

# CARRABBA'S ITALIAN GRILL®

## ANTIPASTI

### ☉ Calamari

Served with marinara sauce or our spicy Italian pepper and lemon butter sauce  
Small 7 / Regular 9

### ☉ Mozzarella Marinara

Hand-breaded and lightly fried  
Small 6.5 / Regular 9

### ☉ Cozze in Bianco

Prince Edward Island mussels steamed in white wine, basil and lemon butter  
Small 8 / Regular 11.5

### Grilled Bruschette\*\*

With the Chef's fresh toppings of the day  
8

### Shrimp Scampi

Sautéed with garlic, white wine and lemon butter  
10

### Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli  
Small 6.5 / Regular 9

### Crab Cakes

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

### Antipasti Plate

Our Calamari, Bruschette\*\* and Mozzarella Marinara  
11

## ZUPPE & INSALATE

### Italian Cobb Salad

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

Substitute Shrimp 2 / Sirloin 2.5 / Salmon 3.5

### Insalata Carrabba Caesar

Wood-grilled chicken or shrimp 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

### ☉ Specialty Soups

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

### Side Salads

House, Italian or Caesar  
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

### 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

### Build Your Own

**Choose up to 3 toppings:**  
Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes  
11

## CLASSICS & COMBINATIONS

*Served with a cup of our specialty soup or a side 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 14.5 / Regular 16.5

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

Topped with goat cheese, sundried tomatoes and basil lemon butter sauce  
Small 14.5 / Regular 16.5

### ☉ 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\*

Topped with tomato basil vinaigrette  
Small 15.3 / Regular 17.8

### Spiedino Di Mare

Shrimp and sea scallops coated with breadcrumbs and topped with lemon butter  
18

### Trout Nocciola

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce  
14.8

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

### Grilled Chicken

Basted with olive oil and herbs  
Small 12 / Regular 14.5

### Filet Fiorentina\*

9 oz. USDA Choice center-cut tenderloin  
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 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

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

### Manicotti

Hand-rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella  
13.5

### Seafood Cannelloni

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

### Lasagne

A favorite, just like mama used to make  
13.5

### ☉ Lobster Ravioli

Ravioli with tender Maine lobster in a white wine cream sauce  
18

### Chicken & Spinach Cannelloni

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

## SIGNATURE PASTA

*Can also substitute with whole grain spaghetti.*

### Tag Pic Pac

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

Add chicken 3 / Add shrimp 5

### Spaghetti

With your choice of our meatballs, meat sauce or grilled Italian fennel sausage  
12.5

### Linguine Pescatore

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

### Penne Franco

Mushrooms, sundried tomatoes, artichoke hearts and black olives, in garlic and oil with ricotta salata cheese  
11

Add chicken 3 / Add shrimp 5

### Pasta Sostanza

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

Add chicken 3 / Add shrimp 5

*All pastas are served with a cup of our specialty soup or a side 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!*

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## GLASS 6 / QUARTINO 9 / PITCHER 23

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### Vino Bianco

White Zinfandel, Copper Ridge  
White Zinfandel, Beringer (bottle)  
Pinot Grigio, Bisanzio, Italy  
Italian Sangria, White  
Chardonnay, Copper Ridge

### Vino Rosso

Montepulciano d'Abruzzo, Bisanzio, Italy  
Italian Sangria, Red  
Merlot, Ecco Domani, Italy (bottle)  
Cabernet Sauvignon, Copper Ridge

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## GLASS 7.5 / QUARTINO 10 / BOTTLE 29

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### Vino Bianco

Spumante, Korbel, Brut (split)  
Pinot Grigio, Lumina, Italy  
Sauvignon Blanc, Veramonte, Chile  
Chardonnay, Newman's Own

### Vino Rosso

Sangiovese-Merlot blend, Santa Cristina, Italy

### Vino Rosso

Merlot, Blackstone  
Chianti, Gabbiano, DOCG, Italy  
Merlot, Hogue  
Zinfandel, Ravenswood, Vintners Blend  
Syrah, Trapiche, Argentina

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## GLASS 9 / QUARTINO 13 / BOTTLE 35

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### Vino Bianco

Prosecco, Martini & Rossi, Italy  
Riesling, Saint M, Germany  
Pinot Grigio, Estancia  
Chardonnay, Kendall-Jackson

### Vino Rosso

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

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## GLASS 10.5 / QUARTINO 15 / BOTTLE 41

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### Vino Bianco

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

### Vino Rosso

Merlot, Markham, Napa Valley

### Vino Rosso

Pinot Noir, Francis Coppola  
Merlot, Clos du Bois Alexander Valley Reserve  
Chianti Classico Riserva, Banfi, Italy  
Cabernet Sauvignon, Folie à Deux

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## BOTTLE 48

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### Vino Bianco

Prosecco, Santa Margherita, Italy

### Vino Rosso

Zinfandel, Terra d'Oro SHR, Amador County  
Red Blend, Ferrari-Carano "Siena"  
Chianti Classico Riserva, Ruffino Ducale, Italy

### Vino Rosso

Malbec, Pascual Toso Reserve, Argentina  
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"

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

7.5

### Tiramisú

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

7

### John Cole

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

6.5

### Bacino

Delicious, guilt-free mini-desserts, made fresh daily

### Dessert Rosa • Seasonal Bacino\*\*

2.25 Each / 12 Order of 6