



Good Afternoon,

Our founders Johnny Carrabba and his uncle, Damian Mandola started Carrabba's Italian Grill over 30 years ago. The recipes that we use today are their family's recipes that have been passed down from generation to generation. We make our sauces, dressings, and soups from scratch daily, and many items of our menu items have a story to tell.

On Tuesday, October 13th, we will be offering our It's All Relative Wine Dinner menu available through Carside Carryout or Dine in from 4:00pm until we close for \$45 per person. We have curated a special menu around the dishes that tell a great story, so this is from our Carrabba's family to yours.

The It's All Relative Wine Dinner Wine Dinner menu will include:

Course 1: **SCOTTY THOMPSON** – The bruschette named after a guest in the original Carrabba's in Houston, Texas. He gave the recipe to Johnny and Damian, so they named it after him. A blend of our pomodoro tomato sauce and goat cheese is incredible.

Course 2: **FETTUCCINE WEESIE** – Johnny's nickname for his sister, Mary Louise is Weesie. Instead of ladling our sauce on top, we sauté our pasta so that you have the perfect combination of pasta and homemade sauce in every bite. Features shrimp, scallions, and mushrooms in our white wine lemon butter sauce over fettuccine alfredo.

Course 3: **CHICKEN BRYAN WITH MEZZALUNA** – Named after Bryan, Texas, where the Carrabba family settled after coming from Sicily. The melding flavors of goat cheese, sun-dried tomatoes, lemon butter, and basil is an incredible mix. The side we chose for this dish is Mezzaluna, which is a half-moon pasta tossed with our creamy tomato Sugo Rosa sauce. Damian visited Mezzaluna, a famous NYC bistro, which inspired the idea of Carrabba's.

Course 4: **SOGNO DI CIOCCOLATA** – Translation is "Chocolate Dream" and this dessert has been on the Carrabba's menu since the day it opened over 30 years ago.

Each order will come with a hand-selected bottle of Pinot Grigio, Cabernet, or Merlot.

RSVP by replying to this email or calling the restaurant (863) 646-2518 by Tuesday, October 13th,

Please be sure your RSVP includes your name, phone number, desired pick up time, and wine bottle.

From our Carrabba's family to yours,

Bryan Norton
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