

CARRABBA'S
ITALIAN GRILL®

Sunkissed VINEYARD



JULY WINE DINNER JULY 14 & 22 AT 4:30PM | \$65 PER PERSON*

Celebrate the warmth of the season with a July Wine Dinner event inspired by the unforgettable glow and beauty of sunkissed vineyards. Each of these four courses highlights peak summer flavors, paired to capture the feeling of golden hour in your glass.



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

*Price excludes tax & gratuity

JULY WINE DINNER



COURSE 1

Spinach Arancini

House-made blend of spinach, mozzarella, romano, parmesan, ricotta, and cream cheese, breaded in panko, fried golden, and served with our tomato cream sauce



Chateau Ste. Michelle Riesling

From Washington's Columbia Valley, this Riesling offers crisp apple, white peach, and citrus notes, with bright acidity and a touch of sweetness that balances the cheesy arancini and rich tomato cream sauce



COURSE 2

Parmesan-Crusted Chicken with Arugula Salad

Chicken coated with Mama Mandola's breadcrumbs, sautéed, then topped with a fresh arugula and tomato salad with shredded parmesan cheese. Served with grilled vegetables and garnished with a grilled lemon



Quilt Threadcount Sauvignon Blanc

A crisp, citrus-driven sauvignon blanc that balances the richness of the parmesan crust and highlights the fresh arugula and lemon



COURSE 3

Linguine & Grilled Shrimp with Gorgonzola Cream Sauce**

Linguine tossed in a gorgonzola cream sauce with sautéed mushrooms, sun-dried tomatoes, parmesan and romano cheese sprinkled with walnut gremolata, then topped with wood-grilled shrimp and garnished with a fried basil leaf



Belle Glos Balade Pinot Noir

A rich, fruit-forward pinot noir that softens the gorgonzola while enhancing the earthy mushrooms and grilled shrimp



COURSE 4

Cheesecake with Walnut Brittle**

Our New York-style cheesecake topped with crumbled walnut brittle and salted caramel over chocolate sauce with a fresh mint garnish



Decoy by Duckhorn Vineyards Merlot

A smooth merlot that mirrors the caramel and chocolate while complementing the creamy cheesecake

**ITEM CONTAINS OR MAY CONTAIN NUTS.

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

CARRABBA'S
ITALIAN GRILL®

La Dolce Vita

A Summer Celebration
Cocktail Dinner



JULY COCKTAIL PAIRING DINNER JULY 29 & 30 AT 4:30PM / \$65 PER PERSON*

Join us this July for a four-course cocktail dinner featuring vibrant flavors, seasonal ingredients, and a celebration of la dolce vita.

Each course is paired with a specialty cocktail that channels the spirit of summertime in Italy. This is an evening made for enjoying great food, cocktails and company....the Italian way.

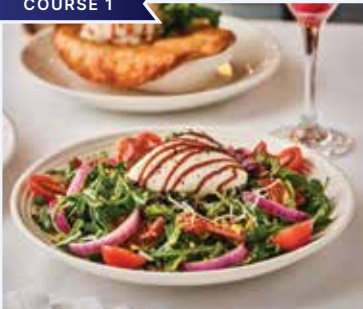


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*PRICE EXCLUDES TAX & GRATUITY

A Summer Celebration

COURSE 1



Parmesan Pistachio Arugula Salad with Burrata**

Seasoned burrata mozzarella on a bed of fresh arugula tossed in a lemon vinaigrette with red onions, grape tomatoes, crispy prosciutto, pistachios and parmesan cheese drizzled with balsamic glaze



Josh Cellars Prosecco D.O.C.

A modern celebration sparkling wine that is rooted in Italian tradition, shaped by an American story of family, and designed for everyday joy. Served with a Bomb Pop Jr. popsicle. The prosecco brings brightness and contrast to the dish

COURSE 2



Champagne Linguine with Shrimp

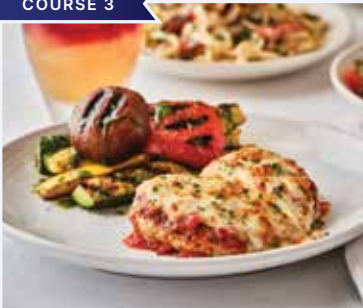
Linguine pasta tossed in a champagne cream sauce with roasted bell peppers, sautéed mushrooms and fresh tarragon, topped with wood-grilled shrimp



Star-Spangled Spritz

Tito's Handmade vodka, Aperol, strawberry and lime, topped with Josh Cellars Prosecco D.O.C. A bright, citrusy spritz that cuts through creamy champagne sauce while highlighting herbs, shrimp sweetness and subtle roasted flavors

COURSE 3



Lasagne-Herbed Grilled Chicken

Wood-grilled chicken topped with a blend of lasagne cheese mix, pomodoro sauce and shredded mozzarella, served with grilled vegetables drizzled with chive oil



New York Sour

Maker's Mark bourbon, sweet and sour and orange juice topped with Josh Cellars cabernet sauvignon. A bold bourbon sour with a cabernet float that cuts through cheesy richness while echoing the tomato sauce and enhancing smoky grilled flavors

COURSE 4



Cinnamon 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



Apple Pie Old Fashioned

Woodford Reserve bourbon, house-made apple pie syrup and Angostura bitters garnished with a cinnamon stick. A warm-spiced bourbon cocktail that mirrors the apple crostata's flavors while adding depth, balance and a smooth caramel 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.