CHEERS TO 40 Years

THE PRISONER RED BLEND
A bold, fruit-forward red blend with a smooth, spiced finish | **20.29** Bottle | **77.00**

WINTER BERRY SANGRIA
A bright sangria with Bonizio Bianco, St-Germain elderflower liqueur, and Cointreau with pomegranate and cranberry juice
6oz **11.99** | 9oz **15.99**

CRANPEARY MARTINI
A Carrabba's classic brought back for the season! Absolut Pears vodka, Aperol, blood orange, cranberry and house-made sweet & sour come together in a festive blend of citrus and seasonal fruit | **12.99**

Non-Alcoholic Cocktail (21+)

STRAWBERRY BASIL FRESCA
A refreshing zero-proof blend of strawberry, lime and basil, balanced with Ritual Agave Spirit Alternative and fresh strawberries | **11.99**

May contain trace amounts of alcohol (less than 0.5% ABV)

WOOD-FIRE OLD FASHIONED
Maker's Mark bourbon with Angostura bitters and a Bordeaux cherry, smoked with oak and served over a colossal ice cube | **12.99**

WINES CONTAIN SULFITES.

CARRABBA'S
ITALIAN GRILL®

CELEBRATION IS SERVED

40 Years
EST 1986

Today we celebrate our heritage by bringing back some of your favorite dishes inspired by our family recipes, prepared with the traditions that have made Carrabba's special for four decades.



Seasonal Classic
SHORT RIB MARSALA

Tender bone-in short rib served over garlic mashed potatoes and topped with our signature Lombardo marsala wine sauce. Served with roasted carrots | **30.49**

Pair with
Cecchi Chianti Classico

Premium Side
ITALIAN BRAISED GREENS

A mix of braised kale, spinach, garlic and red onions seasoned with our herb mix, spicy chili, balsamic vinegar and bacon. Garnished with toasted garlic-herb streusel and parmesan cheese | **8.29**

Upgrade to any entrée (that includes a side) for an additional **2.29**

Classic Appetizer
SCOTTY THOMPSON

Warm goat cheese served over our house-made pomodoro sauce with toasted garlic bread for dipping | **10.49**

Pair with
Santa Margherita Pinot Grigio



Seasonal Classic
SUNDAY GRAVY SPAGHETTI

An Italian Sunday classic brought to life! Spaghetti tossed in a hearty simmered sauce with meatballs, crumbled fennel sausage and tender short rib. Topped with grated parmesan cheese and fresh basil | **24.99**

Pair with
Cecchi Chianti Classico

Classic Dessert
CHOCOLATE AMARETTO BREAD PUDDING**

House-made amaretto and vanilla custard-soaked brioche bread with chocolate chips topped with vanilla ice cream, crumbled amaretti cookies, salted caramel and sea salt | **10.99**

Pair with
Espresso Martini

Guest Favorite
POLLO MOSTARDA

A Carrabba's favorite brought back! Wood-grilled chicken, lightly coated in Italian breadcrumbs, topped with a mustard cream sauce and garnished with fresh tomatoes | **25.49**

Pair with
The Prisoner Red Blend

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

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