

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
670-1260 calories | small 7.9
940-1510 calories | regular 9.9

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 430 calories | 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 430 calories | 6

Tomatoes Caprese

Fresh milk mozzarella with sliced tomatoes, red onions, fresh basil and a balsamic reduction 450 calories | 7

Zucchini Fritte

Hand-breaded, lightly-fried and served with roasted garlic aioli 640 calories | 8

@Cozze in Bianco

Prince Edward Island mussels steamed in white wine, basil and our signature housemade lemon butter sauce 820 calories | 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 (150-270 calories) or a side salad (270-340 calories) 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 1030 calories | 11.9

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese 680 calories | 8.9

@Fettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas 840 calories | 10.9

Quattro Formaggi Ravioli

Ravioli stuffed with parmesan, romano, fontina and ricotta cheese in our pomodoro sauce 630 calories | 9.2

@Tag Pic Pac

Tagliarini pasta in our housemade Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil 410 calories | 7.5
chicken 550 calories | 10.5
shrimp 490 calories | 12.5

Spaghetti

Topped with our pomodoro sauce 420 calories | 7.5
Topped with our bolognese meat sauce 520 calories | 9.5
Topped with meatballs 660 calories | 9.5
Topped with sausage 600 calories | 9.5

Mezzaluna

Half moon ravioli with chicken, ricotta, romano and spinach in our housemade tomato cream sauce 620 calories | 9.2

Shrimp Risotto

Sautéed shrimp and light tomato risotto 540 calories | 12.5

PANINI / ITALIAN SANDWICHES

Served with your choice of tomato cucumber salad (120 calories) or Zucchini Fritte (190 calories). Prefer garlic mashed potatoes (440 calories) or Cavatappi Amatriciana (230 calories) instead? Add \$1 Add a cup of our housemade soup (150-270 calories) or a side salad (270-340 calories) for \$2

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella, served on baked focaccia 600 calories | 9.9

Steak*

Wood-grilled sliced sirloin topped with fontina cheese, mushrooms, prosciutto and our Lombardo Marsala wine sauce on baked focaccia 750 calories | 11.9

Chicken Bryan

Wood-grilled chicken on baked focaccia with a basil goat cheese spread, sundried tomato aioli and arugula with lemon vinaigrette 730 calories | 9.9

Caprese**

Whole milk mozzarella, roma tomatoes and fresh basil on baked focaccia topped with pesto and pine nuts 520 calories | 7.9
chicken 700 calories | 9.9

Meatball

Our housemade meatballs with ricotta, romano and fontina cheese on baked focaccia 680 calories | 8.9

LUNCH COMBINATIONS

Soup & Salad

Cup of housemade soup and choice of House, Italian or Caesar Salad 400-610 calories | 7.9

1/2 Panini**

& Soup or Salad
Choose a half panini and either a cup of our housemade soup or a side salad 380-690 calories | 8.9

Pizza & Soup or Salad

Pizzas are individual size and are served with your choice of a cup of our housemade soup (150-270 calories) or a side salad (270-340 calories) | 8.9

MARGHERITA

Fresh milk mozzarella, fresh tomatoes and basil 500 calories

CARNEVALE

Pepperoni, Italian fennel sausage, roasted red bell peppers, romano, mozzarella, basil and our housemade sauce 500 calories

QUATTRO FORMAGGI

Romano, mozzarella, fontina, goat cheese, sundried tomatoes and olive oil 630 calories

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 (100 calories) to any salad for \$2

Soup of the Day

150-270 calories | cup 4
300-530 calories | bowl 7

@Mama Mandola's Sicilian Chicken Soup

120 calories | cup 4
240 calories | bowl 7

Minestrone

120 calories | cup 4
240 calories | bowl 7

Side Salads

House (270 calories), Italian (340 calories) or Caesar (310 calories) | 5

Caesar Salad

Wood-grilled chicken or shrimp in our own Caesar dressing
chicken 580 calories | 10
shrimp 500 calories | 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 570 calories | 11.5

