

## APPETIZERS *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 | 11.8

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

Mussels steamed in white wine, basil and our lemon butter sauce | 16.5



### MEATBALLS & RICOTTA

Simmered in our pomodoro sauce with ricotta, parmesan and romano cheese | 11.1

### SPINACH FONDUTA

Oven-baked blend of spinach with fontina and gruyere cheese. Served with focaccia bread for dipping | 12.9

### CALAMARI

Hand-breaded to order, served with our marinara sauce | 17.8

### TOMATO CAPRESE WITH FRESH BURRATA

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil | 15.8

### SHRIMP SCAMPI

Garlic, white wine and our lemon butter sauce served with baked bread | 17.3

## HOUSEMADE SOUPS cup | 8.5 bowl | 12.0

### 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 | 30.0

### 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 | 29.0

### 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* 10.0 | *entrée* 19.0

Add Wood-Grilled Chicken <sup>GF</sup> or Shrimp <sup>GF</sup> +\$8.0

## FRESH PASTA All entrées are served with choice of house-made soup.

### LINGUINE PESCATORE

Shrimp, sea scallops, mussels and spicy marinara sauce | 32.0

### 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 | 30.5

### FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, garlic, mushrooms and scallions, in our white wine lemon butter sauce | 31.0

### LINGUINE POSITANO

Crushed tomatoes, garlic, olive oil and basil with wood-grilled chicken | 28.0

### FETTUCCINE CARRABBA

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

## CLASSIC PASTA

### SPAGHETTI

With Bolognese Meat Sauce | 22.0 or Meatballs | 24.0 **Al Forno** +\$3.0

### SHRIMP & SCALLOP LINGUINE ALLA VODKA

Sautéed shrimp and sea scallops tossed with basil in our tomato vodka cream sauce | 33.0



### 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 | 30.0

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

### CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce, parmesan, romano and mozzarella cheese | 31.1

### EGGPLANT PARMESAN

Layers of sliced eggplant coated with seasoned breadcrumbs and topped with pomodoro sauce, parmesan, romano and mozzarella cheese | 27.1

### BOLOGNESE LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese | 27.6



### CARRABBA'S ITALIAN CLASSICS

Chicken Parmesan, Lasagne and Fettuccine Alfredo | 30.5

## SEAFOOD



### BAKED HADDOCK FLORENTINE

Lightly breaded haddock topped with a four-cheese blend, creamy spinach, and roasted tomatoes | 27.7

### COD WULFE

Lightly breaded, baked and topped with artichokes, sun-dried tomatoes and our basil lemon butter sauce | 28.8

### 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 bread-crumbs, wood-grilled and topped with our lemon butter sauce | 32

## WOOD-BURNING GRILL

## CHICKEN

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

Wood-grilled and topped with a flavorful mix of tomatoes, fresh basil and balsamic glaze | 28.2

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

Wood-grilled and topped with mushrooms and our Marsala wine sauce | 30.1

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

Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs | 26.3

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

Wood-grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce | 31.0



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

Wood-grilled chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and our basil lemon butter sauce | 34.4

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

Chicken Bryan, Pollo Rosa Maria & Chicken Marsala | 38.0

## STEAK & CHOPS

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

### 8oz TUSCAN-GRILLED SIRLOIN <sup>GF</sup> | 36.6

### 10oz TUSCAN-GRILLED STRIPLOIN <sup>GF</sup> | 42.6

### 6oz TUSCAN-GRILLED FILET <sup>GF</sup> | 42.1



### 10oz TUSCAN-GRILLED PORK CHOP <sup>GF</sup> | 29.2

## TOPPINGS

SPICY SICILIAN BUTTER <sup>GF</sup> | 4.0

ARDENTE TOPPING <sup>GF</sup> | 5.0

MARSALA SAUCE <sup>GF</sup> | 5.0

BRYAN TOPPING <sup>GF</sup> | 7.0

SHRIMP SCAMPI TOPPING <sup>GF</sup> | 7.0

SCALLOP SPIEDINO TOPPING | 10.0