

## 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 | 11

### MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta, parmesan and romano cheese | 10.5

### SPINACH FONDUTA

Oven-baked blend of spinach with fontina and gruyere cheese. Served with focaccia bread for dipping | 11.25

### SCOTTY THOMPSON

Our house-made pomodoro sauce topped with goat cheese and served with baked bread | 10

## APPETIZERS *to share!*

### CALAMARI

Hand-breaded to order, served with our marinara sauce | 17.25

### MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce | 15.5

### SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked bread | 16.75

### MARGHERITA PIZZA

Fresh milk mozzarella, fresh tomatoes and basil | 15



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

Mussels steamed in white wine, basil and our lemon butter sauce | 16

## HOUSEMADE SOUPS <sup>cup | 7.5 bowl | 10.5</sup>

### MAMA MANDOLA'S SICILIAN CHICKEN SOUP

Spicy chicken soup that has soothed the family for generations

### TOMATO BASIL SOUP

Fire-roasted tomatoes

### SAUSAGE & LENTIL SOUP

Hearty lentil soup with our Italian fennel sausage

## SALADS

### STEAK & GOAT CHEESE SALAD <sup>GF</sup>

Wood-grilled 6oz sirloin served over mixed greens, fennel, roasted beets, onions in our balsamic vinaigrette | 30.5

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

Wood-grilled shrimp and sea scallops served over romaine tossed with roasted red peppers, kalamata olives and fontina in our Italian vinaigrette | 28.5

### CAESAR SALAD

Romaine, croutons, parmesan, romano cheese and caesar dressing

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

Mixed greens, garden vegetables, kalamata olives and our Italian vinaigrette dressing

*small* 9.75 | *entrée* 18

Add Wood-Grilled Chicken <sup>GF</sup> or Shrimp <sup>GF</sup> +\$7

## FRESH PASTA <sup>All entrées are served with choice of house-made soup.</sup>

### SHRIMP LINGUINE ALLA VODKA

Sautéed shrimp tossed with basil in our tomato vodka cream sauce | 29

### LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 31



### RIGATONI MARTINO

Sautéed mushrooms, sun-dried tomatoes, parmesan and romano cheese tossed with rigatoni pasta in our tomato cream sauce with wood-grilled chicken and topped with scallions and fontina | 29.5

### FETTUCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms and scallions, in our white wine lemon butter sauce | 30.5

### LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil with wood-grilled chicken | 28

### FETTUCINE CARRABBA

Fettuccine Alfredo with sautéed mushrooms, peas with wood-grilled chicken | 30.5

### ROASTED MUSHROOM RAVIOLI

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

### RIGATONI CAMPAGNOLO

Large rigatoni tossed with Italian sausage, red bell peppers, our pomodoro sauce, topped with warm caprino cheese | 28.5

## CLASSIC PASTA

### SPAGHETTI

With Bolognese Meat Sauce | 22 or Meatballs | 24  
Al Forno +\$3

House Specialties and Wood-Burning Grill entrées are served with housemade soup. All entrées below include choice of side: Linguine Picchi Pacchiu, Penne Pomodoro, Garlic Mashed Potatoes, French Fries or Sautéed Broccoli. Substitute your side for Fettuccine Alfredo or Salad for +\$3. Add a second side for +\$4.

## HOUSE SPECIALTIES

### BAKED HADDOCK FLORENTINE

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



### COD WULFE

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

### CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan, Lasagne and Fettuccine Alfredo | 27.5

### EGGPLANT PARMESAN

Layers of sliced eggplant coated with seasoned breadcrumbs and topped with pomodoro sauce, parmesan, romano and mozzarella cheese | 27

### BOLOGNESE LASAGNE

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

### CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese | 31

## WOOD-BURNING GRILL

## CHICKEN

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

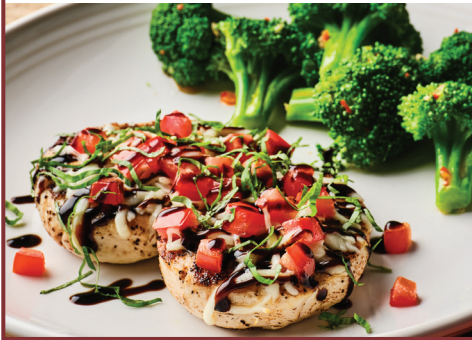
Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 38

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

Wood-grilled and topped with mushrooms and our Marsala wine sauce | 29.5

### CHICKEN BRUSCHETTE <sup>GF</sup>

Wood-grilled and topped with a flavorful mix of tomatoes, fresh basil and balsamic glaze | 28



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

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce | 34

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

Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 26

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

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 31

## SEAFOOD

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

Wood-grilled Salmon topped with oven-roasted grape tomatoes, fresh basil, capers and our lemon butter sauce | 33.5

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

Wood-grilled with our signature grill seasoning | 31.5

### SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce | 32

## STEAK & CHOPS <sup>Wood-grilled with our signature Italian grill baste, olive oil and herbs.</sup>

### 8oz TUSCAN-GRILLED SIRLOIN <sup>GF</sup> | 35

### 10oz TUSCAN-GRILLED STRIPLOIN <sup>GF</sup> | 42.5

### 6oz TUSCAN-GRILLED FILET <sup>GF</sup> | 42

### 10oz TUSCAN-GRILLED PORK CHOP <sup>GF</sup> | 28



## TOPPINGS

### SPICY SICILIAN BUTTER <sup>GF</sup> | 4

### ARDENTE TOPPING <sup>GF</sup> | 5

### MARSALA SAUCE <sup>GF</sup> | 6

### BRYAN TOPPING <sup>GF</sup> | 7

### SHRIMP SCAMPI TOPPING <sup>GF</sup> | 8

### SCALLOP SPIEDINO TOPPING | 10

<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 or if a person in your party has a allergy.

**CARRABBA'S**  
**ITALIAN GRILL®**