

CARRABBA'S
ITALIAN GRILL®



CRUSHING IT

MARCH WINE DINNER

March 11 at 6:00pm | \$65 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 winemaker, Rebacca Valls from SIMI winery, this evening is a tribute to all female winemakers that are 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://www.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



RUFFINO 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



SIMI CHARDONNAY

This wine features flavors of apple, pear, and stone fruits with hints of citrus and tropical notes. Toasted sweet oak, vanilla cream, and baking spice complement a rich, round mouthfeel with balanced acidity and a touch of minerality on the finish

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



SIMI SAUVIGNON BLANC

This wine is beautifully balanced with vibrant flavors of citrus, stone fruit, and a subtle herbaceousness. Crisp and light bodied with a refreshing acidity, this wine carries a subtle richness to round it out

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



SIMI CABERNET SAUVIGNON

This vibrant, fruit forward wine is laced with flavors of toasted oak and hints of warm brown spice and finishes with velvety tannins. Elegant and food friendly, this wine is sure to please

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



MEIOMI PINOT NIOR

This California red wine's juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate

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25-03-11-FRAN

CARRABBA'S
ITALIAN GRILL®

Sangria Soirée

MARCH 26 AT 6:00PM | \$65 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 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

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**ITEM CONTAINS OR MAY CONTAINS NUTS.

25-03-26-FRAN