



VINO

	6oz	9oz	bottle
SPARKLING & SWEET <i>Light, Refreshing, Crisp</i>			
Relax Riesling, Mosel, Germany	8.9	13.2	37
Martini Prosecco, Italy	9.8		41
ITALIAN WHITES <i>Dry and Delicate</i>			
Donini Trebbiano, Chardonnay, Italy	6.0	9.0	
Sartori Soave, Italy	7.9	11.7	33
Villa Bianchi Verdicchio, Italy	8.7	12.9	36
Cavit Pinot Grigio, Italy	8.8	13.0	37
Casasole Orvieto, Italy	9.4	13.9	39
SAUVIGNON BLANC <i>Zesty, Aromatic, Fresh</i>			
Lindemans ‘Bin 95’, South Eastern Australia	8.1	12.0	34
Fern Walk , Okanagan Valley, BC	10.9	16.3	46
CHARDONNAY <i>Citrus, Apples, Oak</i>			
Seaside , California	9.6	14.3	41
Chateau St. Jean , Sonoma County, California	11.7	17.5	50
PINOT NOIR <i>Juicy, Silky, Red Berries</i>			
Lodez , Languedoc, France	8.7	12.9	36
Meiomi , California	12.2	18.3	52
MERLOT <i>Sultry and Sumptuous</i>			
Columbia Crest , Columbia Valley, Washington	11.0	16.5	47
ITALIAN REDS <i>Cherries, Berries and Spice</i>			
Donini Merlot, Italy	6.0	9.0	
Podere Montepulciano d’Abruzzo, Italy	8.5	12.6	36
Fontella Chianti, Italy	8.9	13.2	37
Umberto Cesari ‘love’ - Sangiovese, Merlot, Emilia, Italy	8.9	13.2	37
Santa Cristina Syrah, Cabernet Sauvignon, Merlot, Sangiovese, Toscana, Italy	9.8	14.5	41
Michele Chiarlo ‘Le Orme’ Barbera d’Asti, Italy	9.8	14.5	41
Monte Antico Cabernet Sauvignon, Merlot, Sangiovese, Toscana, Italy	10.6	15.7	44
Umani Ronchi ‘Jorio’ Montepulciano d’Abruzzo, Italy	10.6	15.7	44
CABERNET SAUVIGNON <i>Big, Bold, Robust</i>			
Beringer Founders’ Estate, California	10.7	15.7	44
The Show , California	11.9	17.7	50
Louis M. Martini , Sonoma County, California	12.2	18.3	52

Wines contain sulfites.

BEERS

DRAUGHT 16oz

- Fine Company** - Session IPA | 7.5
- Coors Light** | 7.5
- Belgian Moon** | 7.5
- Rickards Red** | 7.5
- Tatamagouche** Seasonal | 8.5
- Spin Drift** Seasonal | 8.5

LOCAL CRAFT BREWERIES

Ask your server about the current offering

- Cavok** - Dieppe, NB | 8.0
- Flying Boats** - Dieppe, NB | 8.5
- Graystone** - Fredericton, NB | 8.5
- Tire Shack** - Moncton, NB | 8.5

SANGRIA

- BLACKBERRY**
Light and fruity
6oz | 8
9oz | 11
pitcher | 30
- CLASSIC RED**
Bold and spicy
6oz | 8
9oz | 11
pitcher | 30

SPECIALTY COCKTAILS

- SCINTILIO**
Whiskey, blueberry, orange, lemon, prosecco float | 11
- TUSCAN LEMONADE**
Vodka, Limoncello, basil syrup, lemon | 10
- ITALIAN OLD FASHION**
Bourbon, amaretto, bitters | 11

- MILANO ITALIAN SODA**
Campari or Aperol, soda, prosecco | 10

Aqua Panna (750ml) 5.25
San Pellegrino (750ml) 5.25
Heineken 0.0 7
Southern Style Sweet Tea 3.5

CAFFÈ ALCOLICO

- CAFFÈ CARRABBA**
Double Cappuccino, Irish Cream, Frangelico, Brandy | 9
- CAFFÈ AMARETTO**
Double Cappuccino, Amaretto | 9
- CAFFÈ CORRETTO**
Double Espresso, Sambucca | 9
- CAFFÈ AFFOGATO**
Double Espresso, Vanilla Ice Cream, Whiskey Cream | 9



APPETIZERS & SMALL PLATES

- CALAMARI**
Hand-breaded to order and served with our marinara sauce | 13
Add hand-breaded shrimp | 3
- TOMATO CAPRESE WITH FRESH BURRATA**
Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 11
- SHRIMP SCAMPI**
Garlic, white wine and our lemon butter sauce served with baked bread | 15
- MOZZARELLA MARINARA**
Hand-cut and breaded, served with our marinara sauce | 12
- CALABRIAN ROASTED WINGS**
Seasoned with spicy Italian peppers. Served with our gorgonzola dipping sauce | 14
- MARGHERITA PIZZA**
Fresh milk mozzarella, fresh tomatoes and basil | 12

- COZZE IN BIANCO**
Mussels steamed in white wine, basil and our lemon butter sauce | 13
- MEATBALLS & RICOTTA**
Simmered in our pomodoro sauce with ricotta, parmesan and romano cheese | 9
- BEEF & BURRATA POUTINE**
French fries topped with slow cooked braised beef short rib, a rich beef gravy and creamy burrata cheese | 14

SALADS

Any salad dressing may be substituted with our Caesar or Italian dressing. Add crumbled gorgonzola to any salad for \$3.

