

CARRABBA'S
ITALIAN GRILL®

CRUSHING IT

MARCH WINE DINNER

MARCH 3 AT 6:00PM | \$65 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

 **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

 **Meomi Pinot Noir**

Meomi winemaker Melissa Stackhouse's philosophy emphasizes balancing fruit from the brand's three coastal vineyard regions—Sonoma, Monterey, and Santa Barbara—to craft wines that are ripe, layered, and harmonious. Meomi Pinot Noir elevates Chicken Toscana by adding fruitiness to the citrus glaze, elegance to the creamy risotto, warmth to the herbs, and enough structure to balance the sausage

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

 **ONE HOPE Red Blend**

Mari Wells Coyle, Head Winemaker, focuses on creating wines that are accessible yet thoughtfully crafted, aligning with ONEHOPE's mission to "share wine and give hope." One Hope Red Blend elevates the Italian Cannoli Sundae by harmonizing sweetness, highlighting chocolate and nut flavors, and balancing the creamy textures

**ITEM CONTAINS OR MAY CONTAIN NUTS.

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

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS



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

26-03-10-FRAN



CARRABBA'S
ITALIAN GRILL.

SPRITZ IT UP

March Beverage Dinner

MARCH 25 AT 6:00PM | \$65 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

*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

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, housemade 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 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 prosecco

COURSE 5

BLACKBERRY CHEESECAKE

Creamy New York-style cheesecake topped with blackberry sauce

LIMONATA SPRITZ

Limoncello, house-made sour, orange juice topped with 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.

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS



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

26-03-25-FRAN

