

CARRABBA'S  
ITALIAN GRILL®

# Sip INTO Spring

MARCH WINE DINNER

**MARCH 12 AT 6:00PM**  
**\$65 PER PERSON**

As we say "ciao" to winter, let's raise our glasses to the vibrance and beauty of springtime. Uncork the essence of spring with a four-course menu featuring fine wines that perfectly complement authentic and flavorful Italian dishes.

**\*PRICE EXCLUDES TAX & GRATUITY**



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# Wine Dinner Menu

## COURSE Spiedino Di Mare

1

Shrimp coated with Italian breadcrumbs, wood-grilled and topped with our lemon butter sauce



### FLEURS DE PRAIRIE ROSÉ

This rosé is named in celebration of the free-spirited wildflowers carpeting the vineyards in the South of France. With delicate flavors of tropical fruits, it provides an elegant contrast to the buttery sauce

## COURSE Tuscan Strawberry Salad with Scallops

2

Romaine lettuce, fresh strawberries, red onion, tomatoes and crumbled gorgonzola in our strawberry vinaigrette and topped with wood-grilled sea scallops



### CHATEAU STE. MICHELLE RIESLING

Celebrating more than 50 years, Chateau Ste. Michelle is Washington state's oldest winery. This wine delivers sweet citrus accents and crisp acidity that adds zest to the strawberry vinaigrette

## COURSE Chicken Sorrentino

3

Wood-grilled chicken topped with prosciutto, eggplant, mozzarella, Marsala wine sauce and diced tomatoes. Served with grilled asparagus



### FERRARI • CARANO CABERNET SAUVIGNON

Founded by second generation Italian Americans, this wine is full-bodied with rich black cherry preserves and warm clove essence that complement the smokiness of the wood-grilled chicken and the savory prosciutto

## COURSE Warm Fudge Brownie with Salted Caramel

4

A warm, rich fudge brownie drizzled with salted caramel sauce and topped with vanilla ice cream and chocolate shavings



### JOSH CELLARS CABERNET SAUVIGNON

This cabernet sauvignon was the first wine made by Josh Cellars. Flavors of blackberry, toasted hazelnut and cinnamon enhance the indulgent chocolate and salted caramel experience

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