

@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*.

HOUSEMADE LIMONCELLO

From grove to glass, Absolut Citron and sun-ripened lemons zested, sweetened and steeped by hand. Enjoy chilled as a liqueur or in one of our new hand-crafted cocktails | 5

New! Limoncello Gimlet

Housemade Limoncello, Hendricks, fresh lime juice, rosemary simple syrup, club soda garnished with a fresh sprig of rosemary | 7.5

New! Raspberry Limoncello Drop

Housemade Limoncello shaken with fresh raspberries and Absolut Citron garnished with a fresh raspberry | 7

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

Chicken, Bacon and Sundried Tomato Flatbread

Crisp flatbread topped with wood-grilled chicken, bacon, sundried tomatoes, blue cheese, scallions, mozzarella, romano and drizzled with balsamic glaze | 8

seasonal

Meatball and Ricotta Flatbread

Crisp flatbread topped with our housemade meatballs, ricotta, mozzarella and romano cheese | 8

Mozzarella Marinara

Hand-cut and breaded, served with our housemade marinara sauce | 9.7

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 | 11

Tomatoes Caprese

Fresh milk mozzarella with sliced tomatoes, red onions, fresh basil and a balsamic reduction | 8

New! 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

New! Shrimp Diavolo

Hand-breaded to order, lightly fried and tossed in our housemade lemon butter sauce. Topped with pepperoncini, red bell peppers and crushed red pepper | 8.7

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 | 7.7

seasonal

Brick Oven Baked Fontina Bruschette

Brick oven baked fontina and marinara served bubbling in a hot cast iron dish with oven-baked ciabatta bread | 7.7

Antipasti Plate

Calamari, Bruschette Paolo and Mozzarella Marinara | 11.9

ROMAN-STYLE PIZZE / PIZZA

Our Roman-style pizza is made the traditional way. Starting with our very own dough recipe, we knead and stretch each pizza by hand, then add the freshest toppings before baking in our brick oven – kept at 600 degrees to produce our authentically rustic thin and crisp crust.

New! Chicken Bryan

Wood-grilled chicken, sundried tomatoes, goat cheese, basil and our housemade lemon butter | 12.9

Margherita

Fresh milk mozzarella, fresh tomatoes and basil | 10.9

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 | 13.5

Quattro Formaggi

Romano, mozzarella, fontina, goat cheese, sundried tomatoes and olive oil | 10.9

New! Carnevale

Pepperoni, Italian fennel sausage, roasted red bell peppers, romano, mozzarella, basil and our housemade sauce | 12.9

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

@Johnny Rocco Salad

Wood-grilled shrimp, scallops, roasted red peppers, olives, ricotta salata, romaine lettuce and mixed greens in our Italian vinaigrette | 15.9

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 | 13.9

Side Salads

House, Italian or Caesar | 5

Caesar Salad

Wood-grilled chicken or shrimp with our own Caesar dressing

chicken 13.5 | shrimp 15.5

@ Indicates our family's Signature Dishes

@ Indicates Dishes Under 600 Calories

Entrées are under 600 calories when paired with freshly steamed spinach as a side item. Calorie count does not include soup or 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.

Served with a cup of our housemade soup or a side salad and your choice of the vegetable of the day, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Fettuccine Alfredo as your side for an additional \$2

POLLO / CHICKEN

@Chicken Bryan

Topped with goat cheese, sundried tomatoes, basil and our housemade lemon butter sauce | 17.9 small | 16.2

New! Pollo La Scala

Sautéed and finished with white wine, mascarpone and our roasted red bell pepper sauce | 14.2

@Chicken Marsala

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 17.9 small | 16.2

Wood-Grilled Chicken

With our signature grill baste, olive oil and herbs | 14 small | 12

New! Pollo Sorrento

Wood-grilled and topped with sautéed eggplant, prosciutto, fontina cheese and our port wine fig sauce | 17.9 small | 16.2

@Pollo Rosa Maria

Stuffed with fontina cheese and prosciutto, topped with mushrooms and our housemade basil lemon butter sauce | 17.9 small | 16.2

Carne / Beef, Pork and Veal

@Sirloin Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce 6oz 18.2 | 9oz 20.5

New! Grilled Tuscan Skewers*

Wood-grilled sirloin, red onion and tomato skewers topped with our Chianti wine sauce | 15

Filet Fiorentina*

9oz USDA center-cut tenderloin wood-grilled with our signature grill baste, olive oil and herbs | 25.2 Filet Marsala* 28.2 Filet Bryan* 28.2 | Filet Spiedino* 29.2

@Veal Marsala*

Sautéed and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 19.2

New! Prosciutto-Wrapped Pork Tenderloin*

Medallions wood-grilled and topped with our port wine fig sauce | 13.9

@Pork Chop Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 17.5 add a chop for \$4

FRUTTI DI MARE / SEAFOOD

@Spiedino di Mare

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our housemade lemon butter sauce | 19.2

Tilapia Nocciola**

Lightly breaded with hazelnuts, topped with roma tomatoes and our housemade basil lemon butter sauce | 16.9

New! Shrimp Risotto

Sautéed shrimp and light tomato risotto | 14 Served with a cup of our housemade soup or a side salad.

