



# Our Home Is Your Home for the Holidays

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



## **MERRY BERRY MARTINI**

Grey Goose vodka, Classic Red Sangria, blood orange, and raspberry garnished with cranberries and a rosemary sprig. Served in a holiday ornament while supplies last (230 calories) | 11.29

## **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

## **New! ARANCINI**

Risotto blended with fennel sausage, mozzarella, grated parmesan and romano cheese, breaded and fried. Served with marinara dipping sauce (930 calories) | 10.79

FEATURED 

## **Wine Pairing**

### **CONUNDRUM**

RED BLEND, CALIFORNIA



## **New! TRIPLE CHOCOLATE BREAD PUDDING\*\***

House-made chocolate bread pudding with chocolate ganache, topped with vanilla ice cream, chocolate shavings, roasted cinnamon rum pecans and drizzled with chocolate and sea salted caramel sauce (610 calories) | 10.49

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.

\*\*ITEM CONTAINS OR MAY CONTAIN NUTS. Wines contain sulfites.

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## RIGATONI AL FORNO

Rigatoni pasta oven-baked with our tomato cream sauce, with Italian sausage, romano, parmesan, mozzarella and goat cheese, topped with mozzarella (1520 calories) | 20.49

FEATURED 

## Wine Pairing

**CECCHI**

CHIANTI CLASSICO, TUSCANY



## VEAL CHOP PARMESAN

Our 12oz frenched veal chop pounded thin, breaded in seasoned breadcrumbs and topped with pomodoro sauce, romano and parmesan cheese, then baked to a golden brown with melted mozzarella cheese. Served with a side of capellini pasta in our tomato cream sauce (1930 calories) | 40.49

FEATURED 

## Wine Pairing

**IL BORRO "PIAN DI NOVA"**  
SUPER TUSCAN, TUSCANY



## 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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