

CARRABBA'S

ITALIAN GRILL®

ANTIPASTI

🍷 Calamari

Lightly battered and fried, served with marinara sauce or our spicy Italian pepper and lemon butter sauce
Small 6.5 / Regular 8.5

Mozzarella Marinara

Hand-breaded and lightly fried, with marinara sauce
Small 6.5 / Regular 8.5

🍷 Cozze in Bianco

PEI mussels steamed in white wine, basil, lemon butter and Pernod
Small 7 / Regular 10

Grilled Bruschette**

With the Chef's fresh toppings of the day
7

Shrimp Scampi

Sautéed with garlic, white wine, lemon butter and herbs
10

Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli
Small 5 / Regular 7

Crab Cakes

Two crab cakes made with jumbo lump crabmeat, served with our roasted red bell pepper sauce
10

Antipasti Platter

Our Calamari, Bruschette** and Mozzarella Marinara
10.5

ZUPPE & INSALATE

Insalata Carrabba

Grilled chicken, garden fresh vegetables, mozzarella and romano in our homemade vinaigrette
11

Insalata Carrabba Caesar

Wood-grilled chicken or shrimp with parmesan in our own caesar dressing
11 / 13

Insalata Johnny Rocco

Grilled shrimp and scallops, roasted red peppers, olives and ricotta salata in vinaigrette
13

Insalata Fiorucci

Artichoke hearts, roasted red peppers and grilled eggplant in vinaigrette, topped with a hazelnut goat cheese medallion
10.5

Soup of the Day

Chef's selection
Cup 3 / Bowl 5

Minestrone

Hearty Italian vegetable soup
Cup 3 / Bowl 5

🍷 Mama Mandola's Sicilian Chicken Soup

A spicy family favorite
Cup 3 / Bowl 5

House Salads

House, Italian, Caesar or Mediterranean** Salad
4.5
Add crumbled blue cheese \$1.3

BRICK-OVEN PIZZA

We prepare all of our pizzas with flavorful, fresh toppings, and bake at 600° in our brick oven.

Pepperoni

A classic Italian favorite, with spicy pepperoni and mozzarella
9.5

🍷 Margherita

Vine-ripe Roma tomatoes, basil, extra virgin olive oil and mozzarella
9

Rustica

Italian sausage, sautéed eggplant, bell peppers, tomato sauce, romano and mozzarella
9.5

Quattro Formaggi

Sundried tomatoes, extra virgin olive oil, romano, mozzarella, fontina and goat cheese
9.5

Italian Chicken

Grilled chicken in our Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella
10

Ti Piace

Create your own:
Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes, eggplant
11

FAMILY CLASSICS & COMBINATIONS

*Served with a cup of our homemade soup or a House, Italian, Caesar or Mediterranean** salad, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana.*

"The Johnny" 18

Sirloin Marsala and Chicken Bryan

Italian Classics 15.5

Chicken Parmesan and Lasagne

Chicken Trio 19

Chicken Bryan, Chicken Marsala and Pollo Rosa Maria

🍷 Chicken Parmesan - Small 15 / Regular 17

Sautéed chicken breast coated with our breadcrumbs, topped with pomodoro and mozzarella

Veal Piccata - Small 15 / Regular 17

Sautéed veal topped with lemon butter sauce

WOOD-BURNING GRILL

🍷 Chicken Bryan

Our signature dish with goat cheese, sundried tomatoes and a basil lemon butter sauce
Small 15 / Regular 17

🍷 Pollo Rosa Maria

Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce
Small 14.5 / Regular 16.5

🐟 Grilled Norwegian Salmon

Finished with the Chef's sauce of the day
Small 15.8 / Regular 17.8

Spiedino Di Mare

Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce
18

The following are served with your choice of two sides.

🐟 Chicken Gratella

Basted with olive oil and herbs
Small 12 / Regular 14.5

Filet Fiorentina

7 or 9 oz. USDA Choice center-cut tenderloin
20 / 23

Filet Marsala or Filet Bryan, add \$2
Filet Spiedino or Filet Scampi, add \$4

🍷 MARSALA

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce.

