CARRABBA'S
ITALIAN GRILL®

ANTINORI

FEATURING STAG'S LEAP WINE CELLARS

NOVEMBER 2026 WINE DINNER
NOVEMBER 4 & 10 AT 4:30PM | $65 PER PERSON*

Join us for an unforgettable Wine Dinner featuring a selection of Antinori wines. The Antinori family has spent 26 generations crafting wines, from the rolling hills of Tuscany to Stag's Leap Wine Cellars in Napa. Each pairing brings together rich flavors and the timeless tradition behind some of the world's most celebrated wines.



SEE MENU & RSVP AT
CARRABBAS.COM/WINEDINNER

*Price excludes tax & gratuity

NOVEMBER WINE DINNER



Bruschetta with Whipped Ricotta, Prosciutto & Fig

Crisp toasted sourdough layered with velvety whipped ricotta, savory prosciutto, marinated shaved fennel, fig jam, fresh cracked black pepper, olive oil and garnished with fresh fennel fronds

Villa Antinori Toscana Bianco

Villa Antinori was created in 1928 by the Antinori family as a wine that represented the future of Tuscan winemaking. The bright citrus, crisp fruit and floral notes complement the whipped ricotta and sweet fig jam, while its acidity cuts through the richness of the prosciutto



Pumpkin Ravioli with Brown Butter & Sage**

Classic pumpkin filled ravioli in a brown butter and sage sauce topped with walnuts, drizzled balsamic glaze and crumbled Italian amaretti cookies. Finished with shaved parmesan cheese and crispy sage leaves

Tormaresca Chardonnay

The name Tormaresca means “towers of the sea” in Italian, reflecting its connection to the coastal landscapes of Puglia. The vibrant notes of apple, pear and citrus, with a creamy texture and subtle oak, elevates the sweet pumpkin filling and rich brown butter sage sauce



Grilled Sirloin* with Italian Salsa Verdi

Our 7oz sirloin, wood-grilled with Mr. C’s Grill Baste, olive oil and herbs topped with a house-made Italian chimichurri. Served with garlic mashed potatoes and roasted carrots

Stag’s Leap Artemis Cabernet Sauvignon

Named after the Greek goddess of the hunt, this cabernet sauvignon enhances the bold, wood-grilled flavors of the sirloin with rich notes of blackberry, black cherry and dark plum



Chocolate Hazelnut Torte**

Rich chocolate torte layered with roasted hazelnuts and a buttery crumble topping, served over decadent chocolate sauce and finished with strawberry buttermilk Chantilly cream and dark chocolate shavings

Santa Cristina Cabernet Sauvignon

Santa Cristina was created in 1946 by the Antinori family as a wine that represented the tradition and quality of Italian winemaking. Rich notes of blackberry, dark cherry and subtle spice bring out the decadent chocolate and roasted hazelnut flavors

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BEFORE PLACING YOUR ORDER, PLEASE NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY OR FOOD INTOLERANCE. SOME PASTA IS COOKED IN A SHARED POT, WHICH POSES A RISK OF CROSS CONTACT WITH EGG ALLERGENS.

*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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A NON-ALCOHOLIC BEVERAGE MAY BE SUBSTITUTED FOR THE ALCOHOLIC BEVERAGE UPON REQUEST.

CARRABBA'S
ITALIAN GRILL®

AGED
TO PERFECTION

A FAMILY TRADITION

NOVEMBER 2026 BOURBON DINNER
NOVEMBER 17 AT 6:00PM | $75 PER PERSON*

Join us for a spirited celebration, where tradition ages beautifully. This five-course dinner brings together rustic Italian flavors and the spirit of small-batch bourbons, crafted by distilleries rooted in expertise. Each pairing showcases depth in every sip. Raise a glass with us and reserve your seat today.



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*Price excludes tax & gratuity



COURSE 1

AMUSE-BOUCHE: CREAMY POTATO PARMESAN

Diced potatoes in a rich, creamy chicken base, topped with parmesan cheese and fresh chives



COURSE 2

KALE SALAD WITH FENNEL & CITRUS

Fresh kale with orange segments, shaved fennel and red onion, tossed in Italian vinaigrette dressing and topped with freshly grated cheese and toasted garlic-herb streusel

NON-STOP TO VENICE

Elijah Craig, Aperol, Amaro Nonino, apple and sweet & sour. The crisp apple and citrus notes in the cocktail beautifully complement the fresh orange segments and fennel, while Aperol's bittersweet orange character enhances the salad's bright, zesty flavors



COURSE 3

RIGATONI ALLA VODKA WITH BURRATA**

Rigatoni in our tomato alla vodka cream sauce, topped with seasoned burrata, fresh basil then finished with pesto and extra virgin olive oil

BASIL HAYDEN TASTER

Named after Basil Hayden Sr., a pioneering distiller who began crafting bourbon in the late 1700s, it features a higher rye mash bill than many traditional bourbons, giving it a distinctive hint of spice while remaining exceptionally easy to sip



COURSE 4

RIBEYE* WITH GORGONZOLA WALNUT BUTTER**

Our wood-grilled ribeye seasoned with Mr. C's Grill Baste, olive oil, and herbs, topped with gorgonzola walnut butter and toasted walnuts. Served with braised Italian greens of kale, spinach, red onion, and bacon

BUFFALO TRACE TASTER

The Buffalo Trace distillery's name honors the ancient buffalo paths that early American pioneers followed westward. It offers notes of caramel, vanilla brown sugar, and toffee layered with hints of spice



COURSE 5

SALTED CARAMEL BUDINO**

Rich salted caramel pudding, drizzled with salted caramel sauce with sea salt and whipped cream. Finished with crushed amaretti cookies

ITALIAN NIGHTCAP

Four Roses bourbon, Disaronno amaretto, Tiramisu liqueur, crème de cacao and amaretti cookie. The warm vanilla and baking spice notes of the bourbon complement the rich salted caramel while the Disaronno echoes the dessert's toasted nutty flavors

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