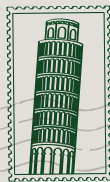


CARRABBA'S
ITALIAN GRILL®

CIAO

from Italy



APRIL WINE DINNER

APRIL 8 & 16 AT 6:30PM | \$60 PER PERSON*

If only a postcard could capture the magic of Italy — its rich flavors, traditions, and unforgettable moments. Why settle for a snapshot when you can experience it all for yourself? This April, we say, Ciao from Italy!

Join us for a four-course dinner that transports you to the heart of Italy. It's a journey of authentic flavors, paired with wines to enhance every single bite. From the first course to the last sip, this is a journey you'll savor — no passport required.



SEE MENU & RSVP AT
[CARRABBAS.COM/WINEDINNER](https://carrabbas.com/winedinner)

*Price excludes tax & gratuity



APRIL WINE DINNER

Course 1

Shrimp Salad with Fig Vinaigrette**

Wood-grilled shrimp over a bed of romaine and spinach with roasted carrots, grape tomatoes and red onion, lightly tossed in a fig vinaigrette, and sprinkled with toasted pistachios



Santa Margherita Pinot Grigio

This iconic wine has played a significant role in defining the modern era of Italian winemaking. Crisp acidity and subtle notes of green apple and citrus cut through the richness of the fig vinaigrette

Course 2

Lemon Ricotta Rigatoni with Chicken

Rigatoni tossed in a lemon alfredo sauce with sun-dried tomatoes, peas and asparagus topped with whipped ricotta and wood-grilled chicken



Antinori 'Tormaresca' Chardonnay

Tormaresca translates to "Tower by the Sea," a reference to the ancient watchtowers along the coastline in Puglia. This wine is an extension of the Antinori philosophy to respect local tradition and original vines. The wine's bright citrus notes echo the zesty lemon in the alfredo sauce

Course 3

Sirloin with Gorgonzola & Grilled Spring Onions*

Our 10oz sirloin wood-grilled with Mr. C's Grill Baste, olive oil and herbs topped with a roasted gorgonzola cheese crown and garnished with grilled spring onions. Served with rosemary roasted carrots sprinkled with parmesan and a side of gorgonzola cheese sauce



Allegrini Valpolicella

Crafted by the esteemed Allegrini family, this Valpolicella embodies the spirit of the region's rolling hills and rich winemaking heritage. The wine's bright cherry and berry notes complement the smoky sirloin



Course 4

Chocolate Budino with Pistachio Brittle**

Rich chocolate pudding topped with crumbled pistachio brittle, whipped cream and chocolate shavings



Il Borro 'Pian di Nova' Super Tuscan

This wine boasts a rich blend of Sangiovese and Syrah, creating deep complexity and a velvety texture. Ripe red fruit notes and hints of spice contrast beautifully with the richness of the chocolate pudding



*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ITEM CONTAINS OR MAY CONTAIN NUTS.

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