro sauce, meat sauce, ricotta, romano and mozzarella cheese | 13.99

### Fettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 14.49

## PIZZA

### **NEW!** Prosciutto Arugula

Prosciutto, arugula and shaved parmesan drizzled with balsamic reduction | 11.49

### Margherita

Fresh milk mozzarella, fresh tomatoes and basil | 9.99

### Create Your Own

Choose from Italian fennel sausage, pepperoni, meatballs, kalamata olives, mushrooms, roasted red bell peppers, onions, sundried tomatoes.  
Pick up to 3 toppings | 12.49

### **NEW!** Tuscan Strawberry Salad\*\* **GF**

Wood-grilled chicken served over mixed greens tossed with fresh strawberries, toasted pine nuts, red onion, grape tomatoes and crumbled gorgonzola in our strawberry vinaigrette | 11.99

### Johnny Rocco Salad **GF**

Wood-grilled shrimp and scallops served over mixed greens tossed with roasted red peppers, kalamata olives and ricotta salata in our Italian vinaigrette | 14.49

### Caesar Side Salad **GF**

Romaine hearts, croutons, parmesan cheese and caesar dressing | 4.99

### Italian Side Salad **GF**

Mixed greens, garden vegetables, kalamata olives and vinaigrette dressing | 4.99

### **NEW!** Zucchini Linguine

Thin linguine tossed with sautéed shrimp, zucchini and broccoli in a tomato fennel broth | 14.99

### **NEW!** Cavatappi Franco

Cavatappi pasta with wood-grilled chicken, mushrooms, sundried tomatoes, broccoli and kalamata olives in garlic and oil topped with ricotta salata cheese | 13.99

### Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms in white wine lemon butter sauce | 15.99

*Entrées are served with a cup of our housemade soup or a side salad and your choice of side. Pasta, Prosciutto-Wrapped Shrimp and Cioppino only served with our housemade soup or side salad. You may substitute Fettuccine Alfredo as your side for an additional 1.99.*

## CHICKEN & PORK

### Chicken Marsala **GF**

Wood-grilled and topped with mushrooms, prosciutto and Lombardo Marsala wine sauce | 15.99

### **NEW!** Bruschetta Chicken **GF**

Wood-grilled and topped with oven-roasted tomatoes tossed with basil, balsamic glaze, olive oil and topped with ricotta salata cheese | 12.99

### Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella | 14.99

### Prosciutto-Wrapped Pork Tenderloin\* **GF**

Medallions wrapped in prosciutto, wood-grilled and topped with our port wine fig sauce | 13.99

### Chicken Bryan **GF**

Wood-grilled and topped with goat cheese, sundried tomatoes, basil and lemon butter sauce | 15.99

### Tuscan-Grilled Chicken **GF**

Wood-grilled chicken seasoned with our signature grill baste, olive oil and herbs | 12.99

### **NEW!** Parmesan-Crusted Chicken Arugula

Sautéed chicken breast crusted with grated parmesan cheese and panko breadcrumbs topped with fresh arugula, tomatoes and shaved parmesan cheese in a light lemon vinaigrette | 13.99

## SEAFOOD

### Mahi Wulfe\*

Lightly breaded, wood-grilled and topped with artichokes, sundried tomatoes and our housemade basil lemon butter sauce | 17.49

### **NEW!** Salmon Cetriolini\* **GF**

8oz wood-grilled salmon topped with diced tomato, cucumber and dill in our lemon white wine sauce | 16.99

### Spiedino di Mare

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with lemon butter | 17.49

### **NEW!** Cioppino\*

Mediterranean-style seafood stew with white fish, shrimp, scallops, clams and mussels served with baked ciabatta | 15.49

### **NEW!** Pinot Grigio Scallops

Pan-seared scallops and arugula served over orzo pasta prepared with sautéed mushrooms and Pinot Grigio | 18.99

### **NEW!** Wood-Grilled Tilapia\* **GF**

With olive oil and our signature grill seasoning, topped with roasted tomatoes, basil and balsamic reduction | 12.99

