



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) | 9.99

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) | 12.99

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) | 10.99

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.

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

Our Home Is Your Home for the New Year

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



RIGATONI AL FORNO

Rigatoni pasta oven-baked with our tomato cream sauce, romano, parmesan and goat cheese, topped with mozzarella (1620) | 19.99

add Italian sausage

(2010) | 22.99

add wood-grilled chicken

(1890) | 22.99

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) | 32.99

FEATURED 

Wine Pairing

JUSTIN

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) | 26.99

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) | 6.49

Add to any entrée for an additional 1.99

VISIT CARRABBAS.COM FOR UPCOMING EVENTS & OFFERS

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

Wines contain sulfites.