

@ 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
270 calories | 5

New! Limoncello Gimlet

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

New! Raspberry Limoncello Drop

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

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

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
770 calories | 8

seasonal

Meatball and Ricotta Flatbread

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

Mozzarella Marinara

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

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 | 11

Tomatoes Caprese

Fresh milk mozzarella with sliced tomatoes, red onions, fresh basil and a balsamic reduction
450 calories | 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
430 calories | 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
630 calories | 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
430 calories | 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
490 calories | 7.7

Antipasti Plate

Calamari, Bruschette Paolo and Mozzarella Marinara
1010 calories | 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
900 calories | 12.9

Margherita

Fresh milk mozzarella, fresh tomatoes and basil
650 calories | 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 680-830 calories | 13.5

Quattro Formaggi

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

New! Carnevale

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

@Johnny Rocco Salad

Wood-grilled shrimp, scallops, roasted red peppers, olives, ricotta salata, romaine lettuce and mixed greens in our Italian vinaigrette
590 calories | 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
570 calories | 13.9

Side Salads

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

Caesar Salad

Wood-grilled chicken or shrimp with our own Caesar dressing
chicken 790 calories | 13.5
shrimp 710 calories | 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.

M2c-3W - 10/14

Served with a cup of our housemade soup (150-270 calories) or a side salad (270-340 calories), and your choice of the vegetable of the day (30-340 calories), garlic mashed potatoes (440 calories) or Cavatappi Amatriciana (230 calories). You may substitute Fettuccine Alfredo (680 calories) as your side for an additional \$2

POLLO / CHICKEN

@Chicken Bryan

Topped with goat cheese, sundried tomatoes, basil and our housemade lemon butter sauce
620 calories | 17.9
small 330 calories | 16.2

New! Pollo La Scala

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

@Chicken Marsala

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce
460 calories | 17.9
small 330 calories | 16.2

New! Pollo Sorrento

Wood-grilled and topped with sautéed eggplant, prosciutto, fontina cheese and our port wine fig sauce
640 calories | 17.9
small 340 calories | 16.2

@Pollo Rosa Maria

Stuffed with fontina cheese and prosciutto, topped with mushrooms and our housemade basil lemon butter sauce
730 calories | 17.9
small 430 calories | 16.2

Wood-Grilled Chicken

With our signature grill baste, olive oil and herbs
290 calories | 14
small 180 calories | 12

CARNE / BEEF, PORK AND VEAL

@Sirloin Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce
6oz 530 calories | 18.2
9oz 660 calories | 20.5

New! Grilled Tuscan Skewers*

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

Filet Fiorentina*

9oz USDA center-cut tenderloin wood-grilled with our signature grill baste, olive oil and herbs
640 calories | 25.2
Filet Marsala* 810 calories | 28.2
Filet Bryan* 970 calories | 28.2
Filet Spiedino* 900 calories | 29.2

@Veal Marsala*

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

New! Prosciutto-Wrapped

Pork Tenderloin*

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

@Pork Chop Marsala*

Wood-grilled and topped with mushrooms, prosciutto and our housemade Lombardo Marsala wine sauce
470 calories | 17.5
add a chop for \$4 | 940 calories

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
500 calories | 19.2

Tilapia Nocciola**

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

New! Mahi Wulfe*

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

Wood-Grilled Salmon*

Topped with tomato basil vinaigrette
6oz 480 calories | 17.7
8oz 640 calories | 19.7

New! Shrimp Risotto

Sautéed shrimp and light tomato risotto | 540 calories | 14
Served with a cup of our housemade soup (150-270 calories) or a side salad (270-340 calories).

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 (150-270 calories) or a side salad (270-340 calories).

Chicken Parmesan

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella. Served with a side of Cavatappi Amatriciana
880 calories | 17.9
small 550 calories | 16.2

Lasagne

Fresh pasta layered with our pomodoro sauce, bolognese meat sauce and Italian cheeses
760 calories | 15

New! Lobster Mac & Cheese

Cavatappi corkscrew pasta with lobster, pancetta and four cheeses, topped with toasted breadcrumbs
800 calories | 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
810 calories | 12.5

Signature

COMBINATIONS

Served with a cup of our housemade soup (150-270 calories) or a side salad (270-340 calories) and your choice of the vegetable of the day (30-340 calories), garlic mashed potatoes (440 calories) or Cavatappi Amatriciana (230 calories). You may substitute Fettuccine Alfredo (680 calories) as your side for an additional \$2

The Johnny

Sirloin Marsala* and Chicken Bryan | 780 calories | 21.5

New! The Damian

Grilled Salmon* and Spiedino di Mare | 760 calories | 22

Chicken Trio

Bryan, Marsala and Rosa Maria | 940 calories | 21.9

Carrabba's Italian Classics

Chicken Parmesan and Lasagne | 700 calories | 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 (150-270 calories) or a side salad (270-340 calories)

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
1060 calories | 15.2

Lobster Ravioli

Ravioli with tender lobster and romano in our white wine cream sauce, topped with diced roma tomatoes | 510 calories | 18.2

@Fettuccine Weesie

Fettuccine Alfredo with sautéed shrimp, garlic and mushrooms in our housemade white wine lemon butter sauce | 1180 calories | 16.2

New! Shrimp and Scallop Linguine alla Vodka

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

New! Conchiglie ai Formaggi

Shell-shaped pasta tossed in our housemade Alfredo sauce with mozzarella, fontina, romano, parmesan and goat cheese
930 calories | 11.5
chicken 1240 calories | 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 | 1030 calories | 14

Spaghetti

Topped with our pomodoro sauce
460 calories | 11.5
Topped with our bolognese meat sauce
530 calories | 13.5
Topped with meatballs or sausage
830 calories | 14.5

@Tag Pic Pac

Tagliarini pasta in our housemade Picchi Pacchiu sauce of crushed tomatoes, garlic, olive oil and basil | 670 calories | 11.5
chicken 850 calories | 14.5
shrimp 770 calories | 15.9

Mezzaluna

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

CONTORNI / SIDES

Garlic Mashed Potatoes | 440 calories | 3.5

Vegetable of the Day | 30-340 calories | 3.5

Cavatappi Amatriciana | 230 calories | 3.5




Fettuccine Alfredo | 680 calories | 5

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
New! Taglio Bianco, TerraMare, Italy			
New! Taglio Rosso, TerraMare, Italy			

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>					
Roscato, 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.




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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.

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.

Red			
	glass	quartino	pitcher
Blackberry			
Peach			

COCKTAILS

Pomegranate Martini

Absolut Apeach vodka, pomegranate syrup, orange juice and 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 triple sec | 130 calories

BIRRE / BEERS

Italian Beers

		
	ITALY	ITALY

Domestic, craft and imported beers available

BEVANDE / BEVERAGES

Italian Sodas Sparkling beverage with a splash of fruit flavor

Orange 240 calories | Raspberry 190 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

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 600 calories | 7.5

@Sogno di Cioccolata "Chocolate Dream"

A rich fudge brownie with chocolate mousse, fresh whipped cream and housemade chocolate sauce 1190 calories | 8.2

New! Mini Cannoli**

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

John Cole**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans 650 calories | 7.5

New! Panna Cotta

Housemade Madagascar vanilla bean custard with fresh raspberries 560 calories | 6

Tiramisú

Lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings 1060 calories | 7.9

@Signature Dessert Trio

A sample of our Dessert Rosa, Sogno di Cioccolata and Tiramisú 1480 calories | 9.9

** Item contains or may contain nuts. M2c-3W - 10/14

