

LUNCH MENU

CARRABBA'S
ITALIAN GRILL®

@ The Carrabba's Signature

At Carrabba's, we are dedicated to the craft of cooking great food. Everything we do in our open kitchen every day reflects this - from using the freshest ingredients to using time-honored Italian cooking methods such as grilling over a wood fire and making our sauces from scratch. We are proud to share our craft with you through our family's *Signature Dishes*.

ANTIPASTI / APPETIZERS

@ Calamari

Hand-breaded to order and served with our housemade marinara or spicy Italian pepper and lemon butter sauce | 9.9 small 7.9

seasonal

Bruschette Paolo

Marinated roasted red bell peppers and goat cheese spread seasoned with fresh herbs and spices served in a jar with oven-baked ciabatta bread | 7.5

Arancini

A rustic Italian favorite. Crispy bites of risotto, Italian fennel sausage, red bell peppers and romano cheese, hand-breaded and served with our housemade marinara sauce for dipping | 6

Tomatoes Caprese

Fresh milk mozzarella with sliced tomatoes, red onions, fresh basil and a balsamic reduction | 7

Zucchini Fritte

Hand-breaded, lightly-fried and served with roasted garlic aioli | 8

@ Cozze in Bianco

Prince Edward Island mussels steamed in white wine, basil and our signature housemade lemon butter sauce | 9.5

PASTA AND RISOTTO

Whether tossed with our housemade sauces or stuffed, our pasta is selected specifically for its quality, texture and ability to hold sauce - making a perfectly delicious match.

Add a cup of our housemade soup or a side salad for \$2

Pasta dishes may be substituted with whole grain spaghetti with the exception of Mezzaluna, Lasagne, Quattro Formaggi Ravioli or Risotto.

@ Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our housemade white wine lemon butter sauce | 11.9

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese | 8.9

@ Fettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 10.9

Quattro Formaggi Ravioli

Ravioli stuffed with parmesan, romano, fontina and ricotta cheese in our pomodoro sauce | 9.2

@ Tag Pic Pac

Tagliarini pasta in our housemade Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 7.5 chicken 10.5 | shrimp 12.5

Spaghetti

Topped with our pomodoro sauce | 7.5
Topped with our bolognese meat sauce | 9.5
Topped with meatballs or sausage | 9.5

Mezzaluna

Half moon ravioli with chicken, ricotta, romano and spinach in our housemade tomato cream sauce | 9.2

Shrimp Risotto

Sautéed shrimp and light tomato risotto | 12.5

PANINI / ITALIAN SANDWICHES

Served with your choice of tomato cucumber salad or Zucchini Fritte. Prefer garlic mashed potatoes or Cavatappi Amatriciana instead? Add \$1
Add a cup of our housemade soup or a side salad for \$2

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella, served on baked focaccia | 9.9

Steak*

Wood-grilled sliced sirloin topped with fontina cheese, mushrooms, prosciutto and our Lombardo Marsala wine sauce on baked focaccia | 11.9

Chicken Bryan

Wood-grilled chicken on baked focaccia with a basil goat cheese spread, sundried tomato aioli and arugula with lemon vinaigrette | 9.9

Caprese**

Whole milk mozzarella, roma tomatoes and fresh basil on baked focaccia topped with pesto and pine nuts | 7.9 chicken 9.9

Meatball

Our housemade meatballs with ricotta, romano and fontina cheese on baked focaccia | 8.9

LUNCH COMBINATIONS

Soup & Salad

Cup of housemade soup and choice of House, Italian or Caesar Salad | 7.9

1/2 Panini**

& Soup or Salad
Choose a half panini and either a cup of our housemade soup or a side salad | 8.9

Pizza & Soup or Salad

Pizzas are individual size and are served with your choice of a cup of our housemade soup or a side salad | 8.9

MARGHERITA

Fresh milk mozzarella, fresh tomatoes and basil

CARNEVALE

Pepperoni, Italian fennel sausage, roasted red bell peppers, romano, mozzarella, basil and our housemade sauce

QUATTRO FORMAGGI

Romano, mozzarella, fontina, goat cheese, sundried tomatoes and olive oil

ZUPPE E INSALATE / HOUSEMADE SOUPS AND SALADS

Our soups are made from scratch every day - the way Mama used to make them. Starting with the freshest ingredients, we make each of our hand-tossed salads to order to ensure the best flavor.

