



ANTIPASTI

Calamari

With marinara sauce or our spicy Italian pepper and lemon butter sauce
Small 7.5 / Regular 9.5

Cozze in Bianco

Steamed mussels in white wine, basil, lemon butter
Small 9 / Regular 11.9

Mozzarella Marinara

Hand-breaded and lightly fried
Small 6.5 / Regular 8.9

Grilled Bruschette**

With the Chef’s fresh toppings of the day 7.9

Shrimp Scampi

Garlic, white wine and lemon butter 10.5

Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli Small 6 / Regular 8

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 11.5

Homemade 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
May also be made with low-fat sundried tomato vinaigrette.

CUCINA CASUALE

Add a cup of our homemade soup or a side salad for 2.5

Ribs Agrodolce

Baby back ribs braised in red wine with fresh herbs, finished on our wood-burning grill and served with housemade chips 12

Chicken Parmesan Ciabatta

Our Chicken Parmesan served open-faced on grilled ciabatta, with housemade chips 10

Grilled Fish Ciabatta*

Wood-grilled tilapia topped with tomato basil vinaigrette and arugula, served open-faced on grilled ciabatta, with housemade chips 11

Soup & Salad

A cup of our homemade Minestrone soup served with a side Italian salad with low-fat sundried tomato vinaigrette 8

Insalata Carrabba Caesar

Wood-grilled chicken or shrimp in our own caesar dressing 10.9 / 12.9

Margherita Pizza

Fresh tomatoes, basil, olive oil, mozzarella 9

Italian Chicken Pizza

Grilled chicken in our Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella 10

Build Your Own Pizza

Choose up to 3 toppings:

Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes 11

Insalata Johnny Rocco

Grilled shrimp, scallops, roasted red peppers, olives, ricotta salata in vinaigrette 13

Insalata Italian Cobb

Wood-grilled chicken, bacon, tomatoes, egg and blue cheese in vinaigrette 10.9
Substitute Shrimp 2 / Sirloin* 2.5 / Salmon* 3.5

Insalata Fiorucci

Artichoke hearts, roasted red peppers and grilled eggplant in vinaigrette, topped with a hazelnut goat cheese medallion 10.9

Prefer the vegetable of the day or garlic mashed potatoes instead of chips? Add 1.

Salads may be made with our low-fat sundried tomato vinaigrette.

Welcome to Carrabba’s, a restaurant rooted in a passion for the best food made to order from the freshest ingredients, and the Italian hospitality of founders Johnny Carrabba and Damian Mandola. We remain true to our roots today, and invite you to experience the difference it makes. Thanks for taking a seat at our table.

Served with a cup of our homemade soup or a side salad, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana.

MARSALA

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken

Small 14.9 / Regular 16.9

Sirloin*

Small 16.5 / Regular 18.9

Pork Chops*

Small 16 / Regular 18

Veal*

Small 15 / Regular 17

CLASSICS & COMBINATIONS

“The Johnny”

Sirloin Marsala* and Chicken Bryan 18.9

Italian Classics

Chicken Parmesan and Lasagne 16

Chicken Trio

Bryan, Marsala and Rosa Maria 18.9

Chicken Parmesan

Coated with our Italian breadcrumbs, sautéed and topped with pomodoro and mozzarella
Small 14.9 / Regular 16.9

Veal Piccata*

Sautéed, topped with lemon butter sauce
Small 15 / Regular 17

WOOD-BURNING GRILL

Chicken Bryan

Topped with goat cheese, sundried tomatoes and a basil lemon butter sauce
Small 14.9 / Regular 16.9

Spiedino Di Mare

Shrimp or sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce
Shrimp 16.5 / Shrimp & Scallops 17.5

Grilled Salmon*

Topped with tomato basil vinaigrette
Small 16 / Regular 18.5

Tilapia Nocciola*

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce 15.5

Pollo Rosa Maria

Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce
Small 14.9 / Regular 16.9

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

Filet Fiorentina*

9 oz. USDA Choice center-cut tenderloin 23

Filet Marsala* or Filet Bryan*, add 2
Filet Spiedino* or Filet Scampi*, add 4

STUFFED PASTA

Lasagne

A favorite, just like mama used to make 13

Seafood Cannelloni

Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with a light tomato cream sauce and crabmeat 14.5

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

Chicken & Spinach Cannelloni

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

Lobster Ravioli

Ravioli with tender Maine lobster in a white wine cream sauce 17

All pasta dishes are served with a cup of our homemade soup or a side salad.

SIGNATURE PASTA

Any signature pasta may also be made 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

Topped with pomodoro sauce 10
Add meatballs, meat sauce or Italian sausage 3

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

Pasta Weesie

Fettuccine alfredo with shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions 15.2

Pasta Carrabba

Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas 13.9

*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.

**Item may contain nuts.

An 18% gratuity is suggested for parties of 8 or more.

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 our wines by the glass, quartino or bottle. We encourage you to taste wines you've never tried before with a glass or a quartino if you don't wish to order a whole bottle. A quartino is an individual carafe that serves about a glass and a half of wine ... the perfect size to try something new.

