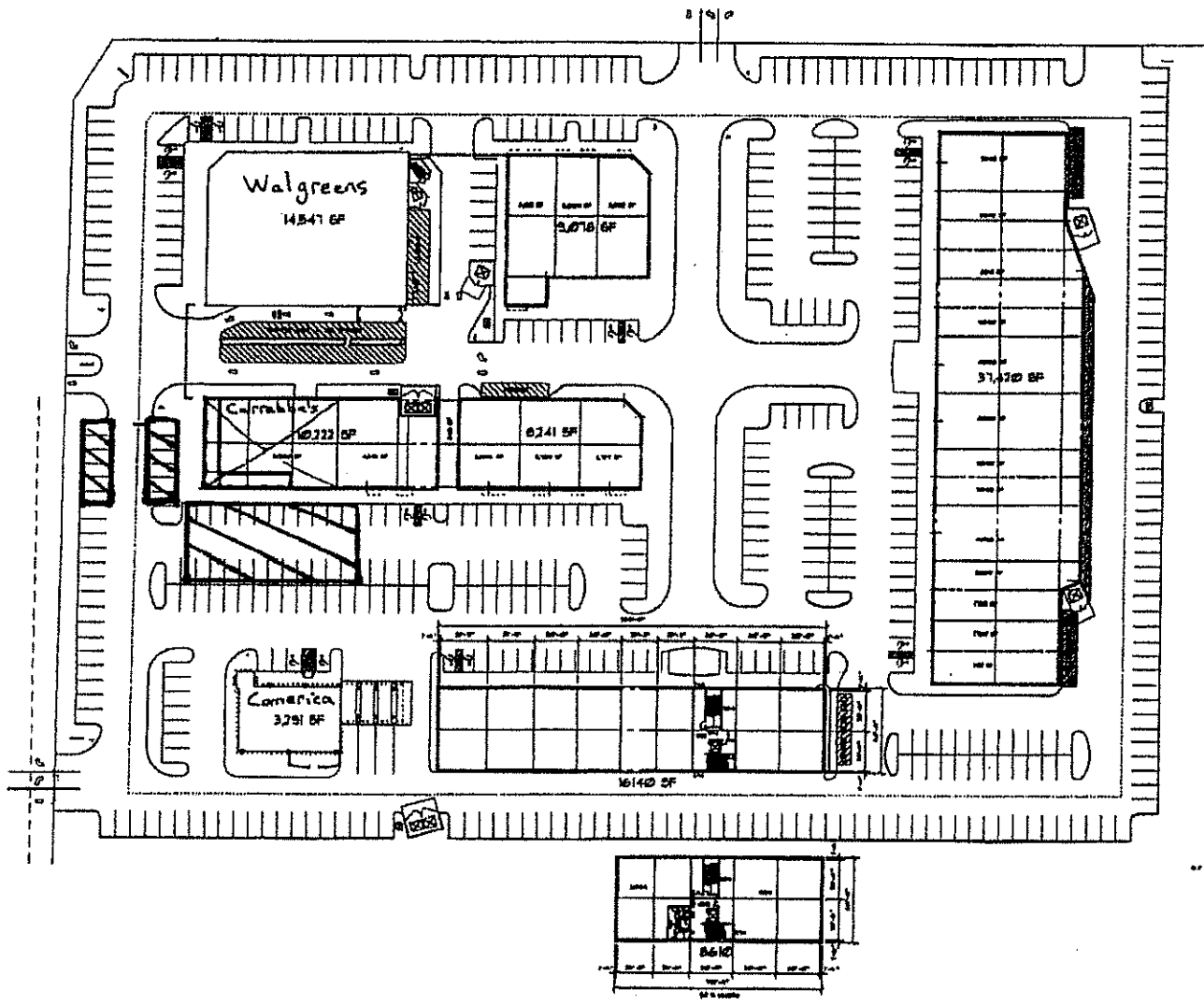


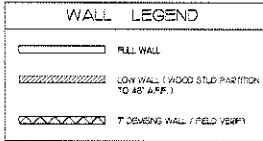
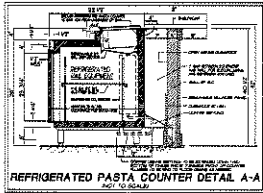
OS

