

ANTIPASTI

CALAMARI

Lightly battered and fried,
served with marinara sauce
Small 7.15 Regular 9.35

CALAMARI RICARDO

Our Calamari served with a spicy
Italian pepper and lemon butter sauce
Small 7.15 Regular 9.35

ZUCCHINI FRITTE

Lightly battered and fried,
served with roasted garlic aioli
Small 6.60 Regular 8.80

MOZZARELLA MARINARA

Hand-breaded, lightly fried and
served with marinara sauce
Small 6.60 Regular 8.80

BRUSCHETTE SICILIANI

With roma tomatoes,
kalamata olives, red onions, basil,
extra virgin olive oil, red wine
8.80

SHRIMP SCAMPI

Sautéed with garlic, white wine,
herbs and lemon butter
11.00

ZUPPE & INSALATE

HOMEMADE SOUPS

Your choice of Mama Mandola's
Sicilian Chicken Soup or Minestrone
Cup 3.85 / Bowl 6.05

HOUSE SALADS

House, Italian, Caesar or Mediterranean Salad
5.50

SOUP & SALAD

Cup of soup and choice of house salad
8.80

INSALATA FIORUCCI

Artichoke hearts, roasted red peppers and
grilled eggplant in vinaigrette, topped
with a hazelnut goat cheese medallion
12.10

INSALATA CARRABBA

Mozzarella and romano cheese,
kalamata olives, tomatoes, carrots,
celery and red onions in vinaigrette,
topped with grilled chicken
12.65

**MEDITERRANEAN SALAD
WITH TILAPIA**

Artichoke hearts, French green beans,
chopped pepperoncini, kalamata olives, red onion,
fennel and tomatoes in light pesto vinaigrette,
topped with grilled tilapia
13.75

INSALATA CARRABBA CAESAR

Our caesar topped with grilled chicken
or shrimp and parmesan cheese
12.65/14.85

BRICK OVEN PIZZA

MARGHERITA

Roma tomatoes, basil, extra virgin
olive oil and mozzarella cheese
9.90

RUSTICA

Sautéed eggplant, bell peppers, Italian sausage,
tomato sauce, romano and mozzarella cheese
10.45

ITALIAN CHICKEN

Grilled chicken breast in an
Italian-style sweet and sour sauce
with pine nuts, scallions, romano,
fontina and mozzarella cheese
11.00

QUATTRO FORMAGGI

Extra virgin olive oil, sundried tomatoes,
romano, mozzarella, fontina and goat cheese
10.45

PEPPERONI

A classic favorite
10.45

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

PANINI FAVORITES

MR. C'S STEAK SANDWICH*

Sliced USDA Choice sirloin grilled and topped
with provolone cheese, mushrooms, prosciutto
and our Lombardo Marsala wine sauce
9.90

CARRABBA'S CLASSIC

Genoa salami, capicola, sopressata and provolone
cheese topped with roasted red bell peppers,
mixed field greens and dijon mustard
9.90

CHICKEN CAESAR

Grilled chicken breast topped with melted
parmesan cheese and our caesar salad
9.90

CAPRESE & PESTO

Fresh milk mozzarella, ripe tomatoes,
basil and extra virgin olive oil
9.90

MEATBALL

Our handmade meatballs topped with
pomodoro sauce and fontina chesse
9.90

CHICKEN PARMESAN

Sautéed chicken breast coated with
Italian breadcrumbs, topped with
pomodoro sauce and mozzarella
9.90

MEDITERRANEAN CHICKEN

Roasted chicken salad with provolone cheese,
roasted tri-bell peppers, sundried tomatoes,
kalamata olives, celery, red and yellow onions
and fresh herbs, topped with field greens
9.90

All sandwiches are served with our Italian potato chips. Add your choice of a cup of our soup or one of our house salads for \$3.00.

FROM THE GRILL

CHICKEN BRYAN

Goat cheese, sundried tomatoes
and a basil lemon butter sauce
18.15

CHICKEN MARSALA

Mushrooms, prosciutto and
our Lombardo Marsala wine sauce
18.15

POLLO ROSA MARIA

Chicken stuffed with fontina cheese and
prosciutto, topped with mushrooms
and a basil lemon butter sauce
18.15

GRILLED SALMON

Finished with the Chef's sauce of the day
20.10

SPIEDINO DI MARE

Shrimp and sea scallops coated with
Italian breadcrumbs, grilled and topped
with lemon butter sauce
20.35

SIRLOIN MARSALA*

10 oz. USDA Choice center-cut sirloin
topped with mushrooms, prosciutto and
our Lombardo Marsala wine sauce
20.35

*The following entrees are served with
your choice of two side dishes.*

CHICKEN GRATELLA

Basted with olive oil and herbs
15.95

FILET FIORENTINA*

8 oz. USDA Choice center-cut tenderloin
24.20

Filet Marsala or Filet Bryan, add \$2.20
Filet Spiedino or Filet Scampi, add \$4.40

Entrees are also served with your choice of garlic mashed potatoes, spaghetti pomodoro, cavatappi amatriciana or the vegetable of the day.

