

SPECIALTY COCKTAILS

POMEGRANATE MARTINI

Absolut Apeach vodka, pomegranate, orange juice and a cherry (200 calories) | 8.99

SICILIAN PRICKLY PEAR MARGARITA

Lunazul Blanco tequila, Citrónge, prickly pear, fresh lime juice and a hint of habanero pepper (280 calories) | 8.49

SANGRIA-RITA

Our famous blackberry sangria shaken with premium El Mayor Reposado tequila and fresh lemon sour (240 calories) | 8.99

ITALIAN OLD FASHIONED

Our Italian twist on an American classic with Maker's Mark bourbon, Disaronno amaretto, fresh orange and cherry (170 calories) | 8.99

SPARKLING TUSCAN LEMONADE

Absolut Citron vodka, Il Tramonto Limoncello, house-made basil syrup and fresh lemon juice (190 calories) | 8.49

SANGRIA

BLACKBERRY

Light and fruity.
Bonizio Rosso and Tuaca
infused with blackberries,
citrus and a hint of vanilla
6oz (230 calories) | 8.49
9oz (340 calories) | 12.69
pitcher (970 calories) | 33

PEACH

Bright and sweet. Absolut Apeach, Citrónge, cranberry and orange juices and Bonizio Bianco 6oz (220 calories) | 8.49 9oz (330 calories) | 12.69 pitcher (890 calories) | 33

CLASSIC RED

Bold and spicy. Bonizio Rosso, brandy and a hint of cinnamon 6oz (190 calories) | 8.49 9oz (280 calories) | 12.69 pitcher (1020 calories) | 33

BEERS .

Bud Light (110 cal)
Blue Moon (170 cal)
Peroni (160 cal)
Samuel Adams (180 cal)

PERONI







Domestic, craft & imported bottled beers available.

FOR MORE SPIRITS & COCKTAILS, PLEASE EXPLORE OUR BEVERAGE BOOK.





SALADS

CAESAR SALAD

Wood-grilled chicken or shrimp served over romaine, croutons, parmesan and romano cheese and caesar dressing Chicken (870 calories) | 17.29 Shrimp (800 calories) | 18.29

JOHNNY ROCCO SALAD 🙃

Wood-grilled shrimp, sea scallops or a combination served over romaine tossed with roasted red peppers, kalamata olives and ricotta salata in our Italian vinaigrette Shrimp (550 calories) | 21.29 Sea Scallops (630 calories) | 23.29 Shrimp & Sea Scallops (570 calories) | 22.29

ITALIAN SALAD 🙃

Romaine, garden vegetables, kalamata olives and our Italian vinaigrette dressing Chicken (790 calories) | 17.29 Shrimp (700 calories) | 18.29

SIDE SALADS

House Creamy Parmesan (340 calories), Italian (320 calories), or Caesar (390 calories) | 6.99

SOUPS

MAMA MANDOLA'S SICILIAN CHICKEN SOUP

Spicy chicken soup that has soothed the family for generations cup (230 calories) | 6.99 bowl (320 calories) | 7.29

SOUP OF THE DAY

Ask your server for today's made-from-scratch selection cup (110-220 calories) | 6.99 bowl (210-430 calories) | 7.29



SIDES

SAUTÉED BROCCOLI 🕖 🛡 😉

(140 calories) | 4.29

GARLIC MASHED POTATOES Ø ©

(350 calories) | 4.29

PENNE POMODORO Ø ①

(350 calories) | 4.29

PARMESAN TRUFFLE FRIES

(750 calories) | 5.29

SAUTÉED SPINACH / V 69

(180 calories) | 5.29

GRILLED ASPARAGUS / (V) 69

(45 calories) | 6.79

FETTUCCINE ALFREDO

(820 calories) | 6.79

Before placing your order, please inform your server if a person in your party has a food allergy.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Nutrition information is updated when new data is received from our suppliers. Due to this reason, calories on the print menu may differ from online information. The online information is the most up to date.

GThis dish is gluten-free. Caesar Salads are gluten-free without croutons. Mama Mandola's Sicilian Chicken Soup is gluten-free without pasta.

Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item. FDA regulations defines "gluten-free" as containing less than 20ppm gluten. It is possible that some individuals may be sensitive to levels below this amount. If you have any concerns pertaining to those levels, please consult your healthcare provider.