Tenant Staging Area



Exhibit "A-3"  
Tenant Staging Area





- NOTES:**
- CONTRACTOR TO HAVE SUB BASE IN PARKING LOT COMPLETE TO ALLOW FOR LARGE TRUCKS TO ACCESS BUILDING FOR EQUIPMENT DELIVERIES
  - CONTRACTOR TO COORDINATE WITH EQUIPMENT SUPPLIER ON ACCESS OF LARGE EQUIPMENT INTO KITCHEN AREA
  - REFER TO ARCHITECTURAL ELECTRICAL SHEETS FOR CASH REGISTERS, PRINTERS AND CREDIT CARD MACHINE CONNECTIONS
  - 6'-0" OF PASTA BAR DIE WALL AT PIZZA OVEN END TO BE LEFT OUT UNTIL PASTA LINE EQUIPMENT HAS BEEN INSTALLED
  - SMALL BAR DIE WALL BETWEEN PASTA LINE AND HALL TO BE LEFT OUT UNTIL BAR EQUIPMENT HAS BEEN INSTALLED

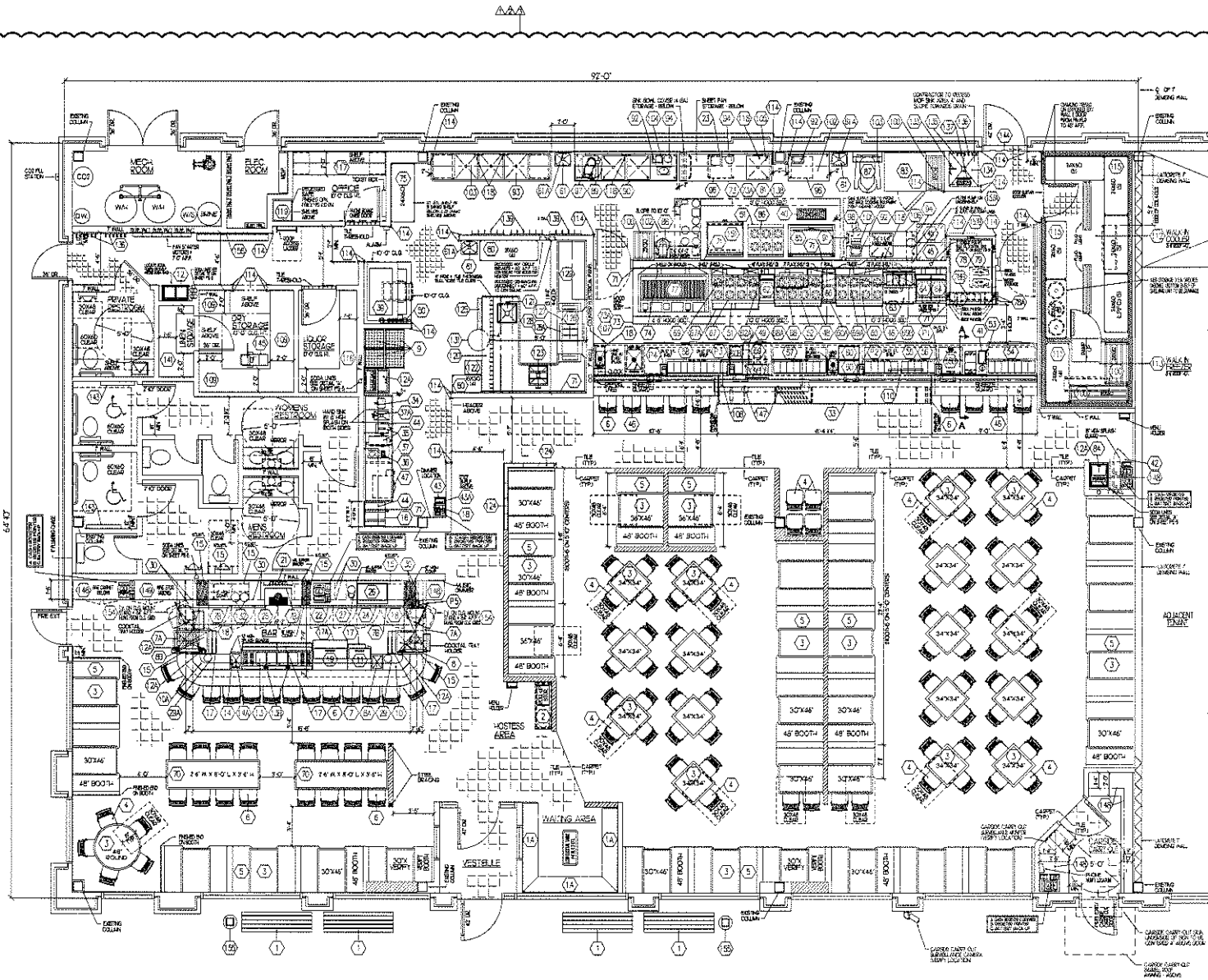
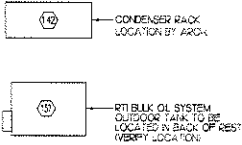