All salads may be made with light balsamic dressing. Add crumbled blue cheese to any salad for \$2

Soup of the Day

cup 4 | bowl 7

@ Mama Mandola's Sicilian Chicken Soup

cup 4 | bowl 7

Minestrone

cup 4 | bowl 7

Side Salads

House, Italian or Caesar | 5

Caesar Salad

Wood-grilled chicken or shrimp with our own Caesar dressing chicken 10 | shrimp 12.5

seasonal

Parmesan Crusted Chicken Salad

Arugula, roasted grape tomatoes, and red onion tossed in our lemon vinaigrette topped with panko and parmesan-crusted chicken and parmesan shavings | 11.5

Italian Cobb Salad

Wood-grilled chicken, romaine lettuce and mixed greens with bacon, tomatoes, egg and blue cheese in our Italian vinaigrette | 11.5

Shrimp, Orzo & Arugula Salad

Wood-grilled shrimp served over orzo, arugula and roasted grape tomatoes tossed with lemon vinaigrette | 12.5

@ Mediterranean Salad**

Wood-grilled salmon on a bed of romaine lettuce and mixed greens tossed with red onions, kalamata olives, tomatoes, artichokes and sliced pepperoncinis with our housemade pesto vinaigrette with pine nuts | 14

CHICKEN, STEAK AND SEAFOOD

Served with your choice of tomato cucumber salad, garlic mashed potatoes or Cavatappi Amatriciana.

Add a cup of our housemade soup or a side salad for \$2

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella | 12.9

@ Chicken Bryan

Topped with goat cheese, sundried tomatoes, basil and our housemade lemon butter sauce | 12.9

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette 6oz 13.9 | 8oz 15.5

@ Chicken Marsala

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 12.9

Wood-Grilled Mahi*

Topped with tomato basil vinaigrette | 15.5

Wood-Grilled Chicken

With our signature grill baste, olive oil and herbs | 9.9

@ Sirloin Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 14.9

DOLCI / DESSERT

Dolce means sweet in Italian and what better way to end a delicious meal! From our signature desserts to our take on Italian classics, each is made from scratch using the finest ingredients.

@ Sogno di Cioccolata "Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and housemade chocolate sauce | 7.9

John Cole**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans | 6.7

Mini Cannoli**

Two crisp mini pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar | 5

Cannoli**

& Cappuccino To-Go!

One mini cannoli and a cappuccino for the road | 5

 Indicates our family's Signature Dishes

 Indicates Dishes Under 600 Calories

Entrées are under 600 calories when paired with a tomato cucumber salad as a side item. Calorie count does not include soup or side salad.

* 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.

VINO / WINE

At Carrabba's we are proud to offer wines sourced from across the world – each individually chosen for its quality, character and ability to pair with every one of our dishes. We invite you to explore our wine selection – arranged from light and crisp to full-bodied and robust.

Let us introduce you to our very own house wine, TerraMare. Specially made and custom-blended, we took our inspiration from the rich landscape of Abruzzo, Italy where the Gran Sasso Mountains and the Adriatic Sea join together resulting in the ideal climate for a thriving vineyard.

Start with our own TerraMare, your favorite, or ask your server for a recommendation or sample.***

	 glass	 quartino	 bottle
Italian House Wine			
New! Taglio Bianco, TerraMare, Italy	7.2	10.8	28.8*
New! Taglio Rosso, TerraMare, Italy	7.2	10.8	28.8*
Sparkling Wine			
Rosa Regale, Banfi, Italy	split 9		
Spumante, Korbel, Brut, California	split 8.5		34
Prosecco, Bocelli, Italy	split 9		36
White Wine			
<i>Light-Bodied, Slightly Sweet and Crisp</i>			
White Zinfandel, Copper Ridge, California	7.2	10.8	28.8*
White Zinfandel, Beringer, California	7	10.5	28
Moscato, Zonin Regions, Italy	8	12	32
Riesling, Saint M, Germany	9.4	14.1	37.6
Pinot Grigio, Lumina, Italy	9	13.5	36
Pinot Grigio, Estancia, California	10.5	15.7	42
Pinot Grigio, Santa Margherita, Italy	11.5	17.2	46
Sauvignon Blanc, Veramonte, Chile	9.4	14.1	37.6
<i>Medium-Bodied, Soft and Smooth</i>			
Chardonnay, Cavit Oak Zero, Italy	9	13.5	36
Chardonnay, Copper Ridge, California	7.2	10.8	28.8*
Chardonnay, Kendall-Jackson, California	10.7	16	42.8
<i>Full-Bodied and Flavorful</i>			
Chardonnay, Clos du Bois Russian River Reserve, California	11.5	17.2	46
Chardonnay, Franciscan Cuvée Sauvage, Napa Valley, California			56
Red Wine			
<i>Light-Bodied and Fruity</i>			
Roscato, Rosso Dolce, Italy	7.5	11.2	30
Sangiovese, Bocelli, Italy	9	13.5	36
Pinot Noir, Estancia Pinnacles, California	11	16.5	44
Pinot Noir, Francis Coppola, California	11.4	17.1	45.6
Pinot Noir, Bogle, California	9.4	14.1	37.6
Merlot, Ecco Domani, Italy	8	12	32
<i>Medium-Bodied, Soft and Savory</i>			
Cabernet Sauvignon, Copper Ridge, California	7.2	10.8	28.8*
Merlot, Robert Mondavi Private Selection, Central Coast, California	9	13.5	36
Chianti, Gabbiano, Italy	9	13.5	36
Super Tuscan, Centine, Banfi, Italy	10.5	15.7	42
Chianti Riserva, Ducarosso, Italy	9	13.5	36
Merlot, Markham, California	11.5	17.2	46
Zinfandel, Ravenswood, Vintners Blend, California	9	13.5	36
<i>Full-Bodied and Robust</i>			
Claret, Francis Coppola, California	11	16.5	44
Chianti Classico Riserva, Banfi, Italy	11.5	17.2	46
Cabernet Sauvignon, J. Lohr "Seven Oaks", California	10.7	16	42.8
Cabernet Sauvignon, Folie à Deux, California	11.5	17.2	46
Petite Sirah, Stags' Leap Winery, Napa Valley, California			58
Malbec, Diseño, Argentina	9	13.5	36
Malbec, Pascual Toso Reserve, Argentina	11.5	17.2	46
Super Tuscan, Pian di Nova, Italy	11.5	17.2	46
Chianti, Classico Riserva, Ruffino Ducale Gold Label, Italy			53
Cabernet Sauvignon, Simi Landslide, Sonoma County			58
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek Vineyard, Washington			58
Cabernet Sauvignon, Mount Veeder, Napa Valley, California			63
Super Tuscan, Il Borro, Italy			56
Cabernet Sauvignon, Faust, Napa Valley, California			68
Cabernet Sauvignon, Oakville Estate Franciscan, California			58
Chianti, Tenute Marchese Antinori, Italy			55




