

DATE: 14 FEBRUARY 2019
TIME: 09:30 AM
TRANSIT: NO CARGO: YES
REGION CENTRO NORTE CUSTERA, ESTADA VANDAS

CARRABBA'S
ITALIAN GRILL®

SIP AROUND THE WORLD



AUGUST 2026 WINE DINNER
AUGUST 11 & 19 AT 4:30PM | \$60 PER PERSON*

This August, travel the globe without leaving your seat at our Sip Around the World Wine Dinner, a four-course journey designed to delight your senses. Each delicious course is paired with exceptional wines selected from New Zealand, Provence, Tuscany, and California, showcasing the unique character of each region.

Every sip and bite is curated to transport you across continents
in one unforgettable evening.



SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER

*Price excludes tax & gratuity.





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COURSE 1



SHRIMP SALAD WITH BALSAMIC VINAIGRETTE

Fresh mixed greens with asparagus, red onion, and grape tomatoes dressed in balsamic vinaigrette and topped with roasted shrimp and grated ricotta salata



KIM CRAWFORD SAUVIGNON BLANC

A bright, citrusy sauvignon blanc that cuts through the balsamic and highlights the grilled shrimp, keeping the whole dish fresh and balanced



COURSE 2

LINGUINE POSITANO WITH BASIL OIL

Crushed tomatoes, garlic, olive oil and basil topped with panko gremolata and garnished with a fried basil leaf and drizzled basil oil



FLEURS de PRAIRIE ROSÉ

A crisp Provence rosé that brightens the tomato and basil while softening the garlic and cheese. Light and fresh—a perfect pairing for the dish

COURSE 3



SIRLOIN* WITH CALABRIAN PESTO**

Our 10 oz. sirloin, wood-grilled with Mr. C's signature Grill Baste, olive oil, and herbs, topped with Calabrian butter, pesto, and shredded parmesan. Served with Italian green beans with caramelized red onion and sliced garlic



IL BORRO BORRIGIANO TOSCANA

Borrighiano is a versatile, year-round wine that blends Sangiovese's elegance with cabernet sauvignon's structure and spice. A bold Tuscan red that matches the richness of the steak



COURSE 4



VANILLA PANNA COTTA WITH STRAWBERRY SAUCE

A delicate vanilla panna cotta with layers of strawberry sauce, crowned with whipped cream and garnished with fresh mint



THE PRISONER RED BLEND

A bold, fruit-forward red that enhances the strawberry while balancing the creamy vanilla with a smooth, spiced finish



*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.

A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR RESTAURANT TEAM IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR INTOLERANCE. SOME PASTA IS COOKED IN A SHARED POT, WHICH POSES A RISK OF CROSS CONTACT WITH EGG ALLERGENS.