TABLE TOPS (KITCHEN)	4
TABLE TOPS (BAR)	9
PASTA BAR SEATING	9
<b>TOTAL SEATING</b>	<b>228</b>

REVISION: BY DATE

NO. 1 MAKE PER UNIFORM - BRISZEL MARILL 6-1-05

2 MAKE 2006A CHANGES 7-28-05

3 NOTIFIED PER NEW TAKE PLAN AND MADE 2006A CHANGES. 2-7-06

**ROCHESTER HILLS, MI. 2006A**

**CARRABBA'S ITALIAN GRILL**

DRAWN: G.L.

CHECKED: G.L.

FS-1 DATE: FS-1 DATE: 5-24-05 5-25-05

SCALE: 1/4" = 1'-0"

SHEET # **FS-1**

of : 7

5-16-15  
*[Handwritten signature]*



**NEGATIVE NOTES:**

1. VERIFY SIZE AND LOCATION OF SIGNAGE WITH OWNER
2. EXTERIOR SIGNAGE TO BE SUPPLIED AND INSTALLED BY SIGN CONTRACTOR - REFER TO SIGN COMPANY WORK DRAWINGS FOR SPECIFIC DETAILS
3. VERIFY SIGNAGE FINISH REQUIREMENTS PER LOCAL ZONING ORDINANCES AND CODES
4. CONTRACTOR SHALL PROVIDE ADDRESS TO OWNER AND CONDUCT TEST TO HIGHLY RECOMMEND USE OF HIGHLY VISIBILITY REFLECTIVE
5. SEPARATE PERMIT REQUIRED FOR ALL SIGNS

**NOTE:**  
 ALL INTERIOR AND EXTERIOR FINISHES ARE TO BE STARTED UP IMMEDIATELY THROUGH ALL OPEN WINDOWS AND SUBSTITUTES ALLOWED. CONTACT LOCAL SUPPLIER WILLIAMS LOCATION FOR MATERIAL AVAILABILITY AND SOURCE APPROVAL

**EXTERIOR PAINT/STAIN SCHEDULE:**

1. FIPS OR STUCCO  
 MERRILL WILLIAMS MESA GRAY
2. FIPS FORMER CORNER AND APERTURE  
 MERRILL WILLIAMS BARKABLE WHITE
3. WOOD NOSE, WINDOWS, AND TRIM  
 MERRILL WILLIAMS SMOKE WOOD WITH STAIN  
 WILSON BURET SIPPON AND BIRCH LUMBER
4. WOOD TRILLES AWAYING  
 STAINED TO MATCH EXTERIOR WINDOWS AND TRIM
5. STONE  
 LIKE WITH MARRIAGE STONE
6. METAL TRIMS AND TRIM  
 MERRILL WILLIAMS MESA GRAY



**CARRABBA'S**  
 ITALIAN GRILL

Carrabba's Italian Grill

**DP3**  
 ARCHITECTS

# CARRABBA'S

ITALIAN GRILL.





