

WHERE MEALS BECOME *Memories*



Appetizer & Entrées

FENNEL SAUSAGE ARANCINI

Risotto blended with fennel sausage, mozzarella, grated parmesan and romano cheese, breaded and fried. Served with marinara dipping sauce | 12.49

🍷 Pair with Conundrum Red Blend

SIRLOIN* SPINACI ARDENTE

Our 7oz sirloin, wood-grilled with Mr. C's Grill Baste, olive oil and herbs, topped with wilted spinach, crushed tomatoes, basil, garlic and gorgonzola cheese. Served with garlic mashed potatoes and Italian green beans | 25.49
Upgrade to 10oz sirloin | 29.49

🍷 Pair with DAOU Cabernet Sauvignon

SPAGHETTI CARBONARA

Spaghetti tossed in a rich bacon cream sauce with eggs, parmesan, romano cheese and diced tomatoes, topped with bacon | 18.99
add chicken | 22.99
add shrimp (imported, farm-raised) | 23.99
add chicken & shrimp (imported, farm-raised) | 24.49

🍷 Pair with Tormaresca Chardonnay

Premium Sides

ITALIAN GREEN BEANS

Green beans sautéed with caramelized red onion and sliced garlic | 6.29
Upgrade to any entrée (that includes a side) for an additional 2.29

PARMESAN RISOTTO

Creamy risotto blended with mozzarella and parmesan cheese | 7.29
add shrimp scampi (imported, farm-raised) | 8.79
add spicy shrimp (imported, farm-raised) | 8.79
add spicy chicken | 8.29
Upgrade to any entrée (that includes a side) for an additional charge

Dessert

APPLE CROSTATA

Light and crispy cinnamon apple tart freshly baked and topped with vanilla ice cream, drizzled with salted caramel and garnished with fresh mint | 11.99
🍷 Pair with Chateau Ste Michelle Riesling

Some items served at this establishment may contain imported seafood. Ask for more information.

* 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.

Before placing your order, please notify your server if anyone in your party has a food allergy or food intolerance.

Some pasta is cooked in a shared pot, which poses a risk of cross contact with egg allergens.

SEASONAL FLAVORS TO *Remember*



Seasonal Beverages

CINNAMON APPLE SANGRIA

A blend of Bonizio Bianco, Tuaca liqueur, crisp apple juice, and house-made cinnamon apple syrup. Garnished with apple slices, a cinnamon stick, and a Bordeaux cherry for the perfect taste of the season | 11.99

LIMONCELLO MARTINI

A bright and refreshing Italian classic featuring Grey Goose vodka, Il Tramonto limoncello, and house-made sweet & sour. Served with a brûléed lemon wheel for a touch of caramelized citrus sweetness | 11.99

BLACKBERRY SPRITZER (SPIRIT-FREE)

A refreshing twist on sangria without the spirits. Crafted with blackberries and cranberry juice, then topped with sparkling water | 5.99



Featured Vino

DAOU CABERNET SAUVIGNON

From the hills of Paso Robles, this cabernet offers ripe blackberry and black cherry flavors accented by vanilla, cocoa and sweet oak, with smooth tannins and a rich finish | 15.29
Bottle | 55

WINES CONTAIN SULFITES.

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