New! Mahi Wulfe*

Lightly breaded, wood-grilled and topped with artichokes, sundried tomatoes and our housemade basil lemon butter sauce | 19.7

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette 6oz 17.7 | 8oz 19.7

AL FORNO / OVEN-BAKED

Many classic Italian dishes are cooked “Al Forno,” which means “from the oven.” Try one of our classic Al Forno dishes served golden, crispy and bubbly hot straight from our oven.

Served with a cup of our housemade soup or a side salad.

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella. Served with a side of Cavatappi Amatriciana | 17.9 small | 16.2

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese | 15

New! Lobster Mac & Cheese

Cavatappi corkscrew pasta with lobster, pancetta and four cheeses, topped with toasted breadcrumbs | 17.9

New! Baked Ravioli Parmesan

Panko breaded ravioli filled with five Italian cheeses, lightly fried then baked and topped with our pomodoro sauce, romano and mozzarella cheese | 12.5

Signature COMBINATIONS

Served with a cup of our housemade soup or a side salad and your choice of the vegetable of the day, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Fettuccine Alfredo as your side for an additional \$2

The Johnny

Sirloin Marsala* and Chicken Bryan | 21.5

New! The Damian

Grilled Salmon* and Spiedino di Mare | 22

Chicken Trio

Bryan, Marsala and Rosa Maria | 21.9

Carrabba's Italian Classics

Chicken Parmesan and Lasagne | 18.9

PASTA

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.

All pasta dishes are served with a cup of our housemade soup or a side salad.

Pasta dishes may be substituted with whole grain spaghetti with the exception of Lobster Ravioli or Mezzaluna.

@Fettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 15.2

Lobster Ravioli

Ravioli with tender lobster and romano in our white wine cream sauce, topped with diced roma tomatoes | 18.2

@Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our housemade white wine lemon butter sauce | 16.2

New! Shrimp and Scallop Linguine alla Vodka

Sautéed shrimp and scallops tossed with linguine in our housemade vodka tomato cream sauce | 15

New! Conchiglie ai Formaggi

Shell-shaped pasta tossed in our housemade Alfredo sauce with mozzarella, fontina, romano, parmesan and goat cheese | 11.5 chicken 14.5

New! Rigatoni Martino

Wood-grilled chicken, sautéed mushrooms and sundried tomatoes tossed with rigatoni in our housemade tomato cream sauce topped with scallions and ricotta salata | 14

Spaghetti

Topped with our pomodoro sauce | 11.5 Topped with our bolognese meat sauce | 13.5 Topped with meatballs or sausage | 14.5

@Tag Pic Pac

Tagliarini pasta in our housemade Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 11.5 chicken 14.5 | shrimp 15.9

Mezzaluna

Half moon ravioli with chicken, ricotta, romano and spinach in our housemade tomato cream sauce | 14.9

Spaghetti

Topped with our pomodoro sauce | 11.5 Topped with our bolognese meat sauce | 13.5 Topped with meatballs or sausage | 14.5

@Tag Pic Pac

Tagliarini pasta in our housemade Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 11.5 chicken 14.5 | shrimp 15.9

Mezzaluna

Half moon ravioli with chicken, ricotta, romano and spinach in our housemade tomato cream sauce | 14.9

CONTORNI / SIDES

Garlic Mashed Potatoes | 3.5 **Vegetable of the Day** | 3.5 **Cavatappi Amatriciana** | 3.5 **Fettuccine Alfredo** | 5

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8/14/14 10:58 AM

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.***

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			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, Italy			63
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

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



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	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 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 triple sec

BIRRE / BEERS

Italian Beers



Domestic, craft and imported beers available

BEVANDE / BEVERAGES

Italian Sodas Sparkling beverage with a splash of fruit flavor

Orange | Raspberrry

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



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.

@Dessert Rosa

Butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream | 7.5

@Sogno di Cioccolata "Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and housemade chocolate sauce | 8.2

New! Mini Cannoli**

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

John Cole**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans | 7.5

New! Panna Cotta

Housemade Madagascar vanilla bean custard with fresh raspberries | 6

Tiramisú

Lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone, Myers’s Rum and chocolate shavings | 7.9

@Signature Dessert Trio

A sample of our Dessert Rosa, Sogno di Cioccolata and Tiramisú | 9.9

** Item contains or may contain nuts. M2-2Wc - 10/14

