

# PRIVATE DINNER

Choose Carrabba's for your next meeting or special occasion dinner and your party will enjoy the exclusive use of our private room.

A mezze appetizer will accompany every two entrées. All entrées served with your choice of a Caesar salad or soup of the day, fresh bread with herb mix and olive oil, an alcohol-free beverage and a Mini-Dessert.

## THE LAMONTE MENU

*\$22 PER PERSON / CHOOSE 3 ENTRÉES:*

### Grilled Chicken

Basted with olive oil and herbs

### Tilapia Wulf

Lightly breaded and grilled, topped with artichoke hearts and sundried tomatoes in lemon butter sauce with fresh basil

### Penne Carrabba

Penne alfredo, grilled chicken, sautéed mushrooms and peas

### Insalata Johnny Rocco

Mixed field greens with grilled shrimp and scallops, roasted red peppers, olives and ricotta salata cheese in vinaigrette

### Spaghetti

With your choice of our homemade meatballs or meat sauce

### Lasagne

A house favorite, just like mama used to make

## THE DORSA MENU

*\$26 PER PERSON / CHOOSE 3 ENTRÉES:*

### Chicken Marsala

Wood-grilled chicken topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

### Grilled Salmon

Finished with the Chef's sauce of the day

### Chicken Bryan

Our Signature wood-grilled chicken dish with goat cheese, sundried tomatoes and a basil lemon butter sauce

### Sirloin Marsala

Wood-grilled steak topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

### Lobster Ravioli

Ravioli stuffed with tender Maine lobster in a white wine cream sauce

### Spiedino di Mare

Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce

Pricing does not include tax or gratuity.