

CARRABBA'S
ITALIAN GRILL®

CIAO FROM ITALY

Featuring SALVATORE FERRAGAMO



2026 APRIL WINE DINNER
APRIL 14 & 22 AT 6:30PM | \$60 PER PERSON*

Join us once again for *Ciao from Italy*, a four-course dining experience that transports you to the heart of the Italian countryside. This year's event is elevated with wines from Il Borro, the historic Tuscan estate owned by Salvatore Ferragamo's family, featuring their Super Tuscan and Borrignano Toscana selections. From the first pour to the final course, it's an evening meant to be savored
— no passport required



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

*Price excludes tax & gratuity

APRIL WINE DINNER

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Course 1

Red Pepper Pesto Salad with Shrimp**

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

Santa Margherita Pinot Grigio

The wine's crisp acidity and bright fruit character lift the fresh greens, highlight the smokiness of the shrimp, and balance the richness of the pesto and nuts



Course 2

Gnocchi Caprese

Gnocchi in a tomato cream sauce with goat cheese and seasoned burrata mozzarella, garnished with tomatoes and fresh basil

Cecchi Chianti Classico

This wine is crafted from Sangiovese grapes grown in the rolling hills of the Chianti region, giving its signature vibrant cherry, red plum, and subtle earthy notes. The wine's red fruit and refreshing acidity cut through the creamy, cheesy richness of the dish



Course 3

Grilled Sirloin Giardino with Sautéed Spinach*

Our 10oz sirloin wood-grilled with Mr. C's Grill Baste, olive oil and herbs topped with onions, red and green peppers and marinara served over a bed of sautéed spinach and garlic

Il Borro "Pian di Nova" Super Tuscan

With rich dark fruit, hints of spice, and velvety tannins, it's a wine built for structure, sophistication, and lasting flavor. The ripe fruit, earthy and spicy notes are a perfect complement to the wood-grilled sirloin



Course 4

Raspberry Soufflé

Classic, light and airy egg soufflé infused with raspberries and strawberries, served with chocolate sauce to pour, fresh raspberries and mint on the side

Il Borro Borrigiano Toscana

The wine's bright red fruit and gentle structure echo the dessert's fresh berries, while its soft, silky texture complements the delicate, cloud-like soufflé

*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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A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.

26-04-14-MENU-CORP