



CARRABBA'S
ITALIAN GRILL®

WHISPERS FROM THE CELLAR

A HALLOWEEN EVENT



October 30 at 6:30pm | \$65 per person*

Welcome to a night of scary good food and wine as we celebrate Halloween with a deliciously eerie twist! Indulge in four delicious courses, each paired with delectable wines. Expect thrills, chills and flavors that will leave you bewitched. Enjoy – if you dare!



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

*Price Excludes tax & gratuity

A HALLOWEEN EVENT

COURSE 1

Mr. C's Antipasti

This hauntingly delicious first course summons prosciutto, fontina, olives, grilled focaccia, chopped burrata, fig jam, and chocolate curls. Named in honor of the Carrabba's family patriarch, it's a wickedly fun way to begin your spooktacular evening



FREAKSHOW CHARDONNAY

Freakshow's first white wine lures you in with a siren named Madison, whose eerie beauty haunts the circus-themed label. Its razor-sharp acidity cuts through the richness of creamy burrata, fig jam, and savory bites like prosciutto and olives. A chillingly smooth opening act

COURSE 2

Mezzaluna

Beware the bite... half-moon ravioli are stuffed with a blend of chicken, ricotta, parmesan, romano cheese, and spinach — all cloaked in tomato cream sauce. One taste, and you'll be enchanted by flavor



APOTHIC RED BLEND

Inspired from the ancient Apotheca, where winemakers once guarded their most spellbinding blends, Apothic Red enchants with its velvety body and deep, dark fruit flavors. This pairing is a hauntingly delicious duo you can't resist

COURSE 3

Bone-In Pork Chop*

This bone-in pork chop rises from the flames, wood-grilled and basted with our signature Mr. C's Grill Baste, a secret potion of olive oil and herbs. Crowned with a bewitching sweet maple brown butter and served alongside creamy fontina & mushroom risotto and garlic spinach



FREAKSHOW CABERNET SAUVIGNON

Step right up to the main attraction: Freakshow Cabernet. Its bold, spine-tingling blend of dark fruit and spice dares to dance with the smoky, herbaceous flavors of the wood-grilled pork chop. With circus flair, it's a wine that performs its spooky magic with every sip

COURSE 4

Pistachio Caramel Affogato**

A frightfully delicious dessert: Vanilla ice cream topped with house-made pistachio brittle and salted caramel sauce. Served with Café Boom Boom to pour over top



CAFE BOOM BOOM

A bewitching blend of espresso, Kahlua, Baileys Irish Cream, and Grand Marnier. Rich, velvety, and charged with a jolt of energy, it's the perfect potion to end your ghastly gathering. One sip and — boom — whispered magic unfolds

*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