### **NEW!** Prosciutto-Wrapped Shrimp

Wood-grilled, topped with lemon butter and served over orzo pasta with basil, tomatoes, kalamata olives, red onion and lemon. Served with the seasonal vegetable | 13.49

## STEAK & VEAL

### Tuscan-Grilled Sirloin\* **GF**

6 oz 11.99 | 9 oz 13.99

### Tuscan-Grilled Filet\* **GF**

6 oz 19.99

### **NEW!** Tuscan-Grilled Veal Chop\* **GF**

14 oz 24.99

Steaks and Veal are prepared with our signature grill baste, olive oil and herbs. Served simply grilled or with your choice of one of the following toppings:

**NEW!** Spicy Sicilian Butter

**NEW!** Gorgonzola Sauce

**NEW!** Bruschetta Topping **GF**

Marsala Sauce (add 3.00) **GF**

Bryan Topping (add 3.00) **GF**

With a Spiedino (add 4.00)

## COMBINATIONS

### Chicken Trio **GF**

Marsala, Bryan & Bruschetta Chicken | 18.99

### The Johnny\* **GF**

Sirloin Marsala & Chicken Bryan | 17.99

### Carrabba's Italian Classics

Chicken Parmesan & Lasagne | 16.99

## SIDES

Seasonal Vegetable **GF** | 3.49

Garlic Mashed Potatoes **GF** | 3.49

Cavatappi Amatriciana | 3.49

Fettuccine Alfredo | 4.99

**GF** This dish is Gluten-Free or can be prepared Gluten-Free.

Soups are served without pasta. Caesar salads are Gluten-Free without croutons.

When placing your order, please let your server know that you are ordering a Gluten-Free menu item.

*With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.*

\* 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.

\*\* Item contains or may contain nuts.

## WINE

We invite you to explore our wine selection – arranged from light and crisp to full-bodied and robust.

### Carrabba's own Italian House Wine

TerraMare, Taglio Bianco, Italy  
TerraMare, Taglio Rosso, Italy

 | 
  | 
   
 glass | quartino | bottle

6.70 10.00 26.80\*  
6.70 10.00 26.80\*

### Sparkling Wine

Rosa Regale, Banfi, Italy  
Prosecco, Bocelli, Italy

split 8.50  
8.50

34.00

### White Wine

#### Light-Bodied, Slightly Sweet and Crisp

White Zinfandel, Copper Ridge, California  
White Zinfandel, Beringer, California  
Moscato, Zonin Regions, Italy  
Riesling, Saint M, Germany  
Pinot Grigio, Lumina, Italy  
Pinot Grigio, Estancia, California  
Pinot Grigio, Santa Margherita, Italy  
Sauvignon Blanc, Veramonte, Chile

6.70 10.00 26.80\*  
6.70 10.00 26.80  
7.50 11.20 30.00  
8.90 13.30 35.60  
8.50 12.70 34.00  
9.50 14.20 38.00  
11.50 17.20 46.00  
8.90 13.30 35.60

#### Medium-Bodied, Soft and Smooth

Chardonnay, Cavit Oak Zero, Italy  
Chardonnay, Copper Ridge, California  
Chardonnay, Kendall-Jackson, California

8.00 12.00 32.00  
6.70 10.00 26.80\*  
10.20 15.30 40.80

#### Full-Bodied and Flavorful

Chardonnay, Clos du Bois Russian River Reserve, California  
Chardonnay, Franciscan Cuvée Sauvage, Napa Valley, California

11.50 17.20 46.00  
53.00

### Red Wine

#### Light-Bodied and Fruity

Roscato, Rosso Dolce, Italy  
Sangiovese, Bocelli, Italy  
Pinot Noir, Estancia Pinnacles, California  
Pinot Noir, Francis Coppola, California  
Pinot Noir, Bogle, California  
Merlot, Ecco Domani, Italy

