@ 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 δ ianature 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

ANTIPASTI / APPETIZERS

New! Raspberry Limoncello Drop

Housemade Limoncello shaken with fresh raspberries and Absolut Citron garnished with

OCalamari

Hand-breaded to order and served with our housemade marinara or spicy Italian pepper and lemon butter sauce | 10 small 8

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 | 8.5

seasonal

Meatball and Ricotta Flatbread

Crisp flatbread topped with our housemade meatballs, ricotta, mozzarella and romano cheese | 8.5

Mozzarella Marinara

Hand-cut and breaded, served with our housemade marinara sauce | 9.2

Zucchini Fritte

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

OCozze 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 | 8.5

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

Brick Oven Baked Fontina Bruschette

Brick oven baked fontina and marinara served bubbling in a hot cast iron dish with oven-baked ciabatta bread | 7.5

Antipasti Plate

Calamari, Bruschette Paolo and Mozzarella Marinara | 13.2

Pepperoni, Italian fennel sausage, roasted

red bell peppers, romano, mozzarella, basil

Quattro Formaggi

New! Carnevale

and olive oil | 11

Romano, mozzarella, fontina,

goat cheese, sundried tomatoes

and our housemade sauce | 12.5

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 | 12.5

Margherita

Fresh milk mozzarella, fresh tomatoes and basil | 11

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

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

O Johnny Rocco Salad o

and mixed greens in our Italian vinaigrette | 15.5

Soup of the Day cup 4 | bowl 7

OMama Mandola's Sicilian Chicken Soup cup 4 | bowl 7

Minestrone 🏉 cup 4 | bowl 7

Indicates our family's

Signature Dishes

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 | 13.5

Side Salads Wood-grilled shrimp, scallops, roasted red peppers, olives, ricotta salata, romaine lettuce House, Italian or Caesar | 5

Caesar Salad

Wood-grilled chicken or shrimp with our own Caesar dressing chicken 13 | shrimp 15

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. A 15% gratuity will be added.

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Served with your choice of the vegetable of the day, garlic mashed potatoes or Cavatappi Amatriciana. You may substitute Fettuccine Alfredo for your side for an additional \$2 Add a cup of our housemade soup or a side salad for \$3.

POLLO / CHICKEN

OChicken Bryan

Topped with goat cheese, sundried tomatoes, basil and our housemade lemon butter sauce | 16.9 small | 15.2

New! Pollo La Scala

Sautéed and finished with white wine, mascarpone and our roasted red bell pepper sauce | 13

OChicken Marsala

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce | 16.9 small | 15.2

small | 11.5

CARNE / BEEF, PORK AND VEAL

Osirloin Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce 6oz 16 / 9oz 18

New! Grilled Tuscan Skewers*

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

Filet Fiorentina*

9oz USDA center-cut tenderloin wood-grilled with our signature grill baste, olive oil and herbs | 24.5 Filet Marsala* 27.5

our housemade Lombardo Marsala wine sauce | 15.5

Filet Bryan* 27.5 | Filet Spiedino* 28.5

OSpiedino di Mare

FRUTTI DI MARE / SEAFOOD

Shrimp and sea scallops coated with Italian breadcrumbs. wood-grilled and topped with our housemade lemon butter sauce | 18.5

Tilapia Nocciola**

Lightly breaded with hazelnuts, topped with roma tomatoes and our housemade basil lemon butter sauce | 16

New! Mahi Wulfe*

New! Pollo Sorrento

Wood-grilled and topped with sautéed

eggplant, prosciutto, fontina cheese and

our port wine fig sauce | 16.9

small | 15.2

@Pollo Rosa Maria

Stuffed with fontina cheese and

prosciutto, topped with mushrooms

and our housemade basil lemon

butter sauce | 16.9

small | 15.2

Wood-Grilled Chicken

With our signature grill baste.

olive oil and herbs | 13.5

OVeal Marsala*

Sautéed and topped with

mushrooms, prosciutto and our

housemade Lombardo Marsala

wine sauce | 17.9

New! Prosciutto-Wrapped

Pork Tenderloin*

Medallions wood-grilled and

topped with our port wine

fig sauce | 13.9

@Pork Chop Warsala*

Wood-grilled and topped with

mushrooms, prosciutto and

add a chop for \$4

Lightly breaded, wood-grilled and topped with artichokes, sundried tomatoes and our housemade basil lemon butter sauce | 19

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette 6oz 16.5 / | 8oz 18.5

New! Shrimp Risotto

Sautéed shrimp and light tomato risotto | 13.5 Add a cup of our housemade soup or a side salad for \$3

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.

Add a cup of our housemade soup or a side salad for \$3.

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella. Served with a side of Cavatappi Amatriciana | 16.9 small | 15.2

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce, ricotta, romano and mozzarella cheese | 14

New! Lobster Mac & Cheese

Cavatappi corkscrew pasta with lobster, pancetta and four cheeses, topped with toasted breadcrumbs | 17

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

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COMBINATIONS

Served with 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

Add a cup of our housemade soup or a side salad for \$3.

