

## SMALL PLATES *to share!*

### FOUR-CHEESE & SAUSAGE STUFFED MUSHROOMS

Stuffed with sausage, spinach, ricotta, parmesan, romano, mozzarella cheese and Italian breadcrumbs served over our tomato cream sauce | 9.0

### MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta, parmesan and romano cheese | 9.0

### BRUSCHETTE SICILIANI

Tomatoes, Kalamata olives, red onions, basil, olive oil, and fontina served with toasted sourdough bread | 8.5

### BRUSCHETTE OF THE DAY

Fresh Italian flavors and ingredients selected by our chef. Ask your server for today's Bruschette of the day | 8.5

## APPETIZERS *to share!*

### CALAMARI

Hand-breaded to order, served with our marinara sauce | 15.4

### MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce | 13.5

### SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked bread | 16.5

### MARGHERITA PIZZA

Fresh milk mozzarella, fresh tomatoes and basil | 12.0

### COZZE IN BIANCO <sup>GF</sup>

Mussels steamed in white wine, basil and our lemon butter sauce | 15.0

### TOMATO CAPRESE WITH GOAT CHEESE <sup>GF</sup>

Creamy goat cheese, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 11.2

### CLASSICS COMBINATION

Hand-breaded Calamari, Mozzarella Marinara and Meatballs and Ricotta. Served with our marinara sauce | 17.7

## HOUSEMADE SOUPS

### MAMA MANDOLA'S SICILIAN CHICKEN SOUP

Spicy chicken soup that has soothed the family for generations  
cup | 6.5 bowl | 9.5

### TOMATO BASIL

Fire-roasted tomatoes and basil  
cup | 6.5 bowl | 9.5

### SAUSAGE & LENTIL

Hearty lentil soup with our Italian fennel sausage  
cup | 6.5 bowl | 9.5

## HOUSE SPECIALTIES

House Specialties are served with your choice of a side: Penne Pomodoro, Garlic Mashed Potatoes, French Fries or Sautéed Broccoli. Substitute your side for Sautéed Spinach +\$1.5 or Fettuccine Alfredo for +\$2.5. Add a cup of housemade soup for +\$3.0 or a Caesar Salad or Italian Salad for +\$5.0.

### CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan & Bolognese Lasagne | 24.9

### EGGPLANT PARMESAN

Layers of sliced eggplant coated with seasoned breadcrumbs and topped with pomodoro sauce, parmesan, romano and mozzarella cheese | 22.2

### CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese | 27.0

### LASAGNE COMBINATION

Lasagne Bolognese & Vegetable Lasagne | 19.5

### COD WULFE

Lightly breaded, baked and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 25.4

### CHICKEN PICCATA

Thin, tender cutlets of chicken lightly dusted with flour, sautéed and topped with lemon butter sauce, parsley and capers | 25.6

### BAKED HADDOCK FLORENTINE

Lightly breaded haddock topped with a four-cheese blend, creamy spinach, and roasted tomatoes | 23.7

## SALADS

Any salad dressing may be substituted with our Caesar, Italian or light balsamic dressing. Add crumbled gorgonzola to any salad for +\$2.0.

### CAESAR SALAD

Romaine, croutons, parmesan, romano cheese and caesar dressing | 14.9  
Chicken | 21.9 or Shrimp | 20.1

### ITALIAN SALAD <sup>GF</sup>

Mixed greens, garden vegetables, kalamata olives and our Italian vinaigrette dressing | 14.9  
Chicken | 21.9 or Shrimp | 20.1

### JOHNNY ROCCO SALAD <sup>GF</sup>

Wood-grilled shrimp, sea scallops or a combination served over romaine tossed with roasted red peppers, kalamata olives and fontina in our Italian vinaigrette  
Shrimp | 19.8  
Sea Scallops | 26.5  
Shrimp & Sea Scallops | 23.7

## FRESH 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.

Add a cup of housemade soup for +\$3.0 or a Caesar Salad or Italian Salad for +\$5.0.

### LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil | 16.1  
Chicken | 24.1  
Shrimp | 23.3

### LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 27.9

### FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms and scallions, in our white wine lemon butter sauce | 26.7

### SHRIMP LINGUINE ALLA VODKA

Sautéed shrimp tossed with basil in our tomato vodka cream sauce | 25.8

### FETTUCCINE CARRABBA

Fettuccine Alfredo with sautéed mushrooms and peas | 19.1  
Chicken | 25.3

### BOLOGNESE LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese | 18.9

### VEGETABLE LASAGNE

Ricotta, mozzarella and romano cheese with a blend of vegetables baked to a golden brown and topped with pomodoro sauce | 17.3

### RAVIOLI

Stuffed ravioli served in a black pepper cream sauce with sautéed mushrooms and grated Romano and Parmesan cheese  
Roasted Mushroom | 24.3  
Braised Beef | 27.5

## CLASSIC PASTA

### RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 25.8

### RIGATONI AL FORNO

Rigatoni pasta with marinara sauce topped with mozzarella and baked until golden brown | 18.3  
Sausage | 22.2  
Chicken | 24.5

### SPAGHETTI

Pomodoro Sauce | 16.1  
Bolognese Meat Sauce | 17.5  
Meatballs | 18.9

## WOOD-BURNING GRILL

Wood-grilled with our signature Italian grill baste, olive oil and herbs. Served with your choice of a side: Penne Pomodoro, Garlic Mashed Potatoes, French Fries or Sautéed Broccoli. Substitute your side for Sautéed Spinach +\$1.5 or Fettuccine Alfredo for +\$2.5. Add a cup of housemade soup for +\$3.0 or a Caesar Salad or Italian Salad for +\$5.0.

### CHICKEN BRYAN <sup>GF</sup>

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 23.9

### SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian bread-crumbs, wood-grilled and topped with our lemon butter sauce | 29.0

### CHICKEN MARSALA <sup>GF</sup>

Wood-grilled and topped with mushrooms and our Marsala wine sauce | 24.7

### SALMON CAPPERI <sup>GF</sup>

Wood-grilled Salmon topped with oven-roasted grape tomatoes, fresh basil, capers and our lemon butter sauce | 27.3

### TUSCAN-GRILLED CHICKEN <sup>GF</sup>

Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 19.8

### SIMPLY GRILLED SALMON <sup>GF</sup>

Wood-grilled with our signature grill seasoning | 23.6

### POLLO ROSA MARIA <sup>GF</sup>

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce | 26.9

### THE JOHNNY <sup>GF</sup>

Tuscan-Grilled Sirloin Marsala & Chicken Bryan | 38.9  
Upgrade Sirloin to a Filet | 44.9

### CHICKEN TRIO <sup>GF</sup>

Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 31.9

## STEAKS & CHOPS

Below are prepared simply grilled or add your choice of a topping. Served with choice of two side dishes.

8oz TUSCAN-GRILLED SIRLOIN <sup>GF</sup> | 30.9

6oz TUSCAN-GRILLED FILET <sup>GF</sup> | 38.2

10oz TUSCAN-GRILLED STRIP LOIN <sup>GF</sup> | 37.7

TUSCAN-GRILLED PORK CHOP <sup>GF</sup>

One Chop | 24.1 Two Chops | 31.9

### — TOPPINGS —

Ardenite Topping <sup>GF</sup> | +\$5.0

Marsala Sauce <sup>GF</sup> | +\$5.0

Bryan Topping <sup>GF</sup> | +\$5.0

Scampi Topping <sup>GF</sup> | +\$8.5

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

<sup>GF</sup> This dish is gluten-free. 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.

**CARRABBA'S**  
**ITALIAN GRILL®**