

# 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  
19.99



FEATURED 

## Cocktail Pairing

TRAMONTO IN TUSCANY



## TUSCAN-GRILLED FILET MARSALA\*

9oz filet mignon topped  
with mushrooms and our  
Lombardo Marsala wine  
sauce 36.48

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  
23.79



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  
10.99



FEATURED 

## Wine Pairing

**ECCO DOMANI**  
PINOT GRIGIO, ITALY

## TIRAMISÙ

Lady fingers dipped in  
liqueur-laced espresso,  
layered with sweetened  
mascarpone, Myers's Rum  
and chocolate shavings  
9.79



**CARRABBA'S**  
ITALIAN GRILL®