## ANTIPASTI

- CALAMARI** Lightly battered and fried to a tender, crisp, golden brown, served with marinara sauce 6.7
- CALAMARI RICARDO** Our Calamari with a spicy Italian pepper sauce 6.7
- ANTIPASTI PLATTER** A delicious combination of house favorites: Calamari, Bruschette Carrabba and Mozzarella Marinara 8.4
- COZZE IN BIANCO** Fresh mussels steamed in white wine, Pernod, olive oil, garlic, lemon and basil 8.4
- SHRIMP SCAMPI** Shrimp sautéed with garlic, white wine, herbs and lemon butter, served with garlic toast for dipping 8.4
- BRUSCHETTE CARRABBA** Garlic toast mounded with two different toppings: Fontina cheese and sautéed mushrooms; mozzarella, tomato and pesto with pine nuts 6.4
- MOZZARELLA MARINARA** Fresh mozzarella coated with Italian breadcrumbs, lightly fried, served with marinara sauce 5.8
- SAUSAGE & PEPPERS** Handmade Italian fennel sausage with sautéed peppers and onions 6.1

## INSALATE & ZUPPE

- MINISTRONE** Homemade, hearty vegetable soup Cup 2.79 / Bowl 4.1
- SOUP OF THE DAY** Cup 2.79 / Bowl 4.1
- HOUSE, ITALIAN OR CAESAR SALAD** 4.
- INSALATA FIORUCCI** Mixed field greens tossed with marinated artichoke hearts, roasted peppers, grilled eggplant and a hazelnut caprino cheese medallion 8.
- INSALATA CARRABBA** Mixed field greens tossed with mozzarella and romano cheese, black olives, tomatoes, red onions and vinaigrette topped with grilled chicken 4.
- INSALATA CARRABBA CAESAR** Carrabba's caesar salad topped with grilled chicken and parmesan cheese 4.
- INSALATA JOHNNY ROCCO** Mixed field greens with grilled shrimp and scallops, roasted peppers, olives and ricotta salata cheese in vinaigrette 11.

## WOOD-FIRED PIZZA

House, Italian or Caesar salad or cup of soup add \$2.59

- MARGHERITA** Roma tomatoes, basil, extra virgin olive oil and fresh whole milk mozzarella
- ITALIAN CHICKEN** Grilled chicken breast in an Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella cheese
- PEPPERONI OR SAUSAGE** Classic favorites
- TI PIACE** Create your own pizza  
Italian sausage, pepperoni, meatballs, black olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes, eggplant

"NON C'E AMORE PIU' SINCERO DI QUELLO DEL CIBO."

All grilled dishes are cooked over our wood-burning grill and come with a House, Italian or Caesar salad or cup of soup.

- FISH OF THE DAY** Always fresh, grilled and finished with the sauce of the day, served with the side of the day 15.99
- FILET FIORENTINA** 9 oz. tenderloin perfectly seasoned, served with vegetables and garlic mashed or roasted rosemary potatoes 18.99
- CHICKEN GRATELLA** Fire-roasted chicken breast basted with olive oil and herbs, served with vegetables and garlic mashed or roasted rosemary potatoes 11.99
- The following entrees are served with your choice of garlic mashed potatoes, fettuccine pomodoro or fettuccine alfredo.
- SIRLOIN MARSALA** 11 oz. center cut sirloin topped with mushrooms, prosciutto and our Florio Marsala wine sauce 15.49
- CHICKEN MARSALA** Fire-roasted chicken breast topped with mushrooms, prosciutto and our Florio Marsala wine sauce 13.99
- CHICKEN BRYAN** Fire-roasted chicken breast topped with caprino cheese, sundried tomatoes and basil lemon butter sauce 13.99
- POLLO ROSA MARIA** Fire-roasted chicken breast stuffed with fontina cheese, prosciutto and topped with mushroom basil butter sauce 13.99
- SPIEDINO DI MARE** Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce 15.99

