



Good Things Happen Around Our Table

The herbs have been chopped, fresh vegetables washed, the brick oven is glowing, pasta sauces simmer on the stove, bread is baking, and the grill shimmers 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 the kitchen is where it all really happens – a place to work and rest, to be comfortable and be delighted, to give and receive; a place where the old and the new come together, always sustained by friends and family, and always alive with conversation, laughter, tastes and aromas.

Memories of kitchens vivid with the passion for cooking, eating and entertaining are what inspire Carrabba's Italian Grill, every day. Their signature hospitality, dating way back, is guided by the principle that everyone under their 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 – an intimate booth or a seat at the bar, or the informal firelight of the wood pizza oven and lively bustle of the pasta counter.

A few hours later, the night is in full swing. The pizza chef works the dough, while another chef is quizzed for ideas and suggestions, as customers try the samples he prepares for them. And over by a window, two couples, 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, meats and pastas are delivered daily, and just about everything is made from scratch. Just like in the terracotta kitchens which influence the Carrabba's decor and from which their recipes descend, the ingredients are second to none: extra virgin olive oil, rope grown mussels from Prince Edward Island, Garofalo pasta from Italy, Canadian scallops 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.

Johnny Carrabba and his Uncle Damian Mandola are lucky men, blessed with the great 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 table.