

## 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 | 9.5

### MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta, parmesan and romano cheese | 9.5

### BRUSCHETTE SICILIANI

Tomatoes, Kalamata olives, red onions, basil, olive oil, and fontina served with toasted sourdough bread | 9

### BRUSCHETTE OF THE DAY

Fresh Italian flavors and ingredients selected by our chef. Ask your server for today's Bruschette of the day | 9

## APPETIZERS *to share!*

### CALAMARI

Hand-breaded to order, served with our marinara sauce | 16.1

### MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce | 13.9

### SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked bread | 17.1

### MARGHERITA PIZZA

Fresh milk mozzarella, fresh tomatoes and basil | 12.7

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

Mussels steamed in white wine, basil and our lemon butter sauce | 15.5

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

Creamy goat cheese, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 11.7

### CLASSICS COMBINATION

Hand-breaded Calamari, Mozzarella Marinara and Meatballs and Ricotta. Served with our marinara sauce | 18.5

## HOUSEMADE SOUPS

### MAMA MANDOLA'S SICILIAN CHICKEN SOUP

Spicy chicken soup that has soothed the family for generations  
cup | 7.2 bowl | 10.5

### TOMATO BASIL

Fire-roasted tomatoes and basil  
cup | 7.2 bowl | 10.5

### SAUSAGE & LENTIL

Hearty lentil soup with our Italian fennel sausage  
cup | 7.2 bowl | 10.5

## 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, Fettucine Alfredo, Italian salad or Caesar salad for \$2.50 All entrées are offered with choice of house-made soup.

### CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan & Bolognese Lasagne | 24.4

### EGGPLANT PARMESAN

Layers of sliced eggplant coated with seasoned breadcrumbs and topped with pomodoro sauce, parmesan, romano and mozzarella cheese | 25.0

### CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese | 27.7

### COD WULFE

Lightly breaded, baked and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 25.6

### CHICKEN PICCATA

Thin, tender cutlets of chicken lightly dusted with flour, sautéed and topped with lemon butter sauce, parsley and capers | 25.9

### BAKED HADDOCK FLORENTINE

Lightly breaded haddock topped with a four-cheese blend, creamy spinach, and roasted tomatoes | 24.5

## 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  
small 8.9 | entrée 15.9  
Chicken | 22.2 or Shrimp | 20.4

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

Mixed greens, garden vegetables, kalamata olives and our Italian vinaigrette dressing  
small 8.9 | entrée 15.9  
Chicken | 22.2 or Shrimp | 20.4

### 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 & Sea Scallops | 24.8

## 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.

All entrées are offered with choice of house-made soup.

### LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil | 18.2  
Chicken | 24.9  
Shrimp | 23.9

### FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms and scallions, in our white wine lemon butter sauce | 27.8

### FETTUCCINE CARRABBA

Fettuccine Alfredo with sautéed mushrooms and peas | 20.3  
Chicken | 26.4

### SHRIMP LINGUINE ALLA VODKA

Sautéed shrimp tossed with basil in our tomato vodka cream sauce | 26.9

### BOLOGNESE LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese | 20.6

### ROASTED MUSHROOM RAVIOLI

Stuffed ravioli served in a black pepper cream sauce with sautéed mushrooms and grated Romano and Parmesan cheese | 25.1

### LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 28.9

## CLASSIC PASTA

### RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 26.1

### RIGATONI AL FORNO

Rigatoni pasta with marinara sauce topped with mozzarella and baked until golden brown | 20.1  
Sausage | 23.7

### SPAGHETTI

Pomodoro Sauce | 17.4  
Bolognese Meat Sauce | 18.8  
Meatballs | 20.2

## 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, Fettucine Alfredo, Italian salad or Caesar salad for \$2.50 All entrées are offered with choice of house-made soup.

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

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 24.9

### SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian bread-crumbs, wood-grilled and topped with our lemon butter sauce | 30.1

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

Wood-grilled and topped with mushrooms and our Marsala wine sauce | 25.8

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

Wood-grilled Salmon topped with oven-roasted grape tomatoes, fresh basil, capers and our lemon butter sauce | 28.6

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

Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 20.3

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

Wood-grilled with our signature grill seasoning | 26.6

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

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce | 27.6

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

Tuscan-Grilled Sirloin Marsala & Chicken Bryan | 39.6  
Upgrade Sirloin to a Filet | 44.9

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

Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 32.9

## 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> | 32.9

6oz TUSCAN-GRILLED FILET <sup>GF</sup> | 39.9

10oz TUSCAN-GRILLED STRIP LOIN <sup>GF</sup> | 39.7

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

One Chop | 26.1 Two Chops | 33.9

SICILIAN PORK CHOP <sup>GF</sup>

One wood-grilled pork chop topped with spicy Sicilian butter | 31.1

STRIPLOIN ARDENTE <sup>GF</sup>

Wood-grilled and topped with Gorgonzola, crushed tomatoes, garlic and basil | 44.6

### — TOPPINGS —

Marsala Sauce <sup>GF</sup> | +\$6.0

Bryan Topping <sup>GF</sup> | +\$6.0

Scampi Topping <sup>GF</sup> | +\$9.5

**CARRABBA'S**  
**ITALIAN GRILL®**