7.00 10.50 28.00  
8.50 12.70 34.00  
10.50 15.70 42.00  
10.90 16.30 43.60  
8.90 13.30 35.60  
7.50 11.20 30.00

#### Medium-Bodied, Soft and Savory

Cabernet Sauvignon, Copper Ridge, California  
Merlot, Robert Mondavi Private Selection, Central Coast, California  
Chianti, Gabbiano, Italy  
Super Tuscan, Centine, Banfi, Italy  
Chianti Riserva, Ducarosso, Italy  
Merlot, Markham, California  
Zinfandel, Ravenswood, Vintners Blend, California

6.70 10.00 26.80\*  
8.50 12.70 34.00  
8.50 12.70 34.00  
10.00 15.00 40.00  
9.50 14.20 38.00  
11.00 16.50 44.00  
8.50 12.70 34.00

#### Full-Bodied and Robust

Claret, Francis Coppola, California  
Chianti Classico Riserva, Banfi, Italy  
Cabernet Sauvignon, J. Lohr "Seven Oaks", California  
Cabernet Sauvignon, Folie à Deux, California  
Petite Sirah, Stags' Leap Winery, Napa Valley, California  
Malbec, Diseño, Argentina  
Malbec, Pascual Toso Reserve, Argentina  
Super Tuscan, Pian di Nova, Italy  
Chianti Classico Riserva, Ruffino Ducale, Italy  
Cabernet Sauvignon, Simi Landslide, Sonoma County  
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek Vineyard, Washington  
Cabernet Sauvignon, Mount Veeder, Napa Valley, California

10.50 15.70 42.00  
11.00 16.50 44.00  
10.20 15.30 40.80  
11.00 16.50 44.00  
53.00  
8.50 12.70 34.00  
11.50 17.20 46.00  
11.00 16.50 44.00  
60.00  
53.00  
58.00  
61.00

\* Served in a Carafe.

## ITALIAN SANGRIA

### Blackberry Sangria

Light and fruity, our signature TerraMare Rosso blended with spirited hints of vanilla and citrus. Infused with flavors of lush blackberries and topped with fresh lemon, orange and a blackberry  
glass 7.90 | quartino 11.80 | pitcher 31.60

### Peach Sangria

Bright and crisp, we start with White Zinfandel, Absolut Apeach, and Patrón Citrónge combined with cranberry and orange juice. Perfected with fresh lemon and a strawberry  
glass 7.90 | quartino 11.80 | pitcher 31.60

### Classic Red Sangria

Bold and spicy, our signature TerraMare Rosso, brandy and spice. Garnished with fresh lemon, lime and orange  
glass 6.90 | quartino 10.30 | pitcher 27.60

## COCKTAILS

### NEW! Raspberry Limoncello Drop

Housemade Limoncello shaken with fresh raspberries and Absolut Citron garnished with a fresh raspberry

### NEW! Limoncello Gimlet

Housemade Limoncello, Hendricks, fresh lime juice, rosemary infused simple syrup, club soda garnished with a fresh sprig of rosemary

### NEW! Chianti Kiss

Solerno Blood Orange liqueur from Sicily, Disaronno and Captain Morgan's spiced rum, mixed with pineapple and cranberry juices topped with a gentle kiss of Chianti

### Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange juice and a cherry

### Cosmopolitan

A classic Cosmopolitan with Absolut Citron vodka, triple sec and hand-squeezed lime juice

