

CARRABBA'S
ITALIAN GRILL®

CIAO FROM ITALY



2026 APRIL WINE DINNER
APRIL 14 AT 6:00PM | \$65 PER PERSON*

Ciao from Italy returns! Join us once again for a four-course dining experience that transports you straight to the heart of Italy. 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

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

Mezzaconora Pinot Grigio

Mezzaconora is one of Italy's most respected and historic wine producers, founded in 1904 in the heart of Trentino-Alto Adige in northern Italy. The wine's subtle green apple and lemon notes mirror the freshness of the salad, while its light body keeps the pairing balanced and vibrant

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 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

Tenuta Rocca Barbera d'Alba

This wine comes from the heart of Piedmont, one of Italy's most celebrated wine regions and the home of the Barbera grape. The bright acidity and red-fruit flavors of cherry, raspberry, and subtle spice, cut cleanly through the richness of 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

Querceto Tuscan Red

The name Querceto comes from the Italian word "quercia," meaning oak tree, a nod to the oak forests that dot the Tuscan countryside. This wine brings ripe red-berry notes, soft tannins, and gentle spice that echo the raspberries and strawberries folded into the light, airy 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.