

CARRABBA'S
ITALIAN GRILL®

ANTINORI

November Wine Dinner

NOVEMBER 4 AT 6:00PM | \$70 PER PERSON*

Antinori wines reflect the passion and craftsmanship of 26 generations of winemaking. The Antinori family is one of the world's most respected names in vino.

Our November Wine Dinner presents four savory Italian courses, perfectly paired with these exceptional wines. We invite you to join us and enjoy the comforting essence of home.

Extraordinary wine. Homemade flavors. Unforgettable moments.



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

**Price Excludes tax & gratuity*



NOVEMBER WINE DINNER

COURSE 1

Fall Salad with Fig Vinaigrette**

Romaine lettuce, spinach, red onion, and grape tomatoes tossed in a fig vinaigrette, sprinkled with pistachios and topped with wood-grilled shrimp

VILLA ANTINORI TOSCANA BIANCO

The Antinori family has been involved in the art of winemaking for over 600 years, with their roots tracing back to 1385. The label is an illustration of the historic Villa Antinori, the family's ancestral home in Tuscany. This wine's clean, refreshing finish balances the savory element of the salad

COURSE 2

Penne Franco with Chicken

Penne pasta tossed with garlic, olive oil, sun-dried tomatoes, sauteed mushrooms and olives topped with wood-grilled chicken and grated ricotta salata

SANTA CRISTINA TOSCANA CABERNET SAUVIGNON

This line, introduced in 1946, was created as a tribute to the rich winemaking traditions of Tuscany while embracing modern techniques and styles that appeal to contemporary tastes. The wine's full-bodied nature complements the Mediterranean-style pasta dish

COURSE 3

Grilled Sirloin* with Ravioli

Our sirloin, wood-grilled with Mr. C's Grill Baste, olive oil and herbs, topped with a Ravioli filled with a creamy romano, parmesan cheese and black pepper sauce, drizzled with browned compound butter. Served with a side of broccoli au gratin

VILLA ANTINORI TOSCANA ROSSO

The Antinori family has one of the richest and most enduring stories in the history of wine — it spans over 600 years and 26 generations. Primarily a blend of Sangiovese with Cabernet Sauvignon, Merlot, and Syrah, the wine's structure and tannins complement the richness and char of the steak while enhancing the smoky, savory flavors

COURSE 4

Caramel Apple Crumble

Warm cinnamon apples under a golden-brown, crumbly topping with vanilla ice cream and salted caramel sauce

TORMARESCA CHARDONNAY

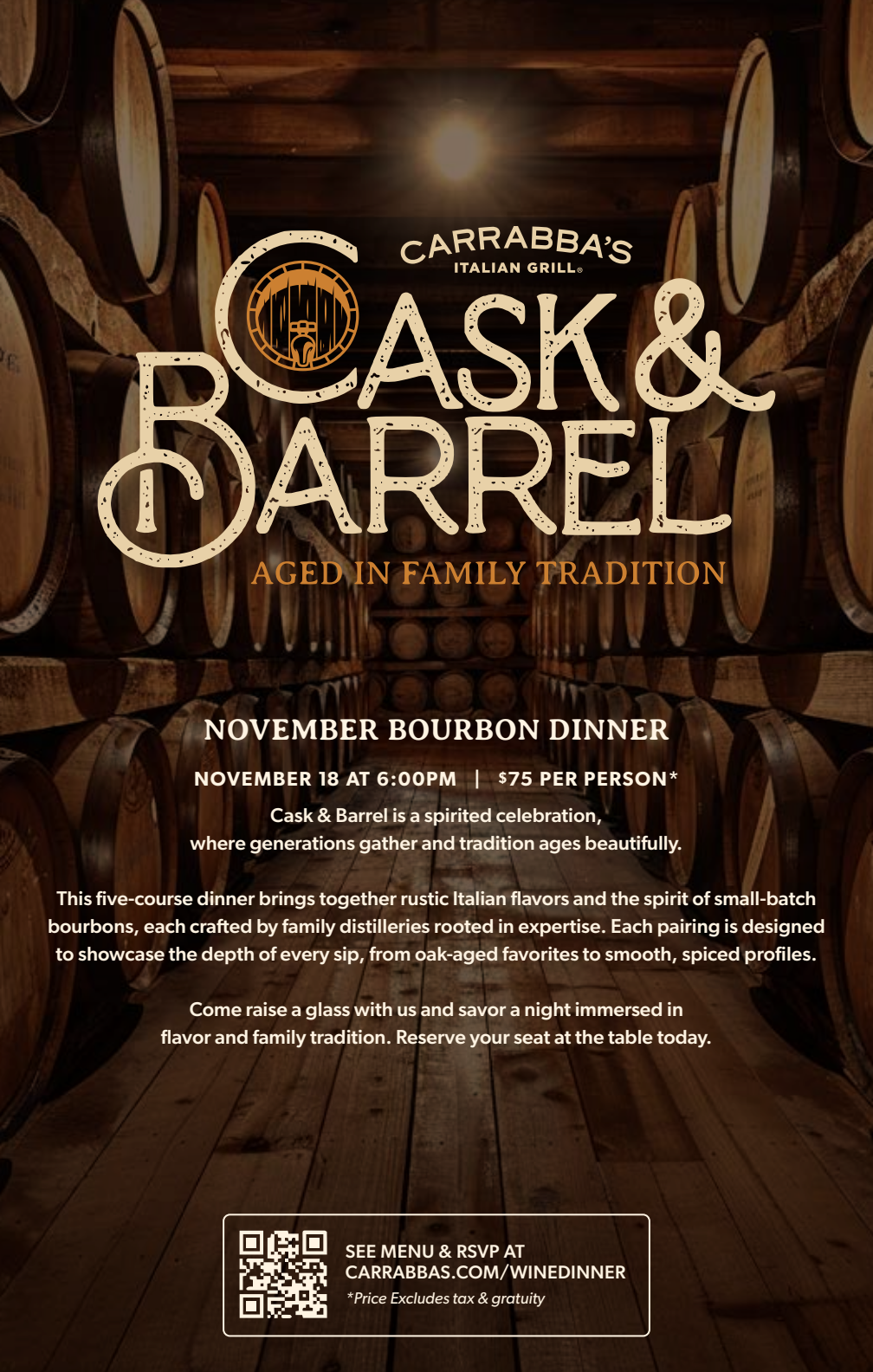
Tormaresca translates to “Tower by the Sea,” a reference to the ancient watchtowers that are along the coastline in Puglia. This wine is an extension of the Antinori philosophy to respect local tradition and original vines. The buttery texture complements the richness of the apple crumble

