

Carrabbas Is Adding 50% More Chicken in Signature Pasta Dishes and Salads

More Chicken Means More to Love

TAMPA, Fla. (March 27, 2019) – Carrabba’s Italian Grill is giving guests more of what they love, adding 50% more chicken to its sautéed pastas and salads. The restaurant is known for its wood-fire grilled chicken with unforgettable flavor that’s basted with the Carrabba family’s signature recipe. Beginning today at all Carrabba’s Italian Grill locations, guests will enjoy more of its smoky flavor in its salads and pastas including Fettuccini Carrabba and Linguine Positano – at the same price.

“At Carrabba’s Italian Grill, we are always looking for new ways to give our guests more of what they love,” said Mike Kappitt, President of Carrabba’s Italian Grill. “By increasing the portion of chicken, we are giving guests a bigger taste of our signature flavors for the same price.”

The Carrabba’s Italian Grill menu of made from scratch dishes, using the freshest, highest quality ingredients represents generations of family recipes. Adding more chicken to Carrabba family recipes, including sautéed-to-order pasta dishes, is part of the traditional Italian warmth and generosity that are at the heart of every guest experience.

For more information on Carrabba’s Italian Grill, please visit www.carrabbas.com.

About Carrabba's Italian Grill®

Offering authentic Italian cuisine passed down from our founders' family recipes, Carrabba's uses only the best ingredients to prepare fresh and handmade dishes cooked to order in a lively exhibition kitchen. Featuring a wood-burning grill inspired by the many tastes of Italy, guests can enjoy signature dishes, including Chicken Bryan, Pollo Rosa Maria, Wood-Fire Grilled Steak and chops, small plates and classic Italian Pasta dishes in a welcoming, contemporary atmosphere. Carrabba’s consistently ranks as a favorite in the Consumer Picks Survey by Nation’s Restaurant News. Earn up to 50% off every fourth visit by joining Dine Rewards™ at www.dinerewards.com. For more information, please visit www.Carrabbas.com, www.Facebook.com/Carrabbas or www.Twitter.com/Carrabbas