Carrabba's Vino da Tavola *Our table wines*

Chardonnay, Merlot or Cabernet Sauvignon 5 (glass)

Sangria *Our house specialty (glass / quartino / pitcher)*

White or Red 6.5 / 9 / 25
Blackberry or Peach 7 / 10 / 28

Vino Della Casa *Our house wines (glass / quartino / pitcher)*

White Zinfandel, Copper Ridge 6.5 / 9 / 25
Pinot Grigio, Bisanzio, *Italy* 6.5 / 9 / 25
Chardonnay, Copper Ridge 6.5 / 9 / 25
Cabernet Sauvignon, Copper Ridge 6.5 / 9 / 25
Montepulciano d'Abruzzo, Bisanzio, *Italy* 6.5 / 9 / 25

Spumante *Sparkling wines*

Rosa Regale, Banfi, *Italy* 9 (split)
Spumante, Korbel, Brut 8 / 31 (split / bottle)
Prosecco, Martini & Rossi, *Italy* 8 / 31 (split / bottle)
Prosecco, Santa Margherita, *Italy* 50 (bottle)

Vino Bianco *White wines*

Slightly Sweet & Crisp

White Zinfandel, Beringer 6.5 / 9 / 25
Moscato, Zonin Regions, *Italy* 7 / 10 / 27
Riesling, Saint M, *Germany* 8.5 / 12 / 33
Pinot Grigio, Lumina, *Italy* 8.5 / 12 / 33
Pinot Grigio, Estancia 9.5 / 14 / 37
Pinot Grigio, Santa Margherita, *Italy* 11.5 / 16 / 45
Sauvignon Blanc, Veramonte, *Chile* 8 / 12 / 31

Medium, Soft and Smooth

Chardonnay, Kendall-Jackson 10 / 15 / 39
Chardonnay, Newman's Own 8 / 12 / 31

Full and Flavorful

Chardonnay, Clos du Bois Russian River Reserve 11 / 16 / 43
Cuvée Sauvage, Franciscan 50

Vino Rosso *Red wines*

Light & Fruity

Sangiovese-Merlot Blend, Santa Cristina, *Italy* 8 / 12 / 31
Pinot Noir, Estancia Pinnacles 9.5 / 14 / 37
Pinot Noir, Francis Coppola 11 / 16 / 43
Merlot, Ecco Domani, *Italy* 7 / 10 / 27

Medium Soft Berry

Merlot, Blackstone 9 / 13 / 35
Merlot, Hogue 8.5 / 12 / 33
Chianti, Gabbiano, DOCG, *Italy* 8 / 12 / 31
Merlot, Markham 11 / 16 / 43
Zinfandel, Ravenswood, Vintners Blend 8 / 12 / 31
Syrah, Trapiche, *Argentina* 8.5 / 12 / 33
Merlot, Clos du Bois Alexander Valley Reserve 11 / 16 / 43
Merlot, Swanson 50

Full and Robust

Chianti Classico Riserva, Banfi, *Italy* 11 / 16 / 43
Cabernet Sauvignon, J. Lohr "Seven Oaks" 10 / 15 / 39
Cabernet Sauvignon, Folie à Deux 11 / 16 / 43
Zinfandel, Terra d'Oro SHR 50
Petite Syrah, Stags' Leap Winery 53
Cabernet Sauvignon, Simi Landslide 50
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek 50
Cabernet Sauvignon, Mount Veeder 50
Super Tuscan, Il Borro, *Italy* 50
Chianti Classico Riserva, Ruffino Ducale Gold Label, *Italy* 50
Cabernet Sauvignon, Faust 57
Cabernet Sauvignon, Franciscan "Oakville Estate" 50
Chianti Classico Riserva, Tenute Marchese Antinori, *Italy* 52

DISCOVERY WINES

Explore your passion for wine and taste some of our favorites

Enjoy by the glass, quartino or bottle

Centine, Banfi, *Italy* 9.5 / 14 / 37
Chianti Riserva, Ducarosso, *Italy* 8.5 / 12 / 33
Red Blend, Ferrari-Carano "Siena" 11 / 16 / 43
Claret, Francis Coppola 10 / 15 / 39
Super Tuscan, Pian di Nova, *Italy* 11 / 16 / 43
Malbec, Pascual Toso Reserve, *Argentina* 11.5 / 16 / 43

- JOIN US FOR WINE WEDNESDAY -

\$10 off bottles of wine, \$5 glasses of sangria
and \$10 off pitchers of sangria.

BIRRA

Italian and Imported

Italy - Peroni and Moretti
Heineken • Corona • Stella Artois

American and Craft

Budweiser • Bud Light • Michelob ULTRA
Coors Light • Miller Lite • Samuel Adams
O'Doul's - N/A

BEVERAGES

San Pellegrino Sparkling • Acqua Panna Still



Other assorted soft drinks

COFFEE

Regular or Decaf • Espresso • Cappuccino

DOLCI

Save room for dessert

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
6.7

Tiramisú

Lady fingers dipped in liqueur laced espresso,
layered with sweetened mascarpone, Myers's Rum
and chocolate shavings
6.7

John Cole

Vanilla ice cream with caramel sauce
and roasted cinnamon rum pecans
6.7

Bacino

Delicious, guilt-free mini-desserts, made fresh daily
Dessert Rosa • Chocolate Coconut Mousse
Seasonal Bacino**
2.25 Each / 12 Order of 6

Drink Responsibly.
Drive Responsibly.