



Around Our Family Table

The herbs have been chopped, fresh vegetables have been washed, the brick oven is glowing, pasta sauces are simmering on the stove, bread is baking, and the grill is flickering with heat.

A moment of quiet before the doors open for the evening.

Good people and good food have been vital ingredients of life for generations of the Carrabba family, both back in Italy and here in America. And nowhere was this more evident than around the family dinner table, where friends and family gathered around, turning an everyday meal into a memorable one. It is the memories of these Italian family dinners – from cooking in a kitchen that was always alive with conversation, laughter, tastes and aromas, to the eating and enjoyment of a meal made with love --- that inspire Carrabba's Italian Grill, every day.

Signature hospitality, dating way back, is guided by the principle that everyone under the roof should be offered wonderful food and made to feel truly welcome. The same care that goes into keeping those traditions alive also goes into the design and feel of the Carrabba's restaurants, where guests are offered a variety of experiences – the intimate setting of the Family Table, a cozy booth or a seat at the bar, or the informal firelight of the wood-fired pizza oven and lively bustle of the Kitchen Table or Kitchen Counter.

A few hours later, the night is in full swing. The pizza chef works the dough, while another chef offers cooking tips as customers try the samples he prepares for them. And over by a window, a group of friends, who meet here often, are trying a newly recommended wine with their favorite dish, *Pollo Rosa Maria* (chicken breast stuffed with fontina cheese and prosciutto).

Carrabba's is about a way of life passed down in a family that loves food. "It's not enough to have good ingredients," says Johnny Carrabba. "It's about ingredients that are great."

Processed and pre-packaged foods are not used in these kitchens. Enjoying a hand-made meal is what matters here, which is why crates of fresh produce, herbs, seafood, and meats are delivered daily. Everything is made from scratch with ingredients that are second to none: extra virgin olive oil, rope grown mussels from Prince Edward Island, Garofalo pasta from Italy, and Genovese Basil.

And it's not just about great ingredients, it's also about putting them into caring hands that take pride in how everything will taste.

MORE

Around our Family Table
Page Two

Johnny Carrabba and his uncle Damian Mandola are lucky men, blessed with the good fortune of generous family traditions and a contagious love of life. Their passion for entertaining and making great food, which led them to build Carrabba's Italian Grill, comes from their desire to share what they love most in life, and to keep alive what made them who they are.

At Carrabba's, no night is the same, but good things always happen around our family table.