

CARRABBA'S
ITALIAN GRILL®

DIRECTOR'S CUT

Immerse yourself in this sensory experience of authentic Italian cuisine paired with the cinema-inspired wines from Francis Ford Coppola.

Much like a classic film, this four-course dinner unfolds with anticipation, revealing layers of chef-crafted flavors and thoughtful wine pairings sure to leave you captivated.

PRODUCTION:

MAY WINE DINNER

DATE

MAY
13+21

TIME

6:30PM

PRICE

\$75
PER PERSON*



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

**Price Excludes tax & gratuity*

"Winemaking and filmmaking are two great art forms."

– FRANCIS FORD COPPOLA

COURSE **CREAMY TARRAGON SHRIMP BRUSCHETTE**

1

Baked garlic bread, topped with wood-grilled shrimp, tossed in a tarragon cream sauce and garnished with diced tomatoes



DIRECTOR'S CUT CHARDONNAY

Director's Cut represents Francis Coppola winemaker's vision of varietal wines. Buttery, oaky undertones enhance the creaminess of the Tarragon Shrimp, while tropical fruit notes complement the seafood flavors

COURSE **LINGUINE SOSTANZA**

2

Sostanza, or "sustenance" in Italian, was a dish our founder's Grandma Mandola and Mama Grace prepared often for the family. Linguine tossed in crushed tomatoes, garlic, and olive oil with artichoke hearts, mushrooms, spinach and topped with ricotta salata



DIRECTOR'S CUT CINEMA RED BLEND

Cinema is a blend of cabernet and zinfandel grapes. The structure is evocative of this varietal's home in Puglia, Italy. Bright and medium-bodied, with flavors of fresh red fruit and wild berries, this wine complements the acidity of the sostanza sauce

COURSE **TUSCAN-GRILLED FILET WITH CRAB SCAMPI***

3

Our 9oz filet, wood-grilled with Mr. C's Grill Baste, olive oil and herbs topped with a creamy lemon butter, garlic & crab sauce. Served with a side of Zucchini Stefano with shredded parmesan and roasted red potatoes drizzled with roasted garlic aioli



DIRECTOR'S CUT PINOT NOIR

The wine reflects the artistry of both cinema and winemaking, featuring a Zoetrope strip on the label, as a nod to early motion pictures. The wine's bright cherry and red berry notes complement the richness of the wood-grilled filet

COURSE **CHOCOLATE WALNUT**

4

BROWNIE WITH RASPBERRIES **

A rich, warm brownie topped with walnuts, chocolate chips, and vanilla ice cream over chocolate sauce, garnished with fresh raspberries and mint



COPPOLA DIAMOND CABERNET SAUVIGNON

The inspiration for the Diamond Collection was a bottle of 1906 Claret that Francis Ford Coppola found in the cellar of the Napa Valley property he purchased in 1975. Full bodied and intense, its flavors stand up to the richness of the chocolate brownie

*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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ITEM CONTAINS OR MAY CONTAIN NUTS.

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★ COURSE 1

CREAMY TARRAGON SHRIMP BRUSCHETTE

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DIRECTOR'S CUT CHARDONNAY



★ COURSE 2

LINGUINE SOSTANZA

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DIRECTOR'S CUT CINEMA RED BLEND



★ COURSE 3

TUSCAN-GRILLED FILET WITH CRAB SCAMPI*

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DIRECTOR'S CUT PINOT NOIR



★ COURSE 4

CHOCOLATE WALNUT BROWNIE WITH RASPBERRIES **

A rich, warm brownie topped with walnuts, chocolate chips, and vanilla ice cream over chocolate sauce, garnished with fresh raspberries and mint

**COPPOLA DIAMOND
CABERNET SAUVIGNON**

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