- CAESAR SALAD**
Wood-grilled chicken or shrimp served over romaine, croutons, parmesan and romano cheese and caesar dressing
Chicken | 17
Shrimp | 18
- JOHNNY ROCCO SALAD**
Wood-grilled shrimp and sea scallops served over romaine tossed with roasted red peppers, kalamata olives and ricotta salata in our Italian vinaigrette | 19

- ITALIAN SALAD**
Wood-grilled chicken or shrimp served over romaine, garden vegetables, kalamata olives and our Italian vinaigrette dressing
Chicken | 17
Shrimp | 18

- SIDE SALADS**
Italian Salad or Caesar Salad | 7

SOUPS

- MAMA MANDOLA’S SICILIAN CHICKEN SOUP**
Spicy chicken soup that has soothed the family for generations
cup | 6
bowl | 8

- SEASONAL SOUP**
Ask your server for today’s made-from-scratch selection
cup | 6
bowl | 8

CHICKEN

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

CHICKEN BRYAN

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 23

CHICKEN MARSALA

Wood-grilled and topped with mushrooms and our Marsala wine sauce | 24

TUSCAN-GRILLED CHICKEN

Wood-grilled and seasoned with Mr. C’s Grill Baste, olive oil and herbs | 20

POLLO ROSA MARIA

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce | 27

CHICKEN PARMESAN

Coated with Mama Mandola’s breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese | 26

SIDES

Garlic Mashed Potatoes

4

Seasonal Vegetables

4.5

Penne Pomodoro

3.5

Fettuccine Alfredo

4

PASTA

At Carrabba’s, pasta is our passion. We make our fresh pasta by-hand in-house daily, then we perfectly cook and pair each pasta with the right sauce, and sauté every dish to-order so every bite is full of flavor. Served with a cup of soup or side salad. Ask your server about Gluten-Free pasta or Whole Grain spaghetti options.

FRESH PASTA

LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 26

FETTUCCINE CARRABBA

Fettuccine Alfredo with sautéed mushrooms and peas | 20

Wood-grilled chicken | 26

LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese | 19

FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, garlic and mushrooms in our white wine lemon butter sauce | 27

LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil | 17

Wood-grilled chicken | 24

Wood-grilled shrimp | 25

CLASSIC PASTA

SPAGHETTI

Pomodoro sauce | 18

Bolognese meat sauce | 19

or Meatballs | 20

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

*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.

STEAKS & CHOPS

Served with a cup of soup or a side salad and your choice of side.

TUSCAN-GRILLED SIRLOIN*

8oz | 27

TUSCAN-GRILLED FILET*

6oz | 33

TUSCAN-GRILLED PORK CHOP*

One Chop | 23

Two Chops | 29

Wood-grilled with our signature grill baste, olive oil and herbs. Prepared simply grilled or with your choice of a topping.

TOPPINGS

Spicy Sicilian Butter | \$2

Gorgonzola Cheese | \$3

Marsala Sauce

Mushrooms and our Marsala wine sauce | \$4

Bryan Topping

Goat cheese, sun-dried tomatoes, basil and lemon butter sauce | \$4

Scampi Topping

Sautéed shrimp, garlic, white wine and our lemon butter | \$8

SEAFOOD

Served with a cup of soup or a side salad & your choice of side.

SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce | 29

SALMON VAZZANO*

Wood-grilled and topped with our lemon butter sauce, diced tomatoes and basil | 25

HADDOCK BELLIMBUSTO

Wood-grilled with our signature grill seasoning and topped with mint bellimbusto salsa | 24

SIMPLY GRILLED SALMON*

Wood-grilled with our signature grill seasoning | 23

HOUSE SPECIALTIES

Served with a cup of soup or a side salad.

CHICKEN TRIO

Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 33

Served with choice of side.

THE JOHNNY*

Tuscan-Grilled Filet Marsala & Chicken Bryan | 39

Served with choice of side.

ITALIAN CLASSIC

Chicken Parmesan and Lasagne | 26

Served with choice of side.

BEEF BRASATTO*

Slow cooked braised short rib served over mashed potatoes with a rich tomato gravy | 41

DESSERTS

SOGNO DI CIOCCOLATA “CHOCOLATE DREAM”

A rich fudge brownie with chocolate mousse, fresh whipped cream and chocolate sauce | 9

STRAWBERRY CHEESECAKE

Creamy New York-style cheesecake topped with our strawberry purée | 8

JOHN COLE**

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans | 7

MINI CANNOLI**

One crisp pastry shell stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar | 5

TIRAMISÚ

Lady fingers dipped in liqueur-laced espresso, layered with sweetened mascarpone, rum and chocolate shavings | 8

SPECIALTY COFFEE

ESPRESSO | 3

DOUBLE ESPRESSO | 4

ESPRESSO LUNGO | 3

CAPPUCCINO | 5