

CARRABBA'S  
ITALIAN GRILL®

SPRINGTIME

# Sangria Dinner

MARCH 27 AT 6:00PM | \$65 PER PERSON\*

Sangria is a cherished part of Italian tradition. It's a symbol of a relaxed way of life, and is beloved for its vibrant flavors. To welcome springtime, embrace the delights of the season and enjoy a four-course Sangria pairing dinner with a menu created just for this event.

\*PRICE EXCLUDES TAX & GRATUITY



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



# SPRINGTIME SANGRIA DINNER

AMUSE  
BOUCHE

## Berries and Burrata

Creamy burrata mozzarella over balsamic glaze with fresh berries and mint, drizzled with extra-virgin olive oil



PAIRED WITH RIONDO PROSECCO

COURSE

## Shrimp & Ricotta Focaccia\*\*

1

Toasted focaccia layered with pesto and ricotta cheese, sprinkled with bacon and topped with wood-grilled shrimp and sangria coulis. Garnished with basil chiffonade



PAIRED WITH ROSÉ SANGRIA

Sweet and refreshing. Fleurs de Prairie Rosé, Citrónage, strawberry, pineapple, cranberry and passion fruit garnished with strawberry slices and lime

COURSE

## Spring Salad with Scallops

2

Wood-grilled sea scallops over fresh romaine with carrots, tomatoes, red onion, asparagus and artichoke hearts, tossed in our Italian vinaigrette dressing and topped with bacon and crumbled gorgonzola cheese



PAIRED WITH PEACH SANGRIA

Bright and sweet. Absolut Apeach, Citrónage, cranberry and orange juices and Bonizio Bianco garnished with strawberry and lemon

COURSE

## Chicken Bordeaux

3

Wood-grilled chicken with wilted spinach, goat cheese and Bordeaux cherries topped with a cherry reduction. Served with grilled asparagus



PAIRED WITH CLASSIC RED SANGRIA

Bold and spicy. Bonizio Rosso, brandy and a hint of cinnamon garnished with strawberry, lime, orange and lemon

COURSE

## Mixed Berry Olive Oil Cake

4

Citrus olive oil cake over drizzled strawberry puree, topped with whipped cream with fresh raspberries and blueberries



PAIRED WITH BLACKBERRY SANGRIA

Light and fruity. Bonizio Rosso and Tuaca infused with blackberries, citrus and a hint of vanilla garnished with blackberry, orange and lemon

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\*\*ITEM CONTAINS OR MAY CONTAINS NUTS.



24-03-27-MENU-FRAN