## Carrabba's emphasizes personal service and fresh foods

BY JOANKE MALISZEWSKI CORRESPONDENT

Walk in, feel the warmth of the wood-burning plaza oven and you'll be surre to make yourself at home at Carrabhas Italian Grill. "We still have people come in and tell us they didn't know we were here, said Gary Harchelroad, manugling part-ner of the new Canton restau-rant.

ner of the new Canton restau-rant. The entery, which opened late last year, has a great view of 1-275, but patrons might have a tough time finding it with its proximity to the free-way. Look for the huge Lifetime Fitness facility on the cast side of Haggerty, south of Ford Road, and Cararabas is between that and the Extended Stay America motel.

America motel. America mote: This summer, you will surely recognize the eatery by its lus-cious rooftop garden, complete with everyreens and other University of the surger of the surger of the surger the surger of the su

with evergreens and other indigenous vegetation. "We offer a Tuscan landscape even in Michigan,"said Andi Jacobs, marketing vice presi-dent. "We hired an architect who is known for including landscaping into the architec-ture."

## GOOD TASTES

The warm ambiance of Carrabba's wood and tile decor is sure to draw in patrons. But it's the freshly made cuisine that is bound to develop repeat business for the casual, family restoured.

business for the creating taking restaurant. The 6,300-square-foot eatery offers seating for more than 200 patrons, and a staff of 80. Personal, family service is a Carrabba's theme, with staff



Josh West shows off a Margarita pizza fresh out of the stone oven at Carrabba's.

serving sections with only two-three tables each. When you go to Carrabbas, keep this in mind; Italian cui-sing the sector of the sector mand his uncells. Danian Mandola, members of one of Houston's largest culture function. Johnny and Damian Incor-porticle grilling as an essential part of the menu. Grilling is very talian. The family is Sicilian. Grilling is about that are of Italy, Jacobs said. If you think the Carrabba and Mandula names are famil-ins, you're right. They host the Italian cooling show, Yourian Amore' on PIS-A cookbook. From the wood-burning grill come specialties such as filet fiorentine, chicken gratella – basted with olive oil and herbs – chicken or sirloin marsala, both which feature the florio

both which feature the florio manufa wine sauce. Other grilled specialties are pollo rota maria, a chicken breast stuffed with forian cheese and pro-sclutico, and spiedino di mare, altrimp and sca scallope costed with Italian breaderumbs. Grilled entrees range from \$12.49 to \$18.99 for the filst forentina, and \$15.99 for the fish of the day that is grilled and completed with a special anuce.



A filet with a side of zucchini and Feltucini Alfredo, Pescatore and a Margarita pizza are among the offerings at Carrabba's.

A large, open kitchen allows a range, open notefield allows patrons to watch the creation of their meals. Large pots of pasta cook at the pasta bar. The pizza bar - on the other side of the kitchen - also serves as enter-tainment.

Historie - Lineral, "Kids like to sit here and see them (chefs) make the pizzas," Harchelroad said. Pasta specialties range from pasta Carrenbba, which is fet-tucini alfredo tossed with grilled chicken, sauteed mush-

rooms and peas for \$11.99 to parta week; shrinp satuted in a garile, lemon butter and wine saves for \$13.99, and merzalu-na, which are delicate hulf-moon-shaped ravioli filled with chicken, riccota and spinach in a tomato cream sauce for \$10.49. rooms and peas for \$11.99 to

DINNER'S SPECIAL

Carrabba's is not open for lunch. And there is a reason.

CARRABBA'S ITALIAM GRELL

Where: 1900 N. Haggerty Road, Canton (734) 844-7400: 43455 West Oaks Drive, Novi, (248) 735-0400

Open: 4-10 p.m. Monday-Thursday, 4-11 p.m. Friday, 3-11 p.m. Salurday and 1-9 p.m. Sunday

Credit cards: All majors accepted.

Web site: www.carrabbas.com

"Everything is made fresh. It is too hard to do it for lunch. It would take away from the qual-ity of the product," *Harchelroad said.* While a takeout venue rnay not set Carrabba's epart, the entery, however, does one better with its car side service. Call in your order, tell the staff mem-ber what type of car you're driv-ing, and when you arrive at the restaurant, your order is brought to you.



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