

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](https://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



#### Meiomi Pinot Noir

Meiomi 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. Meiomi 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.



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# 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.



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## **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.

