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New Carrabba's Italian Grill Menu Items Bring Summertime Flavors to Light

TAMPA, Fla., July 14, 2008 – Carrabba's Italian Grill founders Johnny Carrabba and Damian Mandola have introduced two new dishes that highlight the lighter, seasonal flavors of summer and reflect regional Italian specialties. **Seafood Di Venezia** provides an invitation to explore the unique tastes of both a Northern-Italian style trout and coastal-Italian stuffed shrimp. The **Piatto di Pollo** features two chicken recipes, one a Carrabba's favorite, and the other, a new Sicilian inspiration. Both of the new specials offer the wood-burning grilled flavor typical of Sicily and the Carrabba's kitchen. The dishes will be featured on the menu now through September.

"When most people think of Italian food, they immediately think of pasta," said Johnny Carrabba. "Yet, authentic Italian cuisine is just as likely to feature simple, grilled meat or seafood as the main dish, paired with seasonal fruits and vegetables. For us, summer is the perfect time to showcase this 'other side' of Italian."

Seafood di Venezia is a duo of succulent flavors featuring **Trout Nocciola** and **Venetian Gamberoni** which are both prepared on Carrabba's signature wood-burning grill. **Trout Nocciola** is a hazelnut-encrusted filet of trout, accented with julienned tomatoes and a basil-lemon butter sauce. **Venetian Gamberoni** is shrimp generously stuffed with fresh crab meat and drizzled with a hint of lemon butter.

Piatto di Pollo features two chicken dishes on one plate, Carrabba's signature **Chicken Bryan** and its newest recipe, **Chicken topped with Port Wine Sauce**. **Chicken Bryan**

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is grilled chicken with fresh goat cheese, basil, sundried tomatoes and lemon butter sauce.

Chicken topped with Port Wine Sauce is a reduction of Fairbanks Port Wine, apples and figs blended to make an aromatic and flavorful sauce.

Both summertime specialty menu items are accompanied by pan-seared vegetable ravioli brushed with a roasted red-bell pepper sauce and sautéed asparagus.

Carrabba's serves dinner seven nights a week in a warm, casual environment, bringing distinctive Italian dishes together with a moderately-priced wine list and abundant hospitality. For those guests on-the-go, Carrabba's also offers convenient Carside Carry-Out.

About Carrabba's Italian Grill

Carrabba's Italian Grill was founded by Johnny Carrabba and Damian Mandola in Houston, Texas in 1986. The restaurant features hand-prepared family recipes made from the finest ingredients and prepared to order in an exhibition kitchen. The success of Carrabba's led to the popular PBS cooking show *Cucina!*, starring Carrabba and Mandola, as well as a series of companion cookbooks. There are currently 240 Carrabba's Italian Grill locations around the country, with another three locations planned for 2008. For more information, please visit www.carrabbas.com.

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