



# Our Home Is Your Home for the New Year

We're sharing our most comforting specials, celebratory cocktails, and featured wine pairings all season



## ROSÉ SANGRIA

Sweet and refreshing. Fleurs de Prairie Rosé, Citronge, strawberry, pineapple, cranberry and passion fruit garnished with strawberry slices and lime  
(230 calories) | 8.99

## WOOD-FIRE OLD FASHIONED

Maker's Mark bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube  
(160 calories) | 11.49

## BRUSCHETTE CAPRESE

Toasted garlic and herbed bread topped with fresh burrata and roasted tomatoes tossed in a balsamic glaze with basil and drizzled extra virgin olive oil  
(1070 calories) | 10.99

FEATURED 

## Wine Pairing

**ECCO DOMANI**  
PINOT GRIGIO, ITALY



## LIMONCELLO BREAD PUDDING

House-made limoncello and vanilla custard-soaked brioche bread with limoncello syrup and vanilla ice cream  
(1000 calories) | 9.99

FEATURED 

**Pairing**  
**ESPRESSO MARTINI**



2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

Wines contain sulfites.

A 15% tax on the sale of alcoholic beverages and applicable sales tax will be included on the final bill.



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## RIGATONI AL FORNO

Rigatoni pasta oven-baked with our tomato cream sauce, romano, parmesan and goat cheese, topped with mozzarella (1620) | 14.99  
add Italian sausage (2010) | 19.99  
add wood-grilled chicken (1890) | 19.99

FEATURED 

## Wine Pairing

**CECCHI**

CHIANTI CLASSICO, TUSCANY



## SHORT RIB MARSALA

Tender bone-in short rib served over garlic mashed potatoes and topped with our signature Lombardo Marsala wine sauce (2040 calories) | 29.99

FEATURED 

## Wine Pairing

**COPPOLA DIAMOND**

CABERNET SAUVIGNON, CALIFORNIA

## New! CHAMPAGNE CHICKEN

Sautéed chicken topped with a tarragon champagne cream sauce with jumbo lump crab meat, mushrooms and roasted red peppers. Served with a side of sautéed broccoli (950 calories) | 24.49

FEATURED 

## Wine Pairing

**KENDALL JACKSON**

CHARDONNAY, CALIFORNIA



## PREMIUM SEASONAL SIDE ZUCCHINI STEFANO

Sautéed zucchini tossed in chopped tomatoes, basil, olive oil, garlic and onions, topped with shredded parmesan cheese (170 calories) | 5.79  
Add to any entrée for an additional 1.29



VISIT [CARRABBAS.COM](http://CARRABBAS.COM) FOR UPCOMING EVENTS & OFFERS

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