

CARRABBA'S
ITALIAN GRILL®

VINE & VINTAGE

SEPTEMBER WINE DINNER

SEPTEMBER 9 AT 6:00PM | \$65 PER PERSON*

This September, immerse yourself in the artistry of this celebrated region at Vine & Vintage, a four-course culinary experience crafted to delight the senses. Indulge in expertly paired wines that showcase the passion, and history behind every bottle.

Join us for an unforgettable evening of exceptional flavors. Swirl, sip, and savor – because each pour tells a story, each bite enhances the journey.



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

**PRICE EXCLUDES TAX & GRATUITY*

SEPTEMBER WINE DINNER



COURSE 1

Fennel Sausage Arancini

Risotto blended with fennel sausage, mozzarella, grated parmesan and romano cheese, breaded and fried. Served with marinara dipping sauce



PROPRIETOR'S PICK,
CABERNET SAVIGNON



COURSE 2

Rigatoni Poverella

Rigatoni pasta in a creamy garlic white wine sauce with parmesan cheese, roasted red peppers, artichoke hearts, kalamata olives, sun-dried tomatoes and crumbled fennel sausage



PROPRIETOR'S PICK,
RED BLEND



COURSE 3

Sirloin Marsala*

Wood-grilled sirloin prepared with Mr. C's Grill Baste, olive oil and herbs, topped with mushrooms and our Lombardo Marsala wine sauce. Served with green beans with caramelized red onions



PROPRIETOR'S PICK,
CABERNET SAUVIGNON



COURSE 4

Chocolate Semifreddo with Strawberries

Silky frozen Italian chocolate mousse, sliced and topped with whipped cream, chocolate sauce and fresh strawberries



PROPRIETOR'S PICK,
CABERNET SAUVIGNON

*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.

SHARE YOUR EXPERIENCE WITH US #CARRABBASWINEDINNER | TAG @CARRABBAS

