

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 | 10.5

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 | 17

MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce | 15

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 | 14



COZZE IN BIANCO GF

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

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

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

LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 30.5



FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms and scallions, in our white wine lemon butter sauce | 30

LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil with wood-grilled chicken | 27.5

FETTUCCINE CARRABBA

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

ROASTED MUSHROOM RAVIOLI

Stuffed ravioli served in a black pepper cream sauce with sautéed mushrooms and grated Romano and Parmesan cheese | 27.5

CLASSIC PASTA

Al Forno +\$2.25.

RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 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 | 27.5

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 | 30.5

BAKED HADDOCK FLORENTINE

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



BOLOGNESE LASAGNE

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



COD WULFE

Lightly breaded, baked and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 28.5

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.

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 | 29

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 | 32

CHICKEN BRYAN GF

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 30.5

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 | 41.5

6oz TUSCAN-GRILLED FILET GF

Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 42

CHICKEN TRIO GF

Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 38

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 | 45

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.

CARRABBA'S
ITALIAN GRILL®