The Johnny

Sirloin Marsala* and Chicken Bryan | 20.5

New! The Damian

Grilled Salmon* and Spiedino di Mare | 21

Chicken Trio

Bryan, Marsala and Rosa Maria | 21.5

Carrabba's Italian Classics

Chicken Parmesan and Lasagne | 17.5

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.

Add a cup of our housemade soup or a side salad for \$3. Pasta dishes may be substituted with whole grain spaghetti with the exception of Lobster Ravioli or Mezzaluna

OFettuccine Carrabba

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas | 14.2

Lobster Ravioli

Ravioli with tender lobster and romano in our white wine cream sauce, topped with diced roma tomatoes | 17.9

OFettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our housemade white wine lemon butter sauce | 14.9

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

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 | 12.9

CONTORNI / SIDES:

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

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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		28.8
Sparkling Wine			
Rosa Regale, Banfi, Italy	split 9.5		
Spumante, Korbel, Brut, California	split 9		36
Prosecco, Bocelli, Italy	split 9.5		38
White Wine			
<u>Light-Bodied, Slightly Sweet and Crisp</u>			
White Zinfandel, Copper Ridge, California	7.2	10.8	28.8
White Zinfandel, Beringer, California	7	10.5	28
Moscato, Zonin Regions, Italy	8.5		34
Riesling, Saint M, Germany	9.4		37.6
Pinot Grigio, Lumina, Italy	9.5		38
Pinot Grigio, Estancia, California	11	16.5	44
Pinot Grigio, Santa Margherita, Italy	12	18	48
Sauvignon Blanc, Veramonte, Chile	9.4	14.1	37.6
Medium-Bodied, Soft and Smooth			
Chardonnay, Cavit Oak Zero, Italy	10	15	40
Chardonnay, Copper Ridge, California	7.2		28.8
Chardonnay, Kendall-Jackson, California	11.	7 17.5	46.8
<u>Full-Bodied and Flavorful</u>			
Chardonnay, Clos du Bois Russian River Reserve, California Chardonnay, Franciscan Cuvée Sauvage, Napa Valley, California	12	18	48 63
Red Wine			
<u>Light-Bodied and Fruity</u>			
Roscato, Rosso Dolce, Italy	8	12	32
Sangiovese, Bocelli, Italy	9.5	14.2	38
Pinot Noir, Estancia Pinnacles, California	11.	5 17.2	46
Pinot Noir, Francis Coppola, California	11.9	9 17.8	47.6
Pinot Noir, Bogle, California	9.9	14.8	39.6
Merlot, Ecco Domani, Italy	8.5	12.7	34
<u>Medium-Bodied, Soft and Savory</u>			
Cabernet Sauvignon, Copper Ridge, California	7.2	10.8	28.8
Merlot, Robert Mondavi Private Selection, Central Coast, California	9.5	14.2	38
Chianti, Gabbiano, Italy	9.5	14.2	38
Super Tuscan, Centine, Banfi, Italy	11.	5 17.2	46
Merlot, Markham, California	12	18	48
Zinfandel, Ravenswood, Vintners Blend, California	9.5	14.2	38
<u>Full-Bodied and Robust</u>			
Claret, Francis Coppola, California	11.	5 17.2	46
Chianti Classico Riserva, Banfi, Italy	11.	5 17.2	46
Cabernet Sauvignon, J. Lohr "Seven Oaks", California	11.		44.8
Cabernet Sauvignon, Folie à Deux, California	12	18	48
Petite Sirah, Stags' Leap Winery, Napa Valley, California			61
Malbec, Diseño, Argentina	9.5		38
Malbec, Pascual Toso Reserve, Argentina	12	18	48
Super Tuscan, Pian di Nova, Italy	12	18	48
Chianti Classico Riserva, Ruffino Ducale, Italy			63

Super Tuscan, Il Borro, Italy

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Cabernet Sauvignon, Simi Landslide, Sonoma County

Cabernet Sauvignon, Faust, Napa Valley, California

Cabernet Sauvignon, Mount Veeder, Napa Valley, California

Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek Vineyard, Washington



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.

7.4 11.1 29.6* Blackberry or Peach 8.4 12.6 33.6*

COCKTAILS ...

Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange iuice 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



Domestic, craft and imported beers available

BEVANDE / BEVERAGES

 $\textbf{Italian Sodas} \ \textit{Sparkling beverage with a splash of fruit flavor}$ 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

63

65

68

60

72.









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 | 8

@Sogno di Cioccolata "Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and housemade chocolate sauce | 8.5

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 | 8

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

Osignature Dessert Trio

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

^{**} Item contains or may contain nuts. M6bf-1W - 10/14



^{*} Served by the pitcher.

^{***} State regulations apply.