Chicken - Small 15 / Regular 17

Sirloin - Small 17 / Regular 19

Pork Chops - Small 16 / Regular 18

Veal - Small 15 / Regular 17

"The Carrabba" 18

Chicken Marsala and Sirloin Marsala

STUFFED PASTA

Mezzaluna

Half moon ravioli stuffed with chicken, ricotta and spinach in tomato cream sauce
13.5

Manicotti

Hand-rolled pasta stuffed with four cheeses, baked with pomodoro sauce and mozzarella
13

🍷 Seafood Cannelloni

Stuffed with lobster, shrimp and scallops, blended with a lobster sherry béchamel sauce, roasted garlic and chives, topped with a light tomato cream sauce
14.5

Lasagne

A house favorite, just like mama used to make
13

Lobster Ravioli

Ravioli stuffed with tender Maine lobster in a white wine cream sauce
17

Chicken & Spinach Cannelloni

Stuffed with chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce
13.5

SIGNATURE PASTA

🐟 Tag Pic Pac

Tagliarini in our Picchi Pacchiu sauce made with crushed tomatoes, garlic, olive oil and basil
10

Add chicken \$3 / Add shrimp \$5

🍷 Pasta Carrabba

Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas
14

Spaghetti

Choice of our meatballs, meat sauce or Italian sausage
12

Linguine Pescatore

Shrimp, sea scallops and mussels tossed with linguine in a spicy marinara sauce
16.5

Penne Franco

Sautéed mushrooms, sundried tomatoes, artichoke hearts and black olives, topped with ricotta salata
11

Add chicken \$3 / Add shrimp \$5

Penne with Fennel Sausage Pomodoro

Pomodoro sauce with Italian sausage, caramelized onions and fennel, topped with fresh ricotta
10

Rigatoni Martino

Grilled chicken, mushrooms and sundried tomatoes in tomato cream sauce with ricotta salata and scallions
14

Pasta Weesie

Fettuccine alfredo with shrimp sautéed in garlic, lemon butter and white wine with mushrooms and scallions
15.5

Welcome to Carrabba's, a restaurant rooted in a passion for the best food made to order from the freshest ingredients, and the Italian hospitality of founders Johnny Carrabba and Damian Mandola. We remain true to our roots today, and invite you to experience the difference it makes.
Thanks for taking a seat at our table.

*All pastas are served with a cup of our homemade soup or a House, Italian, Caesar or Mediterranean** salad.*

🐟 Denotes a lighter menu option (for salads, order dressing on the side) 🍷 Carrabba's Favorites

An 18% gratuity is suggested for parties of 8 or more.

19BRF - 4/10

**Item may contain nuts.

VINO

Our award-winning wine list is arranged to help you make a selection to complement your meal. We've listed the lighter style wines at the beginning of each category, descending to the full-flavored and full-bodied. Enjoy!

ITALIAN SANGRIA

Classic sangria made with Korbel Brandy, fresh fruit and our Italian house wine, your choice of red or white