All vegetarian and vegan menu items are prepared in the same kitchen area where non-vegetarian items are prepared. House Side Salad, Italian Side Salad swap out dressing with Light Balsamic Dressing, Extra-Virgin Olive Oil and Red Wine or Balsamic Vinegar. Our dietitians have reviewed and approved these menu items and modifications for vegetarian selections based on the most current recipes and ingredient information from our food suppliers. Additionally, our culinary team will strive to accommodate your special dietary needs to these currently offered meals. Please be aware none of our food items are certified vegetarian. Normal kitchen operations involve cross-contact with other foods and, therefore, we are unable to guarantee that any menu item is completely free of animal product and assume no responsibility for guests with dietary restrictions.

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

APPETIZERS

CALAMARI

Hand-breaded to order and served with our marinara and Ricardo sauces (1230 calories) | 12.99

BREAD & DIPPING SAUCE TRIO

Enjoy our warm bread with a trio of made-from-scratch sauces including Alfredo, Marinara and Sugo Rosa tomato cream (1210 calories) | 4.29

ZUCCHINI FRITTE

Hand-breaded, lightly fried and served with roasted garlic aioli (760 calories) | 10.49

SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked bread (990 calories) | 11.49

MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce (1050 calories) | 10.49

CLASSICS COMBINATION

Hand-breaded Calamari, Mozzarella Marinara and Four-Cheese & Sausage Stuffed Mushrooms. Served with a side of our marinara sauce (1100 calories) | 13.99



FOUR-CHEESE & SAUSAGE STUFFED MUSHROOMS

Stuffed with sausage, spinach, ricotta, parmesan, romano, mozzarella cheese and Italian breadcrumbs served over our tomato cream sauce (320 calories) | 7.79

MEATBALLS & RICOTTA

Two meatballs simmered in our pomodoro sauce with ricotta, parmesan and romano cheese (480 calories) | 6.99

TOMATO CAPRESE WITH FRESH BURRATA

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil (460 calories) | 10.79

COZZE IN BIANCO

Mussels steamed in white wine, basil and our lemon butter sauce (500 calories) | 12.99

Pastas are served with a cup of soup or a side salad.

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Ask your server about GGluten-Free Casarecce pasta or Whole Grain spaghetti options.

LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce (1000 calories) | 24.79

FETTUCCINE CARRABBA

Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas (2030 calories) | 20.29

LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese (1050 calories) | 18.29

LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil (930 calories) | 14.49 (V) Chicken (1180 calories) | 17.49 Shrimp (1040 calories) | 18.99

SPAGHETTI

Pomodoro sauce (730 calories) | 13.99 (V) Bolognese meat sauce (870 calories) or Meatballs (1220 calories) | 16.99

FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, garlic and mushrooms in our white rine lemon butter sauce (2060 calories) | 21.49

New! GRILLED **VEGETABLE RAVIOLI**

Filled with roasted red and yellow peppers, asparagus, portobello mushrooms, ricotta and parmesan cheese, tossed in a tomato cream-goat cheese sauce (680 calories) | 18.49

RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese (1430 calories) | 19.79

LOBSTER RAVIOLI

Ravioli stuffed with lobster and romano in our white wine cream sauce topped with diced tomatoes (680 calories) | 21.99

RIGATONI MARTINO

Sautéed mushrooms, sun-dried tomatoes, parmesan and romano cheese tossed with rigatoni pasta in our tomato cream sauce topped with scallions and ricotta salata (1310 calories) | 16.79 Chicken (1540 calories) | 20.29 Sausage (1690 calories) | 20.29

Vegetarian dish. 💜 Vegan dish.

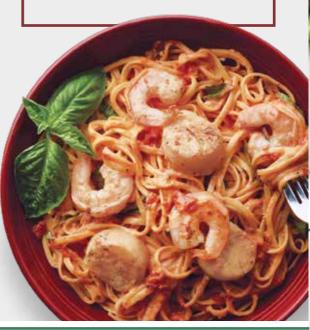
MEZZALUNA

Half-moon ravioli with chicken, ricotta, parmesan, romano cheese and spinach in our tomato cream sauce (700 calories) | 19.29

SHRIMP & SCALLOP LINGUINE ALLA VODKA

Sautéed shrimp and sea scallops tossed with basil in our tomato vodka cream sauce (1040 calories) | 23.29

🖣 Pairs well with Pian di Nova Super Tuscan, Italy



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TRIOS

Served with a cup of soup or a side salad.

