

CARRABBA'S

ITALIAN GRILL®

ANTIPASTI

🍷 **Calamari** - Small 7.5 / Regular 9.5
Served with marinara sauce or our spicy Italian pepper and lemon butter sauce

🍷 **Mozzarella Marinara** - Small 7 / Regular 9.5
Hand-breaded and lightly fried

🍷 **Cozze in Bianco** - Small 8 / Regular 11.5
Prince Edward Island mussels steamed in white wine, basil and lemon butter

Grilled Bruschette** - 8
With the Chef's fresh toppings of the day

Shrimp Scampi - 10
Sautéed with garlic, white wine and lemon butter

Zucchini Fritte - Small 6 / Regular 8.5
Lightly battered and fried, with roasted garlic aioli

Crab Cakes - 10
Two cakes made with jumbo lump crabmeat, with our roasted red bell pepper sauce

Antipasti Plate - 11.5
Our Calamari, Bruschette** and Mozzarella Marinara

ZUPPE & INSALATE

Italian Cobb Salad - 11
Wood-grilled chicken with mixed field greens, egg, bacon and grape tomatoes sprinkled with blue cheese in our vinaigrette

Substitute Shrimp 2 / Sirloin 2.5 / Salmon 3.5

Insalata Carrabba Caesar - 11 / 13
Wood-grilled chicken or shrimp in our own caesar dressing

Insalata Johnny Rocco - 13
Grilled shrimp and scallops, roasted red peppers, olives and ricotta salata in vinaigrette

Insalata Fiorucci - 11
Artichoke hearts, roasted red peppers and grilled eggplant in vinaigrette, topped with a hazelnut goat cheese medallion

🍷 **Specialty Soups**
Cup 4 / Bowl 6
Soup of the Day, Minestrone or Mama Mandola's Sicilian Chicken Soup

Side Salads - 6
House, Italian or Caesar
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 - 10
A classic Italian favorite, with spicy pepperoni and mozzarella

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

Quattro Formaggi - 10
Sundried tomatoes, extra virgin olive oil, romano, mozzarella, fontina and goat cheese

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

Build Your Own - 12
Choose up to 3 toppings:
Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes

CLASSICS & COMBINATIONS

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

"The Johnny" - 19
Sirloin Marsala* and Chicken Bryan

Italian Classics - 15.5
Chicken Parmesan and Lasagne

Chicken Trio - 19
Bryan, Marsala and Rosa Maria

🍷 **Chicken Parmesan**
Small 15 / Regular 17
Sautéed and topped with pomodoro and mozzarella

Veal Piccata* - Small 15.5 / Regular 17.5
Sautéed and topped with lemon butter sauce

WOOD-BURNING GRILL

🍷 **Chicken Bryan**
Small 14.5 / Regular 16.5
Topped with goat cheese, sundried tomatoes and a basil lemon butter sauce

🍷 **Pollo Rosa Maria**
Small 14.5 / Regular 16.5
Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce

Grilled Norwegian Salmon*
Small 16.3 / Regular 18.8
Topped with tomato basil vinaigrette

Spiedino Di Mare - 18.5
Shrimp and sea scallops coated with breadcrumbs and topped with lemon butter

Trout Nocciola - 15.8
Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce

The following are served with the vegetable of the day and garlic mashed potatoes.

Grilled Chicken - Small 12 / Regular 15
Basted with olive oil and herbs

Filet Fiorentina* - 23
9 oz. USDA Choice center-cut tenderloin

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

🍷 MARSALA

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken - Small 14.5 / Regular 16.5

Sirloin* - Small 16 / Regular 18.5

Pork Chops* - Small 15.5 / Regular 17.5

Veal* - Small 15.5 / Regular 17.5

STUFFED PASTA

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

Manicotti - 12.5
Hand-rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella

Seafood Cannelloni - 15.5
Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with shrimp and a light tomato cream sauce

Lasagne - 13.5
A favorite, just like mama used to make

🍷 **Lobster Ravioli** - 17.5
Ravioli with tender Maine lobster in a white wine cream sauce

Chicken & Spinach Cannelloni - 14
Chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce

SIGNATURE PASTA

Tag Pic Pac - 10
Tagliarini in our Picchi Pacchiu sauce with crushed tomatoes, garlic, olive oil and basil