Italian Cobb Salad

Wood-grilled chicken, romaine lettuce and mixed greens with bacon, tomatoes, egg and blue cheese in our Italian vinaigrette 590 calories | 11.5

Shrimp, Orzo & Arugula Salad

Wood-grilled shrimp served over orzo, arugula and roasted grape tomatoes tossed with lemon vinaigrette 550 calories | 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 890 calories | 14

CHICKEN, STEAK AND SEAFOOD

Served with your choice of tomato cucumber salad (120 calories), garlic mashed potatoes (440 calories) or Cavatappi Amatriciana (230 calories). Add a cup of our housemade soup (150-270 calories) or a side salad (270-340 calories) for \$2

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella 320 calories | 12.9

@Chicken Bryan

Topped with goat cheese, sundried tomatoes, basil and our housemade lemon butter sauce 420 calories | 12.9

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette 6oz 480 calories | 13.9
8oz 640 calories | 15.5

@Chicken Marsala

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce 330 calories | 12.9

Wood-Grilled Mahi*

Topped with tomato basil vinaigrette 310 calories | 15.5

Wood-Grilled Chicken

With our signature grill baste, olive oil and herbs 180 calories | 9.9

@Sirloin Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce 530 calories | 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 fresh using the finest ingredients.

@Sogno di Cioccolata "Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and housemade chocolate sauce 1190 calories | 7.9

John Cole**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans 650 calories | 6.7

Mini Cannoli**

Two crisp mini pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar 500 calories | 5

Cannoli** & Cappuccino To-Go!

One mini cannoli and a cappuccino for the road 350 calories | 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 glass quartino bottle pitcher* 150/220/610/830 calories			
New! Taglio Bianco, TerraMare, Italy	6.7	10	26.8*
New! Taglio Rosso, TerraMare, Italy	6.7	10	26.8*
Sparkling Wine split bottle 130/500 calories			
Rosa Regale, Banfi, Italy	split 8.5		
Spumante, Korbel, Brut, California	split 8		32
Prosecco, Bocelli, Italy	split 8.5		34
White Wine glass quartino bottle pitcher* 150/220/610/830 calories			
<i>Light-Bodied, Slightly Sweet and Crisp</i>			
White Zinfandel, Copper Ridge, California	6.7	10	26.8*
White Zinfandel, Beringer, California	6.5	9.7	26
Moscato, Zonin Regions, Italy	7.5	11.2	30
Riesling, Chateau Ste. Michelle, Germany	8.5	12.7	34
Pinot Grigio, Lumina, Italy	8.5	12.7	34
Pinot Grigio, Estancia, California	9.5	14.2	38
Pinot Grigio, Santa Margherita, Italy	11.5	17.2	46
Sauvignon Blanc, Veramonte, Chile	8.9	13.3	35.6
<i>Medium-Bodied, Soft and Smooth</i>			
Chardonnay, Cavit Oak Zero, Italy	8	12	32
Chardonnay, Copper Ridge, California	6.7	10	26.8*
Chardonnay, Kendall-Jackson, California	10.2	15.3	40.8
<i>Full-Bodied and Flavorful</i>			
Chardonnay, Clos du Bois Russian River Reserve, California	11	16.5	44
Chardonnay, Franciscan Cuvée Sauvage, Napa Valley, California			53
Red Wine glass quartino bottle pitcher* 150/220/610/830 calories			
<i>Light-Bodied and Fruity</i>			
Roscatto, Rosso Dolce, Italy	7	10.5	28
Sangiovese, Bocelli, Italy	8.5	12.7	34
Pinot Noir, Estancia Pinnacles, California	10.5	15.7	42
Pinot Noir, Francis Coppola, California	10.9	16.3	43.6
Pinot Noir, Bogle, California	8.9	13.3	35.6
Merlot, Ecco Domani, Italy	7.5	11.2	30
<i>Medium-Bodied, Soft and Savory</i>			
Cabernet Sauvignon, Copper Ridge, California	6.7	10	26.8*
Merlot, Robert Mondavi Private Selection, Central Coast, California	8.5	12.7	34
Chianti, Gabbiano, Italy	8.5	12.7	34
Super Tuscan, Centine, Banfi, Italy	10	15	40
Merlot, Markham, California	11	16.5	44
Zinfandel, Ravenswood, Vintners Blend, California	8.5	12.7	34
<i>Full-Bodied and Robust</i>			
Claret, Francis Coppola, California	10.5	15.7	42
Chianti Classico Riserva, Banfi, Italy	11	16.5	44
Cabernet Sauvignon, J. Lohr "Seven Oaks", California	10.2	15.3	40.8
Cabernet Sauvignon, Folie à Deux, California	11	16.5	44
Malbec, Diseño, Argentina	8.5	12.7	34
Chianti Classico Riserva, Ruffino Ducale, Italy			60
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek Vineyard, Washington			58
Cabernet Sauvignon, Mount Veeder, Napa Valley, California			61

