

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 | 10

MEATBALLS & RICOTTA
Simmered in our pomodoro sauce with ricotta, parmesan and romano cheese | 10

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

New! **BRUSCHETTE SCOTTY THOMPSON**
Our house-made pomodoro sauce topped with goat cheese and served with baked bread | 9

APPETIZERS *to share*

CALAMARI
Hand-breaded to order, served with our marinara sauce | 16

MOZZARELLA MARINARA
Hand-cut and breaded, served with our marinara sauce | 14

SHRIMP SCAMPI
Garlic, white wine and our lemon butter sauce served with baked bread | 16

COZZE IN BIANCO ^{GF}
Mussels steamed in white wine, basil and our lemon butter sauce | 15.5

MARGHERITA PIZZA
Fresh milk mozzarella, fresh tomatoes and basil | 14

HOUSEMADE SOUPS

MAMA MANDOLA'S SICILIAN CHICKEN SOUP
Spicy chicken soup that has soothed the family for generations
cup | 7.5 bowl | 10.5

TOMATO BASIL
Fire-roasted tomatoes
cup | 7.5 bowl | 10.5

SAUSAGE & LENTIL
Hearty lentil soup with our Italian fennel sausage
cup | 7.5 bowl | 10.5

SALADS

Add Wood-Grilled Chicken ^{GF} +\$7 or Wood-Grilled Shrimp ^{GF} +\$5

CAESAR SALAD
Romaine, croutons, parmesan, romano cheese and caesar dressing
small 9 | *entrée* 16

ITALIAN SALAD ^{GF}
Mixed greens, garden vegetables, kalamata olives and our Italian vinaigrette dressing
small 9 | *entrée* 16

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 served with choice of house-made soup.

SHRIMP LINGUINE ALLA VODKA
Sautéed shrimp tossed with basil in our tomato vodka cream sauce | 28

ROASTED MUSHROOM RAVIOLI
Stuffed ravioli served in a black pepper cream sauce with sautéed mushrooms and grated Romano and Parmesan cheese | 27

LINGUINE PESCATORE
Shrimp, sea scallops, mussels and spicy marinara sauce | 30

FETTUCCINE WEESIE
Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms and scallions, in our white wine lemon butter sauce | 29.5

LINGUINE POSITANO
Crushed tomatoes, garlic, olive oil and basil with wood-grilled chicken | 27

FETTUCCINE CARRABBA
Fettuccine Alfredo with sautéed mushrooms, peas with wood-grilled chicken | 30

CLASSIC PASTA

RIGATONI CAMPAGNOLO
Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 28

RIGATONI AL FORNO
Rigatoni pasta with marinara sauce topped with mozzarella, sausage and baked until golden brown | 28

SPAGHETTI
Bolognese Meat Sauce | 22
Meatballs | 24

House Specialties and Wood-Burning Grill entrées are served with choice of house-made soup and choice of side: Penne Pomodoro, Garlic Mashed Potatoes, French Fries or Sautéed Broccoli. Substitute side for Fettuccine Alfredo, Italian salad or Caesar salad for \$3.00.

HOUSE SPECIALTIES

CARRABBA'S ITALIAN CLASSICS
Chicken Parmesan & Bolognese Lasagne | 27

EGGPLANT PARMESAN
Layers of sliced eggplant coated with seasoned breadcrumbs and topped with pomodoro sauce, parmesan, romano and mozzarella cheese | 26.5

CHICKEN PARMESAN
Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese | 30

COD WULFE
Lightly breaded, baked and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 28

BOLOGNESE LASAGNE
Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese | 26

JOHNNY ROCCO SALAD ^{GF} ^
Wood-grilled shrimp and sea scallops served over romaine tossed with roasted red peppers, kalamata olives and fontina in our Italian vinaigrette | 27.5
^Not served with choice of side.

BAKED HADDOCK FLORENTINE
Lightly breaded haddock topped with a four-cheese blend, creamy spinach, and roasted tomatoes | 27

WOOD-BURNING GRILL

Wood-grilled with our signature Italian grill baste, olive oil and herbs.

CHICKEN MARSALA ^{GF}
Wood-grilled and topped with mushrooms and our Marsala wine sauce | 28.5

TUSCAN-GRILLED CHICKEN ^{GF}
Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 26

POLLO ROSA MARIA ^{GF}
Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce | 31.5

CHICKEN BRYAN ^{GF}
Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 29.5

SPIEDINO DI MARE
Shrimp and sea scallops coated with Italian bread-crumbs, wood-grilled and topped with our lemon butter sauce | 31.5

SIMPLY GRILLED SALMON ^{GF}
Wood-grilled with our signature grill seasoning | 31

SALMON CAPPERI ^{GF}
Wood-grilled Salmon topped with oven-roasted grape tomatoes, fresh basil, capers and our lemon butter sauce | 33.5

10oz TUSCAN-GRILLED PORK CHOP ^{GF}
10oz Bone-in chop, wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 28

8oz TUSCAN-GRILLED SIRLOIN ^{GF}
Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 35

10oz TUSCAN-GRILLED STRIPLOIN ^{GF}
Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 41

6oz TUSCAN-GRILLED FILET ^{GF}
Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 41.5

CHICKEN TRIO ^{GF}
Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 37

SICILIAN PORK CHOP ^{GF}
One wood-grilled pork chop topped with spicy Sicilian butter | 32

STRIPLOIN ARDENTE ^{GF}
Wood-grilled and topped with Gorgonzola, crushed tomatoes, garlic and basil | 44

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