

CARRABBA'S
ITALIAN GRILL®



CRUSHING IT

MARCH WINE DINNER

March 11 & 19 at 6:30pm | \$60 per person*

This March, in honor of National Women's History Month, we invite you to a special five-course wine dinner that celebrates striving 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

MARCH WINE DINNER

COURSE 1

BERRIES & BURRATA

Creamy burrata mozzarella over balsamic glaze with fresh berries and mint, drizzled with extra-virgin olive oil



RIONDO PROSECCO

Riondo is an authentic sparkling wine that celebrates the easy-living spirit of Italy. The bright acidity and effervescence cut through the richness of the burrata, while its subtle notes of green apple and pear complement the sweetness of the berries

COURSE 2

SPIEDINO DI MARE

Shrimp coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce



CHLOE PINOT GRIGIO

Winemaker Andréa Brambila has been crafting wine for nearly twenty years. This wine showcases expressive fruit character that enhances the delicate flavor of the shrimp

WINEMAKER: ANDRÉA BRAMBILA

COURSE 3

TUSCAN STRAWBERRY SALAD WITH SCALLOP

Romaine lettuce, fresh strawberries, red onion, tomatoes and crumbled gorgonzola in our strawberry vinaigrette and topped with wood-grilled sea scallops



J PINOT GRIS

Founder Judy Jordan came from a family with deep roots in the wine industry. J Pinot Gris has become a flagship wine, for J Vineyards earning a loyal following for its balance of vibrancy and approachability. The fresh and fruity well-rounded profile highlights the salad's vibrant flavors

WINEMAKER: NICOLE HITCHCOCK

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



APOTHIC RED BLEND

Winemaker Debbie Juergenson blends the most distinctive California grape varieties to craft each vintage of her wines. The wine's bold, dark fruit flavors balance the savory richness of the sausage and lentil

WINEMAKER: DEBBIE JUERGENSON

COURSE 5

WARM FUDGE BROWNIE WITH SALTED CARAMEL

A warm, rich fudge brownie drizzled with salted caramel sauce topped with vanilla ice cream, chocolate shavings and dusted with cocoa powder



DROP OF SUNSHINE RED BLEND

Crafted to evoke the feeling of a golden sunset over a vineyard, this wine is a toast to women, their complex stories, and the power of their connection. The ripe berry flavors and subtle hints of spice complement the deep chocolate richness of the brownie

WINEMAKER: MARGO VAN STAVEREN

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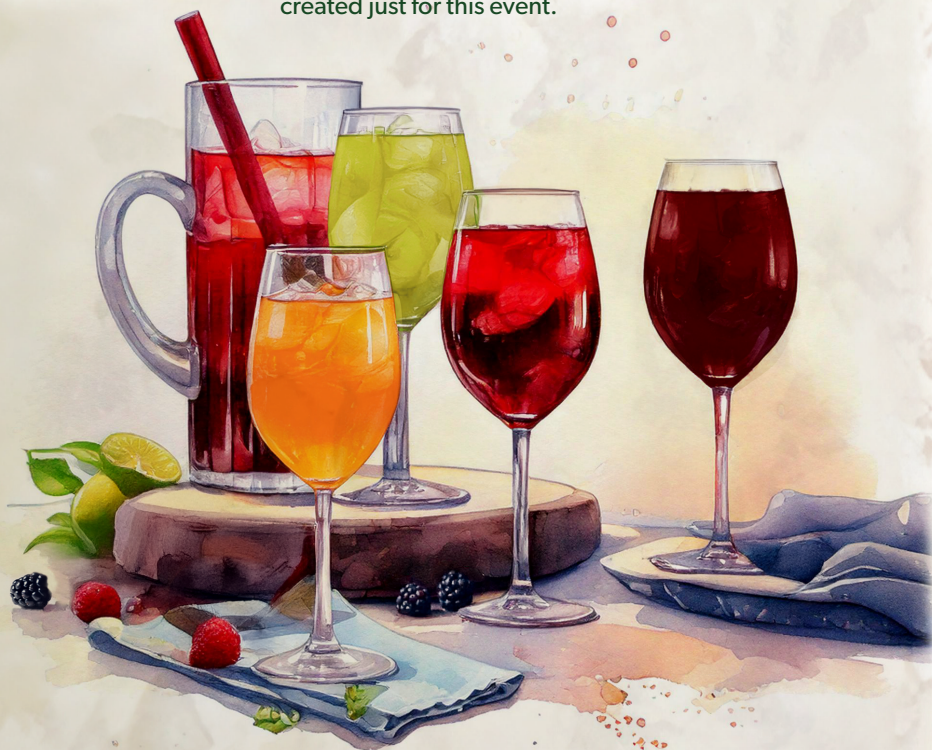


CARRABBA'S
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Sangria Soirée

MARCH 26 & 27 AT 6:30PM | \$60 PER PERSON*

Sangria is a cherished part of Italian tradition. It's a symbol of a relaxed way of life, and is beloved for its vibrant flavors. To welcome springtime, embrace the delights of the season and enjoy a five-course Sangria pairing dinner with a menu created just for this event.



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

**Price excludes tax & gratuity*

Sangria Soirée Dinner

COURSE

1

Berries & Burrata

Creamy burrata mozzarella over balsamic glaze with fresh berries and mint, drizzled with extra-virgin olive oil



PAIRED WITH RIONDO PROSECCO

COURSE

2

Shrimp & Ricotta Focaccia**

Toasted focaccia layered with pesto and ricotta cheese, sprinkled with bacon and topped with wood-grilled shrimp and sangria coulis. Garnished with basil chiffonade



PAIRED WITH SPRINGTIME SANGRIA

Celebrate the season with this refreshing twist on a classic sangria. Midori liqueur, St. Germain liqueur, Bonizio Bianco white wine, pineapple juice and fresh sweet and sour are hand shaken with fresh mint leaves and topped with Sprite

COURSE

3

Spring Salad with Scallops

Wood-grilled sea scallops over fresh romaine with carrots, tomatoes, red onion, asparagus and artichoke hearts, tossed in our Italian vinaigrette dressing and topped with bacon and crumbled gorgonzola



PAIRED WITH PEACH SANGRIA

Bright and sweet. Absolut Apeach, Citrónge, cranberry and orange juices and Bonizio Blanco garnished with strawberry and lemon

COURSE

4

Chicken Bordeaux

Wood-grilled chicken with wilted spinach, goat cheese and Bordeaux cherries topped with a cherry reduction. Served with grilled asparagus



PAIRED WITH CLASSIC RED SANGRIA

Bold and spicy. Bonizio Rosso, brandy and a hint of cinnamon garnished with strawberry, lime, orange and lemon

COURSE

5

Berries & Butter Cake

Sweet, rich butter cake, blackberries and raspberries drizzled with strawberry sauce topped with vanilla ice cream



PAIRED WITH BLACKBERRY SANGRIA

Light and fruity. Bonizio Rosso and Tuaca infused with blackberries, citrus and a hint of vanilla garnished with blackberry, orange and lemon

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS   

**ITEM CONTAINS OR MAY CONTAINS NUTS.

25-03-26-MENU