



CARRABBA'S
ITALIAN GRILL®

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://www.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