GLASS / QUARTINO / PITCHER
6.5 10 26

VINO ITALIANO DELLA CASA

BIANCO

Pinot Grigio, Italy

GLASS / QUARTINO / PITCHER
6.5 10 26

ROSSO

Montepulciano d'Abruzzo, Italy

6.5 10 26

SPUMANTE

Korbel, Brut

GLASS / BOTTLE
7 (split) 33

Prosecco, Martini & Rossi, Italy

7 33

Prosecco, Santa Margherita, Italy

38

VINO BIANCO

GLASS / QUARTINO / BOTTLE

Light to Medium-Bodied

White Zinfandel, Copper Ridge

5.5 8.5 pitcher 22

White Zinfandel, Beringer

5.5 8.5 22

Riesling, Saint M, Germany

8 12.5 32

Pinot Grigio, Lumina, Italy

8.5 13.5 34

Pinot Grigio, Estancia

8 12.5 32

Sauvignon Blanc, Veramonte, Chile

8.5 13.5 34

Pinot Grigio, Santa Margherita, Italy

12.5 19.5 50

Medium to Full-Bodied

Chardonnay, Copper Ridge

5.5 8.5 pitcher 22

Chardonnay, Kendall-Jackson

8.5 13.5 34

Chardonnay, Newman's Own

8 12.5 32

Full-Bodied

Chardonnay, Clos du Bois Russian River Reserve

11.5 18 46

Cuvée Sauvage, Franciscan

50

VINO ROSSO

GLASS / QUARTINO / BOTTLE

Light to Medium-Bodied

Merlot, Ecco Domani, Italy

6.5 10 26

Pinot Noir, Francis Coppola

11.5 18 46

Pinot Noir, Estancia Pinnacles

10.5 16.5 42

Sangiovese-Merlot blend, Santa Cristina, Italy

9 14 36

Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy

10 16 40

Merlot, Blackstone

8 12.5 32

Chianti, Gabbiano, DOCG, Italy

6.5 10 26

Medium to Full-Bodied

Cabernet Sauvignon, Copper Ridge

5.5 8.5 pitcher 22

Merlot, Hogue

7.5 12 30

Chianti, Riserva, Ducarosso, Italy

9 14 36

Zinfandel, Ravenswood, Vintners Blend

7.5 12 30

Syrah, Trapiche, Argentina

8.5 13.5 34

Merlot, Clos du Bois Alexander Valley Reserve

13 20 52

Chianti Classico Riserva, Banfi, Italy

11.5 18 46

Zinfandel, Terra d' Oro SHR, Amador County

46

Merlot, Markham, Napa Valley

12.5 19.5 50

Full-Bodied

Cabernet Sauvignon, J. Lohr Seven Oaks

9 14 36

Red Blend, Ferrari-Carano "Siena"

39

Claret, Francis Coppola

10.5 16.5 42

Chianti Classico Riserva, Ruffino Ducale, Italy

46

Cabernet Sauvignon, Folie à Deux

12 19 48

Super Tuscan, Pian di Nova, Italy

12 19 48

Malbec, Pascual Toso Reserve, Argentina

11.5 18 46

Petite Syrah, Stags' Leap Winery

62

Merlot, Swanson

50

Cabernet Sauvignon, Mount Veeder

60

DOLCI

Limoncello Bread Pudding

(Order early! This fresh dish takes 20 minutes to prepare.)

Brioche bread pudding baked to perfection, topped with Blue Bell vanilla ice cream and drizzled with our Limoncello liqueur sauce

7

Bacino

"Little kisses," that's just what our mini-desserts are like. Delicious, guilt-free tastes of our favorite desserts made fresh daily. Featuring three unique varieties.

Dessert Rosa

Chocolate Coconut Mousse

Ask your server about our seasonal Bacino**

2.25 Each / 12 Order of 6

Tiramisú

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

6.5

Sogno Di Cioccolata "Chocolate Dream"

A rich fudge brownie brushed with Kahlua, with velvety chocolate mousse, fresh whipped cream and homemade chocolate sauce

6.5

John Cole

Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans

5.5

BEVERAGES

San Pellegrino and Acqua Panna bottled water from Italy



Other assorted soft drinks

BIRRA

Imports/Crafts

Peroni - Italy

Moretti - Italy

Moretti LaRossa - Italy

Samuel Adams

Heineken

Corona

Stella Artois

American

Budweiser

Bud Light

Michelob ULTRA

Coors Light

Miller Lite

O'Doul's - N/A

BAMBINI MENU

Grilled Chicken Breast

Spaghetti & Meatball

Cheese or Pepperoni Pizza

Cheese Ravioli & Tomato Sauce

Chicken Fingers

Bambini Sundae

Drink Responsibly.
Drive Responsibly.