

# 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  
18.49



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  
22.79



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  
9.99



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  
8.99



**CARRABBA'S**  
ITALIAN GRILL®