

Antipasti

Calamari	Lightly battered and fried to a tender, crisp, golden brown, served with marinara sauce	7.99
Calamari Ricardo	Our Calamari served with a spicy Italian pepper and lemon butter sauce	7.99
Antipasti Platter	A delicious combination of house favorites: Calamari, Bruschette of the Day and Mozzarella Marinara	9.99
Shrimp Scampi	Shrimp sautéed with garlic, white wine, herbs and lemon butter, served with garlic toast for dipping	9.99
Cozze In Bianco	Fresh cold water mussels steamed in white wine, basil, lemon butter and Pernod	9.99
Grilled Bruschette	Our bread brushed with extra virgin olive oil, grilled and served with the Chef's fresh toppings of the day	7.49
Mozzarella Marinara	Fresh mozzarella coated with Italian breadcrumbs, lightly fried, served with marinara sauce	7.49

Wood-Fired Pizza

We make our pizza dough by hand daily, prepare all of our pizzas with flavorful, fresh toppings, and bake at 600° in our wood-burning brick oven. Great to share as an appetizer.

Margherita Pizza	Roma tomatoes, basil, extra virgin olive oil and fresh whole milk mozzarella	7.99
Ti Piace	Create your own pizza Italian sausage, pepperoni, meatballs, black olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes	9.99

Insalate & Zuppe

Soup of the Day	Chef's homemade selection	Cup 2.99 / Bowl 4.49
Minestrone	Homemade, hearty vegetable soup	Cup 2.99 / Bowl 4.49
Salads	House, Italian or Caesar Salad	4.49
Insalata Carrabba	Mixed field greens tossed with mozzarella and romano cheese, black olives, tomatoes and red onions in vinaigrette, topped with grilled chicken	9.99
Insalata Carrabba Caesar	Carrabba's caesar salad topped with grilled chicken or shrimp and parmesan cheese	9.99/11.99

"Non c'e amore piu' sincero di quello del cibo."

"There is no love more sincere than the love of food."

From the Grill

All grilled dishes are cooked over our wood-burning grill and come with a cup of our homemade soup or your choice of a House, Italian or Caesar salad. Entrees are also served with your choice of garlic mashed potatoes, spaghetti pomodoro, cavatappi amatriciana or the vegetable of the day.

Grilled Salmon	Always fresh, grilled and finished with the Chef's sauce of the day	15.99
Chicken Bryan	Grilled chicken breast topped with goat cheese, sundried tomatoes and a basil lemon butter sauce	14.99
Chicken Marsala	Grilled chicken breast topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce	14.99
Pollo Rosa Maria	Grilled chicken breast stuffed with fontina cheese and prosciutto, topped with mushrooms and a basil lemon butter sauce	15.49
Spiedino di Mare	Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce	16.49
Sirloin Marsala	11 oz. USDA Choice center-cut sirloin grilled and topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce	16.99

The following entrees are served with your choice of two side dishes.

Chicken Gratella	Grilled chicken breast basted with olive oil and herbs	13.49
Filet Fiorentina	9 oz. USDA Choice center-cut tenderloin perfectly seasoned and grilled	20.49

Pasta Specialties

Add your choice of a cup of our homemade soup or a House, Italian or Caesar salad for \$2.99.

Pasta Weesie	Shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions, served over fettuccine alfredo	13.99
Tagliarini Picchi Pacchii	Fine pasta in a sauce of crushed tomatoes, garlic, olive oil and basil Add chicken or shrimp	9.49 12.49/14.49
Pasta Carrabba	Fettuccine alfredo tossed with grilled chicken, sautéed mushrooms and peas	12.99
Mezzaluna	Delicate half moon ravioli stuffed with chicken, ricotta and spinach in a tomato cream sauce	10.99

Italian Classics

All Italian Classics come with a cup of our homemade soup or your choice of a House, Italian or Caesar salad.

Lasagne	A house favorite, just like mamma used to make	11.99
Linguine Pescatore	Shrimp, scallops and mussels tossed with linguine in a spicy marinara sauce	14.99
Spaghetti Chicken Parmesan	With meat sauce, homemade meatballs or Italian sausage Sautéed chicken breast coated with Italian breadcrumbs, topped with pomodoro sauce and melted mozzarella, served with garlic mashed potatoes, spaghetti pomodoro, cavatappi amatriciana or the vegetable of the day	10.99 14.99
Veal Marsala or Piccata	Sautéed veal topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce or lemon butter sauce, served with garlic mashed potatoes, spaghetti pomodoro, cavatappi amatriciana or the vegetable of the day	15.49

An 18% gratuity will be added for parties of 8 or more.

