



**YOU'RE INVITED . . .
to the CT ACHMM
REGULATORY UPDATE
PRESENTATION at FUSS
& O'NEILL & DINNER AT
CARRABBA'S**

WHEN: *Thursday, December 9th, 2010*

TIME: *4:30 PM Environmental Regulatory
Update - F&O offices, Manchester*

6:00 PM Social - Carrabba's

6:30 PM Dinner - Carrabba's

*F&O office Located at 146 Hartford
Road in Manchester and restaurant
located at 31 Red Stone Road in
Manchester*

HIGHLIGHTS of the EVENING

◆ GUEST SPEAKER:

Chris Ecsedy, Fuss & O'Neill, Vice President/Project Director, Facilities and Environmental Services Business Unit

Mr. Ecsedy will update us on environmental legislative and regulatory proposals currently happening in Connecticut. He will also discuss recent growth in services and employees at F&O, which required additional space at their headquarters in Manchester. In order to meet the space demands, F&O completely renovated the former mill building known as the "Clark Building". This neighboring building has been renovated into office space and is in the process of becoming LEED certified.

◆ DINNER:

Cost: \$15.00 for members
\$25.00 for non-members

(Dinner (Menu Attached) is partially subsidized by the Chapter, Bar Drinks not included. Dinner choices do not need to be made ahead of time.)

START EARNING YOUR ANNUAL CMP'S NOW!

This Chapter meeting contains technical presentations and will be recognized for professional development credit.

Please register on-line at:

**http://www.ctachmm.org/Event%20Registration/event_registration_page.htm or forward your RSVP to
ContactUs@ctachmm.org by Monday December 6, 2010.**

CARRABBA'S

ITALIAN GRILL®

ANTIPASTI

🍷 **Calamari**
Served with marinara sauce or our spicy Italian pepper and lemon butter sauce
Small 7.5 / Regular 9.5

🍷 **Mozzarella Marinara**
Hand-breaded and lightly fried
Small 7 / Regular 9.5

🍷 **Cozze in Bianco**
Prince Edward Island mussels steamed in white wine, basil and lemon butter
Small 8 / Regular 11.5

Grilled Bruschette**
With the Chef's fresh toppings of the day
8

Shrimp Scampi
Sautéed with garlic, white wine and lemon butter
11

Zucchini Fritte
Lightly battered and fried, with roasted garlic aioli
Small 6 / Regular 8.5

Antipasti Plate
Our Calamari, Bruschette** and Mozzarella Marinara
11.5

ZUPPE & INSALATE

Grilled Chicken Salad
Grilled chicken, garden fresh vegetables, mozzarella and romano in our vinaigrette
12

Insalata Carrabba Caesar
Wood-grilled chicken or shrimp in our own caesar dressing
12 / 14

Insalata Johnny Rocco
Grilled shrimp and scallops, roasted red peppers, olives and ricotta salata in vinaigrette
14

Insalata Fiorucci
Artichoke hearts, roasted red peppers and grilled eggplant in vinaigrette, topped with a hazelnut goat cheese medallion
11

🍷 **Specialty Soups**
Soup of the Day, Minestrone or Mama Mandola's Sicilian Chicken Soup
Cup 4 / Bowl 6

House Salads
Parmesan, Italian, Caesar or Mediterranean**
6
Add crumbled blue cheese 1.3

BRICK-OVEN PIZZA

We prepare all of our pizzas with flavorful, fresh toppings, and bake at 600° in our brick oven.

Pepperoni
A classic Italian favorite, with spicy pepperoni and mozzarella
10

🍷 **Margherita**
Vine-ripe Roma tomatoes, basil, extra virgin olive oil and mozzarella
9

Quattro Formaggi
Sundried tomatoes, extra virgin olive oil, romano, mozzarella, fontina and goat cheese
10

Italian Chicken
Grilled chicken in our Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella
11

Build Your Own
Choose up to 3 toppings:
Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes
12

CLASSICS & COMBINATIONS

*Served with a cup of our specialty soup or a house salad**, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana.*

"The Johnny" - 20
Sirloin Marsala* and Chicken Bryan

Italian Classics - 15.5
Chicken Parmesan and Lasagne

Chicken Trio - 19
Bryan, Marsala and Rosa Maria

🍷 **Chicken Parmesan**
Small 14.5 / Regular 16.5
Sautéed and topped with pomodoro and mozzarella

Veal Piccata* - Small 15.5 / Regular 17.5
Sautéed and topped with lemon butter sauce

WOOD-BURNING GRILL

🍷 **Chicken Bryan**
Topped with goat cheese, sundried tomatoes and a basil lemon butter sauce
Small 14.5 / Regular 16.5

🍷 **Pollo Rosa Maria**
Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce
Small 14.5 / Regular 16.5

Grilled Norwegian Salmon*
Chef's sauce of the day
Small 16.5 / Regular 18.5

Spiedino Di Mare
Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce
18.5

The following are served with the vegetable of the day and garlic mashed potatoes.

