

@ 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

ZUPPE E INSALATE / HOUSEMADE SOUPS AND SALADS

8/14/14 11:00 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.***

			
	glass	quartino	bottle
Italian House Wine			
New! Taglio Bianco, TerraMare, Italy	5.7	8.5	22.8*
New! Taglio Rosso, TerraMare, Italy	5.7	8.5	22.8*

Sparkling Wine			
Rosa Regale, Banfi, Italy	split 8		
Spumante, Korbel, Brut, California	split 7.5		30
Prosecco, Bocelli, Italy	split 8		32

White Wine			
<i>Light-Bodied, Slightly Sweet and Crisp</i>			
White Zinfandel, Copper Ridge, California	5.7	8.5	22.8*
White Zinfandel, Beringer, California	5.5	8.2	22
Moscato, Zonin Regions, Italy	6.5	9.7	26
Riesling, Saint M, Germany	8.4	12.6	33.6
Pinot Grigio, Lumina, Italy	7.5	11.2	30
Pinot Grigio, Estancia, California	8.5	12.7	34
Pinot Grigio, Santa Margherita, Italy	10.5	15.7	42
Sauvignon Blanc, Veramonte, Chile	7.9	11.8	31.6
<i>Medium-Bodied, Soft and Smooth</i>			
Chardonnay, Cavit Oak Zero, Italy	7	10.5	28
Chardonnay, Copper Ridge, California	5.7	8.5	22.8*
Chardonnay, Kendall-Jackson, California	8.7	13	34.8

<i>Full-Bodied and Flavorful</i>			
Chardonnay, Clos du Bois Russian River Reserve, California			40

Red Wine			
<i>Light-Bodied and Fruity</i>			
Roscato, Rosso Dolce, Italy	6	9	24
Sangiovese, Bocelli, Italy	8	12	32
Pinot Noir, Estancia Pinnacles, California	9.5	14.2	38
Pinot Noir, Francis Coppola, California	9.9	14.8	39.6
Pinot Noir, Bogle, California	8.4	12.6	33.6
Merlot, Ecco Domani, Italy	6.5	9.7	26

<i>Medium-Bodied, Soft and Savory</i>			
Cabernet Sauvignon, Copper Ridge, California	5.7	8.5	22.8*
Merlot, Robert Mondavi Private Selection, Central Coast, California	8	12	32
Chianti, Gabbiano, Italy	7.5	11.2	30
Super Tuscan, Centine, Banfi, Italy	9	13.5	36
Chianti Riserva, Ducarosso, Italy	9	13.5	36
Merlot, Markham, California	10	15	40
Zinfandel, Ravenswood, Vintners Blend, California	7.5	11.2	30

<i>Full-Bodied and Robust</i>			
Claret, Francis Coppola, California	9.5	14.2	38
Chianti Classico Riserva, Banfi, Italy	10	15	40
Cabernet Sauvignon, J. Lohr “Seven Oaks”, California	9.2	13.8	36.8
Cabernet Sauvignon, Folie à Deux, California	10	15	40
Petite Sirah, Stags’ Leap Winery, Napa Valley, California			53
Malbec, Diseño, Argentina	8	12	32
Malbec, Pascual Toso Reserve, Argentina	10.5	15.7	42
Super Tuscan, Pian di Nova, Italy			40
Chianti Classico Riserva, Ruffino Ducale, Italy			58
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek Vineyard, Washington			55

* 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	6.4	9.6	25.6*
Blackberry or Peach	7.4	11.1	29.6*

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 | Raspberry

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 | 7.2

@Sogno di Cioccolata "Chocolate Dream"

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

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 | 7.2

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. M3-5Wb - 10/14



CARRABBA’S
ITALIAN GRILL®