



\$25 Lunch

*dine-in only
no substitutions*

FIRST

FRIED CALAMARI

with a pepperoncini and marinara sauce

FRIED MOZZARELLA

with pomodoro

BRUSCHETTA WITH WHIPPED RICOTTA

garlic toast topped with whipped ricotta, fresh baby arugula, wood oven-roasted grape tomatoes, and finished with a drizzle of balsamic glaze

SECOND

HOUSE SALAD

tossed in our famous Parmesan dressing

MAMMA MANDOLA'S SICILIAN CHICKEN SOUP

PASTA E FAGIOLI

a traditional Tuscan-style white bean soup flavored with pancetta in a rich chicken stock, served with quadrucci

THIRD

PASTA CARRABBA

fettuccine "Alfredo style" with mushrooms, peas, and grilled chicken

SALMON, ARUGULA, AND FENNEL SALAD

tossed in a honey balsamic vinaigrette with Mandarin oranges and toasted pine nuts

MARGHERITA PIZZA

fresh tomato, basil, and mozzarella

DOLCI

CANNOLI

a classic Sicilian pastry filled with sweetened ricotta, pistachio, chocolate chips, and finished with confectioners' sugar

+ \$5.⁰⁰

COCKTAIL

BLOOD ORANGE HUGO SPRITZ

St-Germain, blood orange, fresh lime, prosecco, and soda water

+ \$14.³⁹

Carrabba's
THE ORIGINAL



\$55 Dinner

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FIRST

SHRIMP OSIEL

golden fried shrimp tossed in a garlic herb butter sauce with asparagus, roasted red bell peppers, and jumbo lump crabmeat, served with garlic toast

UNCLE ROCCO'S MEATBALLS

beef and pork in a pomodoro sauce

BRUSCHETTA WITH WHIPPED RICOTTA

garlic toast topped with whipped ricotta, fresh baby arugula, wood oven-roasted grape tomatoes, and finished with a drizzle of balsamic glaze

SECOND

HOUSE SALAD

tossed in our famous Parmesan dressing

TOMATO AND ROQUEFORT

vine-ripened tomato, red onion, Roquefort cheese, and vinaigrette

PASTA E FAGIOLI

a traditional Tuscan-style white bean soup flavored with pancetta in a rich chicken stock served with quadrucci

THIRD

PASTA CARRABBA

fettuccine "Alfredo style" with mushrooms, peas, and grilled chicken

PORK CHOP MARSALA

grilled over oak and pecan, seasoned with Carrabba's special grill baste and finished in a Marsala wine sauce with mushrooms and prosciutto served with asparagus Parmesan

CHICKEN MARSALA

breast of chicken coated in seasoned flour, pan sautéed and finished in a Marsala wine sauce with mushrooms and prosciutto, served with spinach fettuccine Alfredo

TAGLIARINI PICCHI PACCHIU

fine pasta in a sauce of tomatoes, garlic, olive oil, and basil

DOLCI

CANNOLI

a classic Sicilian pastry filled with sweetened ricotta, pistachio, chocolate chips, and finished with confectioners' sugar

+ \$5.⁰⁰

COCKTAIL

BLOOD ORANGE HUGO SPRITZ

St-Germain, blood orange, fresh lime, prosecco, and soda water

+ \$14.³⁹

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THE ORIGINAL