

CARRABBA'S
ITALIAN GRILL®

GRAPE EXPECTATIONS

JULY WINE DINNER

JULY 9 & 24 AT 6:00PM | \$65 PER PERSON*

Join us on a culinary journey where you will be transported to the vineyard. Indulge in four exquisite courses of authentic Italian, paired with exceptional wines.

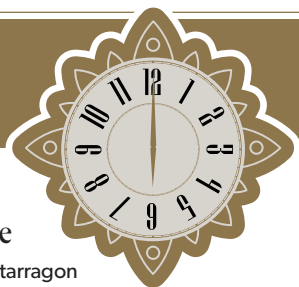
From the first pour to the final bite, these wine and food pairings have been curated to exceed your expectations. Reserve your seat now for an unforgettable evening.

***PRICE EXCLUDES TAX & GRATUITY**



SEE MENU & RSVP AT [CARRABBAS.COM/WINEDINNER](https://www.carrabbas.com/winedinner)

July Wine Dinner



COURSE 1

Shrimp & Crab Louie with Grilled Romaine

Shrimp and jumbo lump crab-meat is tossed in a creamy tarragon mustard sauce over a grilled romaine wedge with tomatoes, asparagus, and hard-boiled eggs, drizzled with Italian vinaigrette



WILLIAM HILL CHARDONNAY

This wine's creamy mouthfeel and vibrant acidity enhances the dish's flavors, while hints of vanilla and spice complement the tarragon mustard sauce

COURSE 2

Linguine & Grilled Shrimp with Gorgonzola Cream Sauce**

Linguine tossed in a gorgonzola cream sauce with sautéed mushrooms, sundried tomatoes, parmesan & romano, sprinkled with walnut gremolata, and topped with wood-grilled shrimp



A TO Z PINOT NOIR

Twice named to Wine Spectator's Top 100 wines of the year, supple tannins and lively acidity balance the creamy richness of the gorgonzola sauce

COURSE 3

Chicken Cipolla with Sausage & Artichokes

Chicken stuffed with sausage, artichokes, goat cheese, ricotta, romano & parmesan, topped with a creamy onion sauce with diced tomato and basil. Served with green beans with garlic and caramelized onions



THE PRISONER RED BLEND

Inspired by the wines first made by the Italian immigrants who originally settled in Napa Valley, this red blend has flavors of blackberry, pomegranate and vanilla complementing the savory sausage and melted mozzarella

COURSE 4

Dessert Rosa

A Carrabba's original created by Johnny Carrabba's mother, Rose. Layers of fluffy yellow cake, vanilla pudding, bananas, strawberries and pineapple, topped with whipped cream and served with a chocolate-dipped strawberry



LA MARCA ROSÉ

This prosecco sparkles with classic notes of fresh-picked citrus, honeysuckle, peach and pear, blending with hints of ripe cherry and berries. Zesty and effervescent, it is a perfect pairing for the fruit-forward brightness of this dessert

**ITEM CONTAINS OR MAY CONTAIN NUTS.

