

New Spring Features

WELCOME THE SEASON WITH FRESH
NEW RECIPES.

New! CHAMPAGNE PASTA WITH SHRIMP

Linguine tossed with shrimp
in a champagne cream sauce
with roasted red bell peppers
and sautéed mushrooms
18.99



FEATURED 

Cocktail Pairing

TRAMONTO IN TUSCANY



TUSCAN-GRILLED FILET MARSALA*

9oz filet mignon topped
with mushrooms and our
Lombardo Marsala
wine sauce
32.48

FEATURED 

Wine Pairing

GABBIANO
CHIANTI, TUSCANY

MAHI WULFE

Lightly breaded, wood-
grilled and topped with
artichokes, sun-dried
tomatoes and our basil
lemon butter sauce
22.99



FEATURED 

Wine Pairing

KIM CRAWFORD
SAUVIGNON BLANC,
NEW ZEALAND



*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.

New Spring Features

DELIGHT IN THESE ABUNDANT SEASONAL
SPRING FLAVORS.

New! **TRAMONTO IN TUSCANY**

Inspired by sunsets in Italian wine country. Lunazul Blanco tequila, fresh sour mix and orange juice shaken then topped with Bonizio Rosso
8.99



TOMATO CAPRESE WITH FRESH BURRATA

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with olive oil
10.29



FEATURED 

Wine Pairing

ECCO DOMANI
PINOT GRIGIO, ITALY

New! **BERRIES & BUTTER CAKE**

Sweet, rich butter cake surrounded by blackberries and raspberries, drizzled with strawberry sauce and topped with vanilla ice cream
9.29



CARRABBA'S
ITALIAN GRILL®