

CARRABBA'S
ITALIAN GRILL®

ANTINORI

FEATURING STAG'S LEAP

November Wine Dinner

NOVEMBER 4 & 12 AT 6:30PM | \$65 PER PERSON*

From the rolling hills of Tuscany to the vineyards of Stag's Leap Wine Cellars in Napa, 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

**T VILLA ANTINORI
TOSCANA BIANCO**

COURSE 2



Penne Franco with Chicken

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

**T SANTA CRISTINA TOSCANA
CABERNET SAUVIGNON**

COURSE 3



Grilled Sirloin* with Jumbo Raviolo

Our 10oz sirloin, wood-grilled with Mr. C's Grill Baste, olive oil and herbs, topped with a jumbo raviolo filled with a creamy romano, parmesan cheese and black pepper sauce, drizzled with browned compound butter. Served with a side of broccoli au gratin

**T STAG'S LEAP 'ARTEMIS'
CABERNET SAUVIGNON**

COURSE 4



Caramel Apple Crumble

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

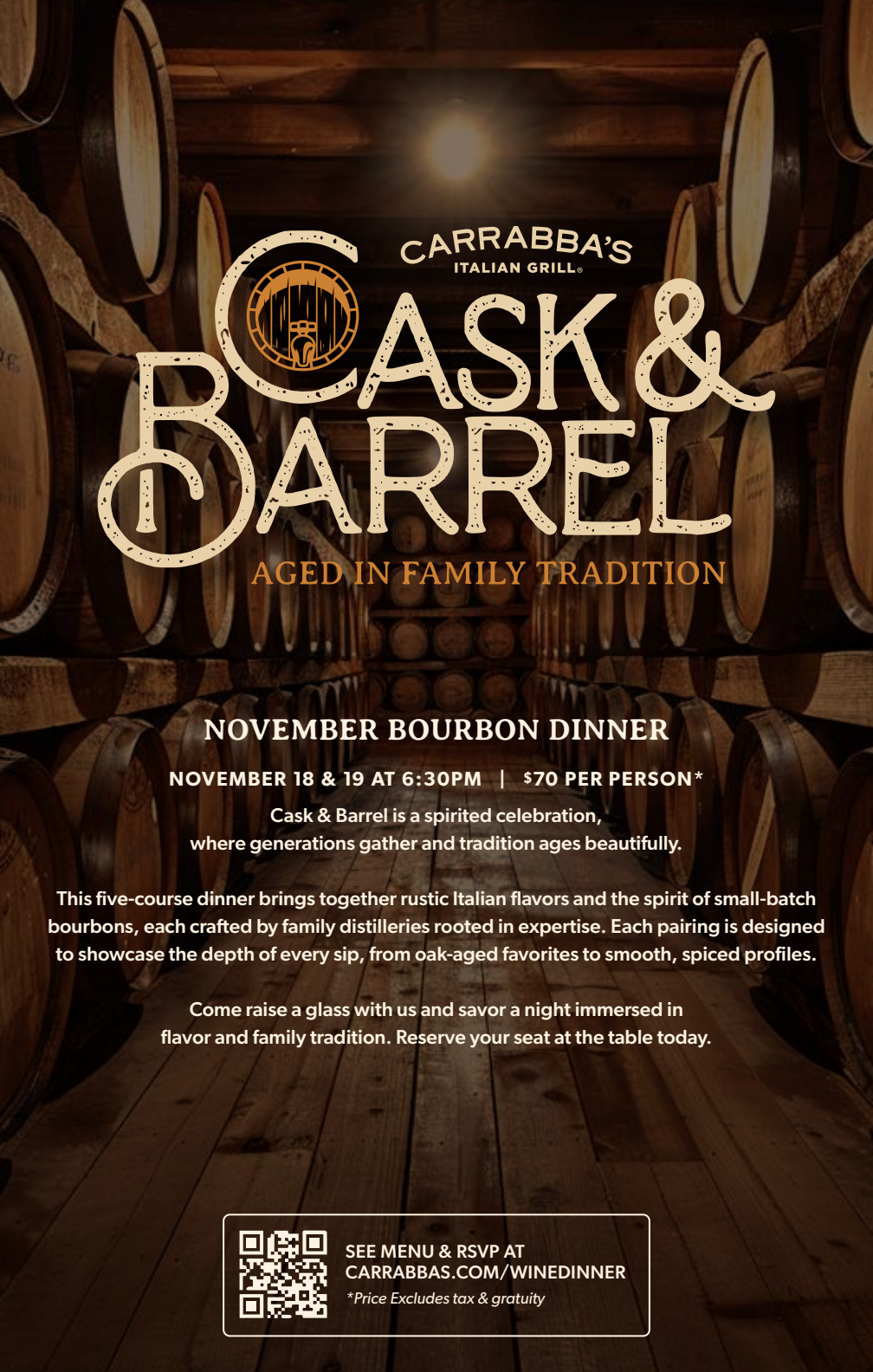
**T TORMARESCA
CHARDONNAY**

*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.

SHARE YOUR EXPERIENCE WITH US

#CARRABBASWINEDINNER | TAG @CARRABBAS





CARRABBA'S
ITALIAN GRILL®

CASK & BARREL

AGED IN FAMILY TRADITION

NOVEMBER BOURBON DINNER

NOVEMBER 18 & 19 AT 6:30PM | \$70 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 FEATURING
ELIJAH CRAIG BOURBON**



COURSE 3

Rigatoni with Rosemary Cream and Sausage

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



**ITALIAN BUCK FEATURING
JACK DANIEL'S WHISKEY**



COURSE 4

Delmonico* with Gorgonzola Walnut Butter **

Wood-grilled Delmonico 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 FEATURING UNCLE
NEAREST 1884 SMALL BATCH WHISKEY**



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
FEATURING BULLEIT BOURBON**

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