Add chicken 3 / Add shrimp 5

Spaghetti - 12
With your choice of our meatballs, meat sauce or grilled Italian fennel sausage

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

Penne Franco - 11
Mushrooms, sundried tomatoes, artichoke hearts and black olives, with ricotta salata

Add chicken 3 / Add shrimp 5

Pasta Sostanza - 11
Tagliarini with sautéed mushrooms, artichoke hearts and spinach in tomato basil sauce topped with seasoned breadcrumbs

Add chicken 3 / Add shrimp 5

🍷 FOUNDER'S PASTA

Pasta Carrabba - 15
Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas

Pasta Weesie - 15.5
Fettuccine alfredo with shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions

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

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!*

GLASS 6.5 / QUARTINO 9 / PITCHER 25

Vino Bianco

White Zinfandel, Copper Ridge
White Zinfandel, Beringer (bottle)
Pinot Grigio, Bisanzio, Italy
Riesling, Salmon Run, New York (bottle)
Italian Sangria, White
Chardonnay, Copper Ridge

Vino Rosso

Montepulciano d'Abruzzo, Bisanzio, Italy
Italian Sangria, Red
Merlot, Ecco Domani, Italy (bottle)
Pinot Noir, Dr. Frank Fleur De Pinot Noir, New York (bottle)
Cabernet Sauvignon, Copper Ridge

GLASS 8 / QUARTINO 12 / BOTTLE 31

Vino Bianco

Spumante, Korbel, Brut (split)
Prosecco, Martini & Rossi, Italy
Riesling, Saint M, Germany
Pinot Grigio, Lumina, Italy
Sauvignon Blanc, Veramonte, Chile
Chardonnay, Toasted Head

Vino Rosso

Sangiovese-Merlot blend, Santa Cristina, Italy
Merlot, Blackstone
Chianti, Gabbiano, DOCG, Italy
Merlot, Hogue
Chianti Riserva, Ducarosso, Italy
Zinfandel, Ravenswood, Vintners Blend
Syrah, Trapiche, Argentina

GLASS 9.5 / QUARTINO 14 / BOTTLE 37

Vino Bianco

Riesling, Hermann J. Wiemer, New York
Pinot Grigio, Estancia
Chardonnay, Newman's Own

Vino Rosso

Pinot Noir, Estancia Pinnacles
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy
Cabernet Sauvignon, J. Lohr "Seven Oaks"
Claret, Francis Coppola

GLASS 11 / QUARTINO 16 / BOTTLE 43

Vino Bianco

Pinot Grigio, Santa Margherita, Italy
Chardonnay, Clos du Bois Russian River Reserve

Vino Rosso

Pinot Noir, Francis Coppola
Merlot, Clos du Bois Alexander Valley Reserve

Vino Rosso

Chianti Classico Riserva, Banfi, Italy
Merlot, Markham, Napa Valley
Cabernet Sauvignon, Folie à Deux
Super Tuscan, Pian di Nova, Italy
Malbec, Pascual Toso Reserve, Argentina

BOTTLE 50

Vino Bianco

Prosecco, Santa Margherita, Italy
Cuvée Sauvage, Franciscan

Vino Rosso

Zinfandel, Terra d'Oro SHR, Amador County

Vino Rosso

Chianti Classico Riserva, Ruffino Ducale, Italy
Petite Syrah, Stags' Leap Winery
Merlot, Swanson
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek
Cabernet Sauvignon, Mount Veeder

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

BEVERAGES

San Pellegrino Sparkling
Acqua Panna Still



Other assorted soft drinks

BAMBINI MENU

Grilled Chicken Breast
Spaghetti & Meatball
Cheese or Pepperoni Pizza
Cheese Ravioli & Tomato Sauce
Chicken Fingers
Bambini Sundae

DOLCI

Ask your server about our seasonal dessert selection.

Sogno Di Cioccolata "Chocolate Dream" - 7.5

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

Tiramisú - 7

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

John Cole - 6.5

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

Bacino

Delicious, guilt-free mini-desserts, made fresh daily
Dessert Rosa • Seasonal Bacino**
2.25 Each / 12 Order of 6