Specialty Drinks

Italian Sangria

Our classic sangria made with Korbel Brandy, fresh fruit and our Italian house wine, your choice of Scarlatta Pinot Grigio or Scarlatta Montepulciano d'Abruzzo

5

Citrotini

A delicious blend of Caravella Limoncello, Triple Sec and sweet and sour

8

Wildberry Cocktail

A refreshing blend of Finlandia Wildberry Vodka, Apple Schnapps and a hint of cranberry juice

8

Cosmopolitan

A classic Cosmopolitan with Ketel One Citroen Vodka and Cointreau

8

Razzamatini

A burst of raspberry with Smirnoff Raspberry Vodka and Chambord

7

Appletini

Stolichnaya Vodka, Apple Schnapps and Midori

8

Carrabba's Chocolate Martini

A milk chocolate lover's delight, with Skyy Vanilla Vodka and Kahlua

8

Café Godiva

A double cappuccino with Godiva Chocolate Liqueur and Disaronno

6

Café Carrabba

A double cappuccino with Baileys Irish Cream, Frangelico and Tuaca

6

Vino

Our wine list is arranged to help you make a selection that will complement your meal. Our wines are listed with the lighter style wines at the beginning of each category, descending to the full-flavored and full-bodied. Enjoy!

Vino Italiano Della Casa

	GLASS	PITCHER
Bianco		
Pinot Grigio, Scarlatta, Italy	5	20
Rosso		
Montepulciano d'Abruzzo, Scarlatta, Italy	5	20

Spumante

	GLASS	BOTTLE
Korbel, Brut	split 7	30

Vino Bianco

Light to Medium-bodied, from sweet to dry

	GLASS	BOTTLE
White Zinfandel, Copperidge	5 pitcher	20
White Zinfandel, Beringer	5.5	21
Riesling, Saint M, Germany	7.5	29
Pinot Grigio, Sartori, Italy	5.5	21
Pinot Grigio, Estancia	8	31
Sauvignon Blanc, Veramonte, Chile	6	23

Medium to Full-bodied, from semi-dry to dry

	GLASS	BOTTLE
Chardonnay, Copperidge	5 pitcher	20
Chardonnay, Tormaresca, Italy	6	23
Chardonnay, Kendall-Jackson	7.5	29
Chardonnay, Toasted Head	7	27
Chardonnay, Clos du Bois Russian River Reserve		31

Vino Rosso

Light to Medium-bodied, from semi-dry to dry

	GLASS	BOTTLE
Merlot, Ecco Domani, Italy	6	23
Pinot Noir, Echelon	7	27
Sangiovese-Merlot Blend, Santa Cristina, Italy		27
Pinot Noir, La Crema	8.5	33
Sangiovese-Merlot-Cabernet Blend, Banfi Centine, Italy	7	27
Merlot, Blackstone	7	27
Chianti, Gabbiano, DOCG, Italy	6	23

Medium to Full-bodied, from dry to very dry

	GLASS	BOTTLE
Cabernet Sauvignon, Copperidge	5 pitcher	20
Cabernet Sauvignon, Mondavi Woodbridge	5.5	21
Chianti, Ducarosso Riserva, DOCG, Italy	8	31
Syrah, Wente Vineyards	7	27
Zinfandel, Ravenswood, Vintners Blend	6.5	25
Merlot, Wente Crane Ridge Reserve	8	31
Merlot, Clos du Bois Alexander Valley Reserve		34
Chianti, Banfi Riserva, DOCG, Italy	8.5	33

Full-bodied, very dry and intense

	GLASS	BOTTLE
Cabernet Sauvignon, J. Lohr "Seven Oaks"	7.5	29
Cabernet Sauvignon, Folie à Deux	9	35
Chianti, Ruffino Ducale Riserva, DOCG, Italy		42
Cabernet Sauvignon, Francis Coppola	8	31

Dolci

Dessert Rosa Delicious butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream 4.99

Crème Brulee Light vanilla custard crème brulee topped with fresh whipped cream and a strawberry 5.49

Tiramisú Lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings 5.49

Sogno di Cioccolata "Chocolate Dream" A rich fudge brownie brushed with Kahlua, crowned with chocolate mousse, whipped cream and chocolate sauce 5.49

John Cole Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans 4.49

Beverages

Coke, Diet Coke, Sprite, San Pellegrino, Acqua Panna and other assorted soft drinks

Birra

Budweiser, Bud Light, Michelob ULTRA, Miller Lite, O'Doul's, Peroni and other assorted American and imported beers

Bambini Menu

Kids 10 & under ~ Beverage included

Spaghetti & Meatball 4.99

Cheese Ravioli & Tomato Sauce 4.49

Cheese or Pepperoni Pizza 4.49

Grilled Chicken Breast 4.99

Chicken Fingers 4.99

Bambini Sundae 2.49