CHICKEN TRIO @

Chicken Bryan, Pollo Rosa Maria & Chicken Marsala, served with your choice of a side (730 calories) | 27.49

Pairs well with Elouan Pinot Noir, Oregon

THE JOHNNY TRIO*

7oz Tuscan-Grilled Sirloin Marsala, Chicken Bryan & Mezzaluna (1040 calories) | 27.99 Upgrade to a 10oz Sirloin (1170 calories) | add \$3.00

CARRABBA'S ITALIAN CLASSICS TRIO

Chicken Parmesan, Lasagne & Fettuccine Alfredo (1610 calories) | 24.29

SPECIALTIES Specialties are served with a cup of soup or a side salad and your choice of side.

Substitute Parmesan Truffle Fries or Sautéed Spinach for an additional \$1.00 or Grilled Asparagus or Fettuccine Alfredo for an additional \$2.50.

CHICKEN BRYAN 🚥

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce (490 calories) | 22.49

CHICKEN MARSALA 🙃



Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce (420 calories) | 22.49

TUSCAN-GRILLED CHICKEN @

Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs (270 calories) | 19.49

VEAL MARSALA*

Sautéed and topped with mushrooms and our Lombardo Marsala wine sauce (520 calories) | 24.79

CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese (760 calories) | 22.49

EGGPLANT PARMESAN

Layers of sliced eggplant coated with seasoned breadcrumbs and topped with pomodoro sauce, parmesan, romano and mozzarella cheese. Served with choice of a side (1230 calories) | 17.99

CHICKEN OR VEAL PICCATA*

Thin, tender cutlets of chicken or veal lightly dusted with flour, sautéed and topped with lemon butter sauce, parsley and capers Chicken (580 calories) | 22.49 Veal (410 calories) | 23.99



POLLO ROSA MARIA 🚥

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce (550 calories) | 22.49

Pairs well with Elouan Pinot Noir, Oregon



STEAKS & CHOPS

Prepared with Mr. C's Grill Baste, olive oil and herbs. Served simply grilled or with your choice of a topping. Steaks & Chops are served with a cup of soup or a side salad and your choice of two sides. Substitute Parmesan Truffle Fries or Sautéed Spinach for an additional \$1.00 or Grilled Asparagus or Fettuccine Alfredo for an additional \$2.50.

TUSCAN-GRILLED SIRLOIN*

7oz (350 calories) | 20.79 10oz (480 calories) | 24.79

TUSCAN-GRILLED RIBEYE* ©

16oz (860 calories) | 30.79

TUSCAN-GRILLED FILET*

9oz (610 calories) | 30.79

Pairs well with J. Lohr "Seven Oaks" Cabernet Sauvignon, Paso Robles

TUSCAN-GRILLED PORK CHOP*

One Chop (400 calories) | 19.79 Two Chops (800 calories) | 22.79

TOPPINGS -

SPICY SICILIAN BUTTER 6

(100 calories)

MARSALA SAUCE 😳

Mushrooms and our Lombardo Marsala wine sauce (190 calories) | add \$3.99

ARDENTE TOPPING 🙃

Tomatoes, garlic, basil and melted gorgonzola cheese (250 calories) | add \$2.99

BRYAN TOPPING

Goat cheese sun-dried tomatoes, basil and lemon butter sauce (210 calories) | add \$3.99

SEAFOOD

SPIEDINO DI MARE

Shrimp, sea scallops or a combination coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce Shrimp (460 calories) | 24.99 Sea Scallops (540 calories) | 26.99 Shrimp & Sea Scallops (500 calories) | 25.99

MAHI WULFE

Lightly breaded, wood-grilled and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce (490 calories) | 24.29

Seafood entrées are served with a cup of soup or a side salad and your choice of side. Substitute Parmesan Truffle Fries or Sautéed Spinach for an additional \$1.00 or Grilled Asparagus or Fettuccine Alfredo for an additional \$2.50.

