CARRABBA'S
ITALIAN GRILL®

Toast to the New Year

JANUARY WINE DINNER

JANUARY 13 AT 6:00PM | $65 PER PERSON

Join us for our first Wine Dinner of 2026, a four-course pairing event featuring chef-crafted authentic Italian dishes paired with world-class wine selected to complement the rich flavors. Join us and help us celebrate the new year!

SEE MENU & RSVP AT CARRABBAS.COM/WINEDINNER
Price excludes tax & gratuity

JANUARY WINE DINNER

COURSE ONE

SPINACH ARANCINI

House-made with a blend of mozzarella, romano, parmesan, ricotta and cream cheeses breaded in panko, fried, and served with our sugo rosa sauce

ARCHETYPE SAUVIGNON BLANC

Its bright citrus notes, crisp acidity, and subtle herbal undertones, cuts through the richness of the cheeses while complementing the spinach and tomato elements

COURSE TWO

SHRIMP FRA DIAVOLO

Linguine tossed in spicy Calabrian chile marinara sauce, topped with gremolata, wood-grilled shrimp and green onions

MEIOMI PINOT NOIR

Known for its ripe berry notes, subtle spice, and silky texture, offers a smooth counterbalance to the heat of the dish

COURSE THREE

SIRLOIN SPINACI ARDENTE*

Wood-grilled sirloin with our signature Grill Baste, topped with spinach, crushed tomatoes, basil, garlic, and a melted five-cheese blend. Served over Italian green beans with caramelized onions and garlic

UNKNOWN AUTHOR CABERNET SAUVIGNON

Its bold structure, dark fruit intensity, and hints of spice and oak, complements the richness of the cheese and the savory depth of the sirloin

COURSE FOUR

CHOCOLATE CRÈME BRÛLÉE WITH STRAWBERRIES

Made with chocolate and topped with caramelized sugar, fresh strawberries, whipped cream and mint

ROBERT MONDAVI PRIVATE SELECTION MERLOT

The wine's soft tannins, ripe cherry and plum notes, and subtle hints of cocoa beautifully echo the dessert's richnesswhile enhancing the brightness of the strawberries

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