* Served by the pitcher.
*** State regulations apply.

Drink Responsibly.
Drive Responsibly.

Signature ITALIAN SANGRIA

Try our light and fruity Italian-style Sangria. We make each of our three flavors in-house and garnish them with fresh fruit. They are the perfect complement to our boldly flavored dishes.

Red
Blackberry or Peach

	 glass	 quartino	 pitcher
Red	7.4	11.1	29.6*
Blackberry or Peach	8.4	12.6	33.6*

COCKTAILS

Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange juice and a splash of Sprite with a cherry

Skinny Rita *Under 150 calories!*

A twist on the traditional favorite combines Sauza Gold tequila, fresh lime juice and TY-KU Citrus Liqueur

Cosmopolitan *Under 150 calories!*

A classic Cosmopolitan with Absolut Citron vodka and Patrón Citrónge

Appletini

A blend of Absolut vodka, Apple Schnapps, Midori and sweet and sour, with a fresh Granny Smith apple slice

Limonfresca

A refreshing blend of Absolut Citron vodka, Il Tramonto Limoncello, fresh squeezed lemons and mint sprigs

Razzamatini

A burst of raspberry with Stoli Razberi vodka, Chambord and a touch of sweet and sour, with fresh blackberries

BIRRE / BEERS

Italian Beers



Domestic, craft and imported beers available

BEVANDE / BEVERAGES

Italian Sodas

Sparkling beverage with a splash of fruit flavor

Orange | Raspberry

Coffee

Regular | Decaf | Espresso | Cappuccino | Caffè Latte
*Espresso drinks are served with an almond biscotti.***

Hot Tea

Fresh Brewed Iced Tea

Housemade Lemonade

Arnold Palmer

Combination of fresh brewed iced tea and housemade lemonade

Italian Water

San Pellegrino Sparkling | Acqua Panna Still

Soft Drinks



THE CARRABBA'S STORY

Like many Texas families, our ancestors immigrated to the United States, ours from the small farming town of Corleone in Sicily. When they arrived in the late 1890s they brought with them a trunk full of hopes, dreams and recipes that had been passed down for generations. The recipes were simple, but full of flavor. And like most Italians who harvested the land, they took great pride in preparing their dishes with the freshest of ingredients.

Our love of cooking came naturally as we were raised in the kitchens of our mothers and grandmothers in South Texas. It was with these special family recipes and our commitment to fresh ingredients and true Italian hospitality that we opened our first Carrabba's in Houston in 1986.

To this day, we still prepare each dish by hand and take pride in sourcing the finest ingredients from around the world; such as pasta from a small town near Pompeii and marsala wine made by the Lombardo family in Sicily.

Food is, and always has been, an important part of our lives and nothing makes us happier than to share this passion with you.

"We welcome you to Carrabba's, buon appetito."
- Johnny Carrabba & Damian Mandola, Founders

** Item contains or may contain nuts.
Wines contain sulfites.

LA-2WA - 06/14

three
courses
starting at
\$12

JOIN US FOR AMORE MONDAY

Enjoy the best of Carrabba's with your choice of three great courses starting at just \$12.
There's never been more to love about Mondays!
Available for dinner only.