*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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CARRABBA'S
ITALIAN GRILL®

CASK & BARREL

AGED IN FAMILY TRADITION

NOVEMBER BOURBON DINNER

NOVEMBER 18 AT 6:00PM | \$75 PER PERSON*

Cask & Barrel is a spirited celebration,
where generations gather and tradition ages beautifully.

This five-course dinner brings together rustic Italian flavors and the spirit of small-batch bourbons, each crafted by family distilleries rooted in expertise. Each pairing is designed to showcase the depth of every sip, from oak-aged favorites to smooth, spiced profiles.

Come raise a glass with us and savor a night immersed in
flavor and family tradition. Reserve your seat at the table today.



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

**Price Excludes tax & gratuity*

NOVEMBER BOURBON DINNER

COURSE 1

Creamy Potato Parmesan Soup

Diced potatoes in a creamy chicken base with parmesan cheese and garnished with fresh chives

COURSE 2

Grilled Wings

Wood-grilled wings prepared with Mr. C's Grill Baste, olive oil, herbs and Calabrian chile butter



FIG BOURBON SOUR

Bourbon, house-made rosemary syrup, fig and sweet & sour. The bourbon brings rich caramel, vanilla, and oak notes that mirror the smoky depth of the wings

COURSE 3

Rigatoni with Rosemary Cream and Sausage

Rigatoni pasta in a garlic rosemary cream sauce, sauteed mushrooms and roasted tomatoes. Topped with crumbled Italian fennel sausage



ITALIAN BUCK

Whiskey, house-made Limoncello, lemon juice and topped with ginger beer. The bright, citrusy effervescence of the cocktail complement the creamy rosemary sauce

COURSE 4

Ribeye* with Gorgonzola Walnut Butter **

Wood-grilled ribeye prepared with Mr. C's Grill Baste, olive oil and herbs topped with a creamy gorgonzola walnut butter with toasted walnuts. Served with creamed spinach



NONSTOP TO VENICE

The bourbon amplifies the savory, nutty, and creamy flavors of the dish while balancing the richness of the steak

COURSE 5

Cookies & Crème Brûlée

Classic vanilla crème brûlée topped with caramelized sugar, whipped cream and fresh strawberries accompanied by a Chocolate Chip Old Fashioned garnished with a freshly baked chocolate chip cookie



CHOCOLATE CHIP COOKIE OLD FASHIONED

Bourbon, vanilla, and chocolate bitters garnished with a colossal chocolate chip cookie. The bourbon's spice, vanilla, and toasty oak complement the silky vanilla custard of the crème brûlée

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25-11-25-FRAN-MENU