

CARRABBA'S
ITALIAN GRILL®

CRUSHING IT

MARCH WINE DINNER

MARCH 3 & 18 AT 6:30PM | \$60 PER PERSON*

This March, in honor of National Women's History Month, we invite you to the return of our special five-course wine dinner celebrating those who strive for greatness.

Featuring exceptional wines crafted by trailblazing female winemakers, this evening is a tribute to those who are — in every sense: crushing it. Indulge in an unforgettable night of inspiring founder stories, Italian flavors curated by our chefs, and wine pairings that prove excellence has no limits.



SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER

*PRICE EXCLUDES TAX & GRATUITY





COURSE 1

Calabrian Shrimp Skewer

Wood-grilled shrimp skewer with grilled grape tomatoes tossed with a spicy Calabrian chili and lemon butter sauce with crushed red peppers, garlic and parsley



Riondo Prosecco

The prosecco balances the dish by cooling the spice, brightening the citrus, refreshing the palate, and complementing both the seafood and the grilled flavors



COURSE 2

Blackberry Whipped Ricotta

Blackberry compote over whipped honey ricotta goat cheese, garnished with lemon zest, mint chiffonade and served with grilled focaccia



Seven Daughters Moscato

Actress Taraji P. Henson joined Seven Daughters as a strategic advisor and creative collaborator. The moscato amplifies the fruit, cuts through the creaminess, complements the citrus and mint, and mirrors the dessert's sweetness perfectly



COURSE 3

Honey Goat Cheese Sacchetti

Italian for "Little Bags"—pasta stuffed with creamy goat cheese, in a honey "beurre blanc" sauce made with lemon butter, honey, basil and parsley around a bed of fresh arugula



Chloe Pinot Grigio

The senior winemaker for Chloe Wine Collection is Andrea Brambila. This wine brings freshness and citrus that lifts the richness while brightening every flavor on the plate



COURSE 4

Chicken Toscana

Oven-baked chicken basted in orange lemon butter over a bed of creamy sausage and lentil risotto. Garnished with a fresh rosemary sprig and served with a side of Italian green beans with sautéed onions and garlic



Apothic Red Blend

Ashleigh Ricchio joined the Apothic winemaking team in 2019, blending innovation with tradition. The red blend enhances the dish by balancing citrus brightness with dark fruit, matching creamy textures with smooth tannins, and complementing the savory sausage and herbs with its warm, spiced character



COURSE 5

Italian Cannoli Sundae**

Vanilla ice cream infused with cannoli cream rolled in crushed cannoli shells, topped with pistachios and chocolate drizzle, over chocolate sauce with a chocolate curl



McBride Sisters Red Blend

Founded by sisters Robin McBride and Andréa McBride John. Their mission was to make wine that's accessible, socially conscious, and culturally aware, all while building a wine legacy that reflects their story and values. This wine elevates the Italian Cannoli Sundae by balancing sweetness, enhancing the chocolate and complementing the pistachios

**ITEM CONTAINS OR MAY CONTAIN NUTS.

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



CARRABBA'S
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SPRITZ IT UP

March Beverage Dinner

MARCH 25 & 26 AT 6:30PM | \$60 PER PERSON*

Welcome Spring with a five-course Spritz pairing dinner that celebrates Italy's timeless tradition: bubbly, bright, and made for savoring the season.

Each chef-crafted course is thoughtfully paired to highlight the effervescence and vibrant flavors that make this Italian ritual so irresistible.



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

*PRICE EXCLUDES TAX & GRATUITY



COURSE 1

SICILIAN CHICKEN SKEWER

Wood-grilled chicken skewer over a spicy Calabrian chile and lemon butter sauce with crushed red peppers, garlic and parsley, served with toasted focaccia bread



RIONDO PROSECCO

The subtle softness of the prosecco helps round out spice, making the dish feel more balanced



COURSE 2

PEACHES & BURRATA

Fresh burrata mozzarella surrounded by a medley of peaches, strawberries, red onion, mint and basil over a bed of fresh arugula tossed in vinaigrette dressing



SORRENTO SPRITZ

Hendrick's gin, Aperol, house-made Limoncello, house-made sour topped with sparkling water and garnished with an Amalfi umbrella



COURSE 3

LEMON CREAM ASPARAGUS WITH SHRIMP

Linguine tossed in a creamy lemon alfredo sauce with asparagus, roasted tomatoes and parmesan cheese. Topped with wood-grilled shrimp, and garnished with fresh basil chiffonade and lemon zest



HUGO SPRITZ

St-Germain Elderflower liqueur and mint topped with Riondo Prosecco and sparkling water



COURSE 4

SICILIAN CITRUS HERB SALMON*

Wood-grilled salmon topped with a zesty citrus salsa of oranges, red bell and crushed red peppers, lemon, olive oil and basil, served with a side of Italian green beans over a spicy Calabrian chile and lemon butter sauce



PASSION PEAR SPRITZ

New Amsterdam Passion Fruit vodka, desert pear, lemon and pineapple juice topped with Riondo Prosecco



COURSE 5

BLACKBERRY CROSTATA

Light and crispy blackberry tart, freshly baked and topped with vanilla ice cream and garnished with fresh mint



LIMONATA SPRITZ

Il Tramonto limoncello, house-made sour, orange juice topped with Riondo Prosecco and sparkling water

*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 OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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

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A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.

26-03-10-MENU-CORP