* 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.

			
	glass	quartino	pitcher
Red glass quartino pitcher* 140/210/460 calories	6.9	10.3	27.6*
Blackberry glass quartino pitcher* 140/210/460 calories	7.9	11.8	31.6*
Peach glass quartino pitcher* 90/140/310 calories	7.9	11.8	31.6*

COCKTAILS

Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange juice and a splash of Sprite with a cherry | 230 calories

Skinny Rita Under 150 calories!

A twist on the traditional favorite combines Sauza Gold tequila, fresh lime juice and TY-KU Citrus Liqueur | 110 calories

Cosmopolitan Under 150 calories!

A classic Cosmopolitan with Absolut Citron vodka and Patrón Citrónge | 130 calories

Appletini

A blend of Absolut vodka, Apple Schnapps, Midori and sweet and sour, with a fresh Granny Smith apple slice | 140 calories

Limonfresca

A refreshing blend of Absolut Citron vodka, Il Tramonto Limoncello, fresh squeezed lemons and mint sprigs | 370 calories

Razzamatini

A burst of raspberry with Stoli Razberi vodka, Chambord and a touch of sweet and sour, with fresh blackberries | 140 calories

BIRRE / BEERS

Italian Beers   70-240 calories

Domestic, craft and imported beers available

BEVANDE / BEVERAGES

Italian Sodas Sparkling beverage with a splash of fruit flavor

Orange 240 calories | Raspberry 190 calories

Coffee Regular | Decaf | Espresso | Cappuccino | Caffè Latte
0/0/30/100/110 calories
Espresso drinks are served with an almond biscotti.**

Hot Tea 0 calories

Fresh Brewed Iced Tea 0-120 calories

Housemade Lemonade 100 calories

Arnold Palmer Combination of fresh brewed iced tea and housemade lemonade
80-110 calories

Italian Water San Pellegrino Sparkling | Acqua Panna Still 0 calories

Soft Drinks     190/0/180/180 calories

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

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.

The nutritional analysis is comprised of data from an independent testing facility commissioned by Carrabba's Italian Grill, combined with nutrient data from Carrabba's Italian Grill suppliers and the United States Department of Agriculture nutrient database using nutritional analysis software. The nutritional values provided herein are based on standard company recipes that may vary depending on portion size or substitution of ingredients. Menu items are hand-prepared and nutritional values may vary from the stated amount due to ordinary differences inherent in the preparation of menu items, suppliers, region of the country and season of the year. This listing is updated periodically in an attempt to reflect the current status of Carrabba's Italian Grill. Nutrition analysis last updated March 2014.

Calories on the menu are rounded to the nearest ten calories in accordance with the United States Food and Drug Administration's nutrient rounding rules. Additional nutrition information available upon request. The United States Department of Health and Human Services recommended limits for a 2000 calorie daily diet are 20g of saturated fat and 2300mg of sodium.