SALMON CAPPERI*

Wood-grilled Salmon topped with oven-roasted grape tomatoes, fresh basil, capers and our lemon butter sauce (760 calories) | 24.29

Simply Grilled Salmon* @

(540 calories) | 21.69

Pairs well with Ecco Domani Pinot Grigio, Italy



VINO

SPARKLING & SWEET Light, Refreshing, Crisp	6oz	9 _{oz}	bottle
Riondo Prosecco, Italy Copper Ridge White Zinfandel, California	8.79 8.29	12.19	35 33
Seven Daughters Moscato, Italy Chateau Ste. Michelle	9.29	13.69	37
Riesling, Washington	9.79	14.49	38
FRUITY WHITES Dry and Delicate			
Bonizio Bianco by Cecchi Italian White Blend	7.29	11.49	
Ecco Domani Pinot Grigio, Italy	8.29	12.19	33
Chloe Pinot Grigio, Italy	9.49	14.49	39
SAUVIGNON BLANC Zesty, Aromatic, Fresh			
Imagery, California	10.49	15.49	41
Kim Crawford, New Zealand	11.49	17.19	47
CHARDONNAY Citrus, Apples, Oak			
\mathcal{N}_{ew} ! Tormaresca by Antinori, Italy	8.29	12.49	33
William Hill, California	9.29	13.69	37
Kendall-Jackson, California	11.29	16.69	47
ROSÉ Elegant and Crisp			
Fleurs de Prairie, France	8.79	12.69	36

PROPRIETOR'S PICK Ask your server about other special wine selections available in limited quantities, only at your local Carrabba's.

White, Rosé or Red: 6oz (150 calories) | 9oz (230 calories) | Bottle (650 calories) | Sparkling: 6oz (140 calories) | Bottle (600 calories)

	607	9 _{oz}	bottle
PINOT NOIR	002	302	Dottic
Juicy, Silky, Red Berries			
Mark West, California	9.49		
Elouan , Oregon	12./9	18.69	49
INTERESTING REDS Smooth and Velvety			
Apothic Red Blend, California	9.29	13.69	37
Conundrum Red Blend, California	10.49	15.49	41
Aruma Malbec, Mendoza, Argentina	11.99	17.69	47
MERLOT			
Sultry and Sumptuous			
Bogle, Clarksburg, California	8.29	12.19	33
Decoy by Duckhorn , California	10.49	15.49	41
ITALIAN REDS			
Cherries, Berries and Spice			
Bonizio Rosso by Cecchi			
Italian Red Blend	7.29	11.49	
Gabbiano Chianti, Tuscany	9.29	13.69	37
<i>Mew!</i> Cecchi Chianti Classico, Tuscany	9.99	14.79	39
Allegrini Valpolicella, Verona	10.79	15.49	45
Il Borro "Pian di Nova"			
Super Tuscan, Tuscany	12.79	18.69	49
CABERNET SAUVIGNON			
Big, Bold, Robust			
Beringer Founders' Estate,			
California	7.79		
Dark Horse, California	9.29		
$N_{ew}!$ Josh , California		14.99	
Coppola Diamond, California	10.79	15.99	43
J. Lohr "Seven Oaks",	11 40	10.00	4-
Paso Robles, California	11.49	16.69	47

BEVERAGES

PREMIUM FLAVORED LEMONADES

Strawberry (140 calories) Raspberry (160 calories)

FLAVORED ICED TEA OF THE DAY

Gold Peak® Iced Tea flavored with some of our favorites. Ask your server about today's options (35-50 calories).

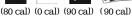
SOFT DRINKS & FRESHLY BREWED ICED TEA







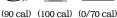












COFFEES

Coffee (0 calories)

Cappuccino** (90 calories)
Espresso** (45 calories)

Caffè Latte** (110 calories)

Proudly Serves NESPRESSO.

DESSERTS

SOGNO DI CIOCCOLATA "CHOCOLATE DREAM"

A rich fudge brownie with chocolate mousse, fresh whipped cream and chocolate sauce (1050 calories) | 9.49

STRAWBERRY CHEESECAKE

Creamy New York-style cheesecake topped with our strawberry purée (990 calories) | 9.49

TRADITIONAL CANNOLI**

Two crisp pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar (970 calories) | 8.29

TIRAMISÚ 🏉

Lady fingers dipped in liqueur-laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings (950 calories) | 9.49

IOHN COLE ∅**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans (630 calories) | 7.79

CANNOLI CAKE FOR TWO**

Vanilla cake with layers of cannoli filling topped with a mini cannoli, pistachios and chocolate sauce with a chocolate chip crust (2170 calories) | 11.79



CARRABBA'S ITALIAN GRILL. DINE REWARDS OUTBACK WALLS

Eat. Earn. Redeem.

EXPERIENCE THE FLAVORS, TASTE THE REWARDS.

SCAN HERE TO LEARN MORE



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** ITEM CONTAINS OR MAY CONTAIN NUTS. Espresso drinks are served with an almond biscotti.

Wines contain sulfites.

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