

CARRABBA'S
ITALIAN GRILL®

PASO ROBLES UNCORKED



SEPTEMBER 2026 WINE DINNER
SEPTEMBER 2 & 15 AT 6:30PM / \$60 PER PERSON*

Paso Robles, California, is renowned for its bold reds, expressive blends and masterful winemaking. Immerse yourself in the artistry of this celebrated region with our 4-course culinary experience crafted to delight the senses. Indulge in paired wines that showcase the passion, and history behind every bottle.



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

J. LOHR SEVEN OAKS CABERNET SAUVIGNON

A bold Paso Robles cabernet with dark fruit, spice and depth that enhances the rich, savory flavors of our arancini



• 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

PESSIMIST RED BLEND

This wine's motto is "A pessimist is never disappointed." This bold, fruit-forward wine with notes of blackberry, plum and spice complements the richness of the creamy sauce



• COURSE 3

POLLO MOSTARDA

Wood-grilled chicken, lightly coated in Italian breadcrumbs, topped with a mustard vermouth cream sauce and garnished with diced tomatoes. Served with sautéed broccoli

AUSTIN HOPE CABERNET SAUVIGNON

The Hope family has been farming in Paso Robles, California, since the 1970s. The chicken's smoky char and savory richness are matched by the cabernet's intense dark fruit and toasty oak flavors



• COURSE 4

CHOCOLATE SEMIFREDDO WITH STRAWBERRIES

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

DAOU CABERNET SAUVIGNON

Crafted by winemaker Daniel Daou, this cabernet is a remarkable expression of the Bordeaux-style wines for which Paso Robles is renowned. The blackberry and cassis notes enhance the deep cocoa flavors of the mousse

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

Before placing your order, please inform your server if a person 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. Wines contain sulfites.



26-09-02-MENU-CORP

CARRABBA'S
ITALIAN GRILL

THE KING'S TABLE

An Elvis Wine Dinner

An unforgettable evening of
Italian cuisine, expertly paired wines,
and live performances celebrating
the music of **Randy Elvis**.



SEPTEMBER 22 & 23

— 6:30 PM —

\$65 PER PERSON

Enjoy four chef-crafted courses,
each paired with premium wines while
experiencing live performances by
Randy Elvis throughout the evening.

Limited seating.
Reserve by emailing:

CA6904@CARRABBAS.COM

Price excludes tax & gratuity.

THE KING'S TABLE

An Elvis Wine Dinner



Opening Act

ROASTED TOMATO
BASIL BISQUE

*Fontina & Mozzarella
Grilled Cheese Soldier*

WINE PAIRING
RIONDO PROSECCO



Second Set

LOBSTER RAVIOLI

*Lobster in a White Wine
Cream Sauce with
Diced Tomatoes*

WINE PAIRING
ANTINORI TORMORESCA
CHARDONNAY



Headliner

HERB-GRILLED
TUSCAN PORK CHOP

*Topped with Marsala
Mushroom Sauce
Served with Garlic
Mashed Potatoes*

WINE PAIRING
IL BORRO
PIAN DI NOVA
TOSCANA, ITALY



Encore

CHOCOLATE PANNA COTTA

*Chocolate, ganache,
bananas & peanut
butter mousse
Chocolate ganache topped
with chopped bananas
and a peanut butter
mousse*

WINE PAIRING
THE PRISONER
RED BLEND



Live Performance

Throughout The Evening

Enjoy Elvis classics performed between courses.
Featuring favorites such as:

CAN'T HELP FALLING IN LOVE • SUSPICIOUS MINDS • DON'T BE CRUEL

Performed by Randy Elvis