Grilled Chicken
Basted with olive oil and herbs
Small 12 / Regular 15

Filet Fiorentina*
9 oz. USDA Choice center-cut tenderloin
24

Filet Marsala or Filet Bryan, add 2
Filet Spiedino or Filet Scampi, add 4

🍷 MARSALA

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken - Small 14.5 / Regular 16.5

Sirloin* - Small 17 / Regular 19.5

Pork Chops* - Small 16.5 / Regular 18.5

Veal* - Small 15.5 / Regular 17.5

STUFFED PASTA

Mezzaluna
Half moon ravioli with chicken, ricotta and spinach in tomato cream sauce
14.5

Manicotti
Hand-rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella
13.5

Seafood Cannelloni
Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with shrimp and a light tomato cream sauce
16

Lasagne
A favorite, just like mama used to make
14.5

🍷 **Lobster Ravioli**
Ravioli with tender Maine lobster in a white wine cream sauce
17

Chicken & Spinach Cannelloni
Chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce
15

SIGNATURE PASTA

Tag Pic Pac
Tagliarini in our Picchi Pacchiu sauce with crushed tomatoes, garlic, olive oil and basil
10
Add chicken 3 / Add shrimp 5

Spaghetti
With your choice of our meatballs, meat sauce or grilled Italian fennel sausage
12

Linguine Pescatore
Shrimp, sea scallops and mussels tossed with linguine in a spicy marinara sauce
16.5

Penne Franco
Mushrooms, sundried tomatoes, artichoke hearts and black olives, with ricotta salata
11
Add chicken 3 / Add shrimp 5

Penne with Fennel Sausage Pomodoro
Pomodoro sauce with sausage, caramelized onions and fennel, topped with fresh ricotta
10

*All pastas are served with a cup of our specialty soup or a house salad**.*

VINO

Our award-winning wine list is arranged to help you make a selection to complement your meal. We've listed the lighter style wines at the beginning of each category, descending to the full-flavored and full-bodied. Enjoy!

GLASS 6.5 / QUARTINO 9 / PITCHER 25

Vino Bianco

White Zinfandel, Copper Ridge
White Zinfandel, Beringer (bottle)
Pinot Grigio, Bisanzio, Italy
Italian Sangria, White
Chardonnay, Copper Ridge

Vino Rosso

Montepulciano d'Abruzzo, Bisanzio, Italy
Italian Sangria, Red
Merlot, Ecco Domani, Italy (bottle)
Cabernet Sauvignon, Copper Ridge

GLASS 8 / QUARTINO 12 / BOTTLE 31

Vino Bianco

Spumante, Korbel, Brut (split)
Prosecco, Martini & Rossi, Italy
Riesling, Saint M, Germany
Pinot Grigio, Lumina, Italy
Sauvignon Blanc, Veramonte, Chile
Chardonnay, Newman's Own

Vino Rosso

Sangiovese-Merlot blend, Santa Cristina, Italy
Chianti, Gabbiano, DOCG, Italy
Merlot, Hogue
Merlot, Blackstone
Chianti Riserva, Ducarosso, Italy
Zinfandel, Ravenswood, Vintners Blend
Syrah, Trapiche, Argentina

GLASS 9.5 / QUARTINO 14 / BOTTLE 37

Vino Bianco

Pinot Grigio, Estancia
Chardonnay, Kendall-Jackson

Vino Rosso

Pinot Noir, Estancia Pinnacles

Vino Rosso

Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy
Cabernet Sauvignon, J. Lohr "Seven Oaks"
Claret, Francis Coppola

GLASS 11 / QUARTINO 16 / BOTTLE 43

Vino Bianco

Pinot Grigio, Santa Margherita, Italy

Vino Rosso

Pinot Noir, Francis Coppola
Merlot, Markham, Napa Valley

Vino Rosso

Merlot, Clos du Bois Alexander Valley Reserve
Chianti Classico Riserva, Banfi, Italy
Cabernet Sauvignon, Folie à Deux
Super Tuscan, Pian di Nova, Italy
Malbec, Pascual Toso Reserve, Argentina

BOTTLE 50

Vino Bianco

Cuvée Sauvage, Franciscan
Chardonnay, Clos du Bois Russian River Reserve
Prosecco, Santa Margherita, Italy

Vino Rosso

Zinfandel, Terra d'Oro SHR, Amador County

Vino Rosso

Red Blend, Ferrari-Carano "Siena"
Chianti Classico Riserva, Ruffino Ducale, Italy
Petite Syrah, Stags' Leap Winery
Merlot, Swanson
Cabernet Sauvignon, Mount Veeder

BIRRA

Imports/Crafts

Peroni - Italy • Moretti - Italy
Moretti LaRossa - Italy • Samuel Adams
Heineken • Corona • Stella Artois

American

Budweiser • Bud Light • Michelob ULTRA
Coors Light • Miller Lite • O'Doul's - N/A

BEVERAGES

San Pellegrino Sparkling
Acqua Panna Still



Other assorted soft drinks

BAMBINI MENU

Grilled Chicken Breast
Spaghetti & Meatball
Cheese or Pepperoni Pizza
Cheese Ravioli & Tomato Sauce
Chicken Fingers
Bambini Sundae

DOLCI

Limoncello Bread Pudding

(Order early! This fresh dish takes 20 minutes to prepare.)

Brioche bread pudding baked to perfection, topped with Blue Bell vanilla ice cream and drizzled with our Limoncello liqueur sauce
7.5

Bacino

"Little kisses," that's just what our mini-desserts are like.
Delicious, guilt-free tastes of our favorite desserts, made fresh daily.
Featuring three unique varieties.

Dessert Rosa, Chocolate Coconut Mousse
Ask your server about our seasonal Bacino**

2.25 Each / 12 Order of 6

Tiramisú

Lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings
7

John Cole

Blue Bell vanilla ice cream with caramel sauce
and roasted cinnamon rum pecans
6.5

Sogno Di Cioccolata "Chocolate Dream"

A rich fudge brownie brushed with Kahlua, with velvety chocolate mousse, fresh whipped cream and homemade chocolate sauce
7.5