PASTA SPECIALTIES

**CHICKEN & SPINACH
CANNELLONI**

Stuffed with chicken, spinach, garlic,
fresh herbs, fontina and romano cheese, topped
with pomodoro and cream sauce
14.85

TAGLIARINI PICCHI PACCHIU

Fresh fine pasta in a sauce of crushed
tomatoes, garlic, olive oil and basil
11.00
Add chicken or shrimp
14.30/16.50

PASTA CARRABBA

Fettuccine alfredo with grilled
chicken, sautéed mushrooms and peas
14.30

MEZZALUNA

Half moon ravioli stuffed with chicken, ricotta
and spinach in tomato cream sauce
13.20

Add your choice of a cup of our soup or one of our house salads for \$3.00.

FAMILY CLASSICS

CHICKEN PARMESAN

Sautéed chicken breast coated with Italian
breadcrumbs, topped with pomodoro and
mozzarella, served with your choice of side
18.15

SPAGHETTI

With your choice of meatballs, meat sauce
or grilled Italian fennel sausage
14.30

LASAGNE

A house favorite, just like mama used to make
14.85

MANICOTTI

Stuffed with four cheeses,
baked with pomodoro sauce
and mozzarella
14.85

All classics come with a cup of our soup or one of our house salads.

THE CARRABBA'S STORY

“Like many Texas families, our ancestors immigrated to the United States, ours from the small farming town of Corleone in Sicily. When they arrived in the late 1890’s they brought with them a trunk full of hopes, dreams and recipes that had been passed down for generations. The recipes were simple, but full of flavor. And like most Italians who harvested the land, they took great pride in preparing their dishes with the freshest of ingredients.

Our love of cooking came naturally as we were raised in the kitchens of our mothers and grandmothers in South Texas. It was with these special family recipes and our commitment to fresh ingredients and true Italian hospitality that we opened our first Carrabba’s in Houston in 1986.

To this day we still prepare each dish by hand and take pride in sourcing the finest ingredients from around the world, such as pasta from a small town near Pompeii and marsala wine made by the Lombardo family in Sicily.

Food is, and always has been, an important part of our lives and nothing makes us happier than to share this passion with you.

We welcome you to Carrabba’s, buon appetito.”

- Johnny Carrabba & Damian Mandola, Founders

VINO

Our wine list is arranged to help you make a selection that will complement your meal.

Our wines are listed with the lighter style wines at the beginning of each category, descending to the full-flavored and full-bodied. Enjoy!

ITALIAN SANGRIA

GLASS / QUARTINO / PITCHER

Classic sangria made with Korbel Brandy, fresh fruit and our Italian house wine, your choice red or white	7.15	9.90	28.60
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VINO ITALIANO DELLA CASA

GLASS / QUARTINO / PITCHER

BIANCO

Pinot Grigio, Italy	7.15	9.90	28.60
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ROSSO

Montepulciano d’Abruzzo, Italy	7.15	9.90	28.60
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SPUMANTE

GLASS BOTTLE

Prosecco, Martini & Rossi, Italy	7.70	33.00
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VINO BIANCO

GLASS / QUARTINO / BOTTLE

LIGHT TO FULL-BODIED

White Zinfandel, Beringer	7.15	9.90	27.50
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Riesling, Saint M, Germany	8.80	13.20	34.10
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Sauvignon Blanc, Veramonte, Chile	8.25	11.00	31.90
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Chardonnay, Kendall-Jackson	8.80	13.20	34.10
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VINO ROSSO

GLASS / QUARTINO / BOTTLE

LIGHT TO FULL-BODIED

Merlot, Ecco Domani, Italy	7.15	9.90	27.50
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Pinot Noir, Estancia Pinnacles	11.55	16.50	45.10
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Chianti, Gabbiano, DOCG, Italy	8.25	11.00	31.90
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Syrah, Trapiche, Argentina	8.80	13.20	34.10
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Chianti, Frescobaldi Castiglioni, DOCG	9.90	14.30	38.50
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Cabernet Sauvignon, J. Lohr “Seven Oaks”	9.90	14.30	38.50
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Claret, Francis Coppola	11.00	16.50	42.90
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DOLCI

BACINO

“Little kisses,” that’s just what our mini-desserts are like. Small, guilt-free versions of our favorite desserts, made fresh daily.

Featuring 6 unique varieties.

Ask your server about today’s delicious Bacino selections.

2.45

Each

13.20

Order of 6

BEVERAGES

San Pellegrino and Acqua Panna bottled water from Italy, Coke, Diet Coke, Sprite, and other assorted soft drinks

BIRRA

Draft

14 oz. / 20 oz.

Peroni - Italy	5.99	6.99
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Moretti - Italy	5.99	6.99
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Samuel Adams	4.99	5.99
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Bass	5.99	6.99
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Budweiser	3.99	4.99
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Bud Light	3.99	4.99
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Bottle

Samuel Adams Light	4.99
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Heineken	4.99
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Heineken Light	4.99
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Corona	4.99
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Amstel Light	4.99
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Dos Equis	4.99
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Michelob Ultra	4.99
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St. Pauli - N/A	4.99
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Drink Responsibly.
Drive Responsibly.