## ITALIAN BEERS



Domestic, craft and imported beers available

## BEVERAGES

Sparkling Italian Sodas Orange or Raspberry

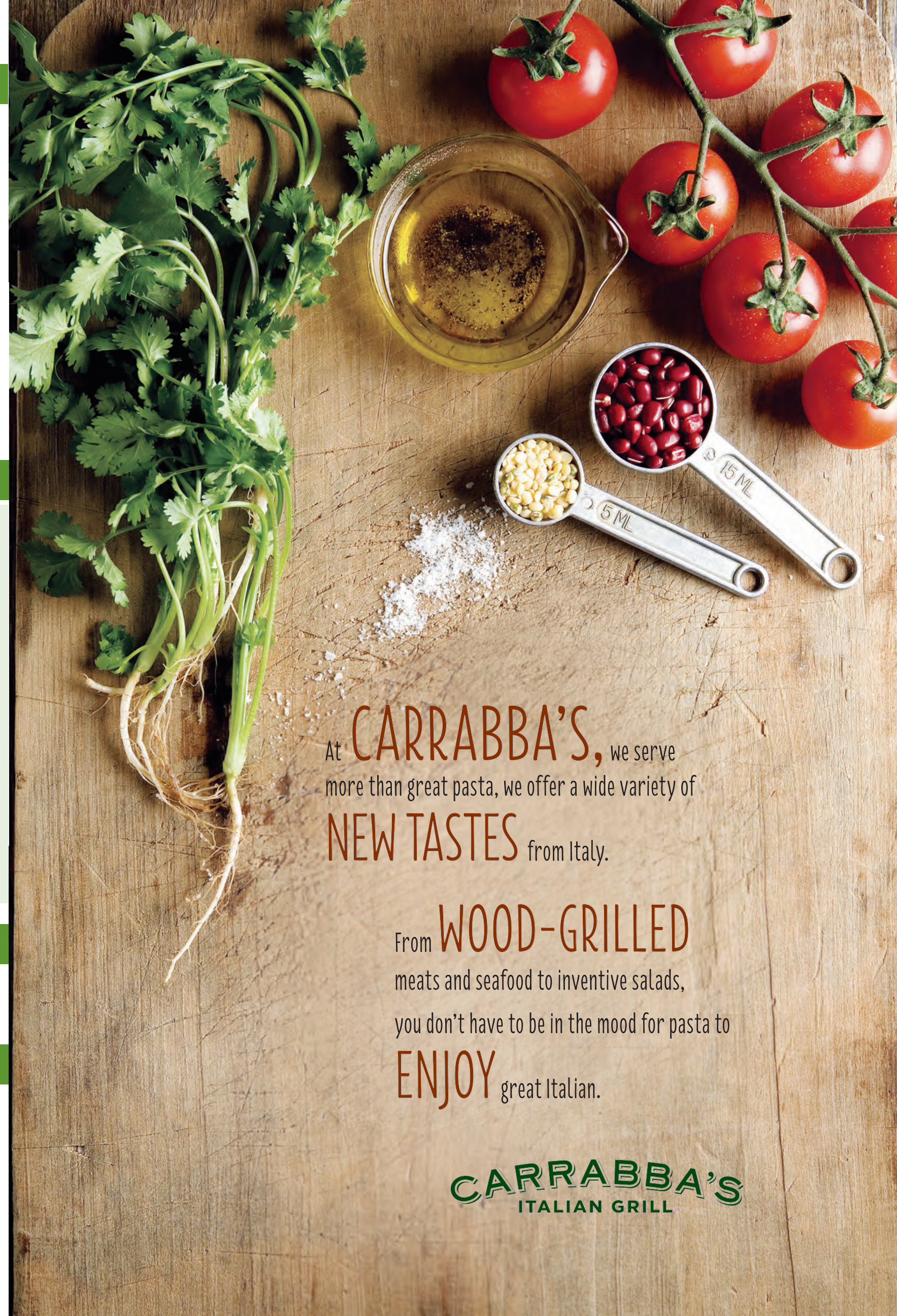
Fresh Brewed Iced Tea

Housemade Lemonade

Arnold Palmer Iced tea and Lemonade

Italian Water Acqua Panna Still or San Pellegrino

Soft Drinks



At **CARRABBA'S**, we serve more than great pasta, we offer a wide variety of **NEW TASTES** from Italy.

From **WOOD-GRILLED** meats and seafood to inventive salads, you don't have to be in the mood for pasta to **ENJOY** great Italian.

**CARRABBA'S**  
ITALIAN GRILL