## PASTA SPECIALTIES

House, Italian or Caesar salad or cup of soup add \$2.59

- PASTA CARRABBA** Fettuccine alfredo tossed with grilled chicken, sautéed mushrooms and peas 11.99
- SCAMPI DAMIAN** Shrimp sautéed with garlic, white wine, herbs and lemon butter, served over linguine 13.49
- PASTA WEESIE** Shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions, served over fettuccine alfredo 13.99
- TAGLIARINI PICCHI PACCHIU** Fine pasta in a sauce of crushed tomatoes, garlic, olive oil and basil 8.49  
Add chicken or shrimp 11.49/13.49
- MEZZALUNA** Delicate half moon ravioli stuffed with chicken, ricotta and spinach in a tomato cream sauce 9.99
- RIGATONI CAMPAGNOLO** Italian sausage, peppers and caprino cheese in a pomodoro sauce 10.99

## ITALIAN CLASSICS

All Italian Classics come with a House, Italian or Caesar salad or cup of soup.

- EGGPLANT PARMESAN** Fresh eggplant layered with mozzarella and romano cheese, baked with basil and pomodoro sauce, served with rigatoni pomodoro 10.99
- LASAGNE** A house favorite, just like mamma used to make 10.99
- LINGUINE PESCATORE** Shrimp, scallops and mussels tossed with linguine in a spicy marinara sauce 14.49
- SPAGHETTI** With meat sauce, meatballs or Italian sausage 10.49
- MANICOTTI** Thin sheets of pasta rolled and stuffed with four cheeses, baked with pomodoro sauce and mozzarella 10.49
- CHICKEN PARMESAN** Sautéed chicken breast coated with Italian breadcrumbs, topped with pomodoro sauce and melted mozzarella, served with garlic mashed potatoes, fettuccine pomodoro or fettuccine alfredo 13.49
- VEAL MARSALA OR PICCATA** Sautéed veal topped with our Florio Marsala wine sauce or piccata sauce, served with garlic mashed potatoes, fettuccine pomodoro or fettuccine alfredo 14.99

Our wine list is arranged to help you make a selection that will complement your meal.  
Our wines are listed with the lighter style wines at the beginning  
of each category, descending to the full-flavored and full-bodied. Enjoy!

## VINO ITALIANO DELLA CASA

	GLASS	PITCHER
<b>BIANCO</b>		
Pinot Grigio, Bolla, Italy	4.75	18
<b>ROSSO</b>		
Montepulciano d'Abruzzo, Italy	4.75	18
<b>ITALIAN SANGRIA</b>		
Our version of the classic Italian sangria made with Korbel Brandy, fresh fruit and your choice of our house red or white wine	4.75	18

## SPUMANTE

<b>SPUMANTE</b>		
Korbel, Brut	(split) 7	30

## VINO BIANCO

	GLASS	BOTTLE
<b>LIGHT TO MEDIUM-BODIED, from sweet to dry</b>		
White Zinfandel, Copperidge	4.75	pitcher 18
White Zinfandel, Beringer	5	19
Johannisberg Riesling, Jekel	7	27
Pinot Grigio, Ecco Domani, Italy	5	19
Pinot Grigio, Forest Glen	6	23
Pinot Grigio, Santa Margherita, Italy		38
Pinot Grigio, Villa Frattina, Italy	7	27

	GLASS	BOTTLE
<b>MEDIUM TO FULL-BODIED, from semi-dry to dry</b>		
Chardonnay, Copperidge	4.75	pitcher 18
Chardonnay, Fetzer Sundial	6	23
Chardonnay, Kendall-Jackson	7	27
Chardonnay, Clos du Bois	7	27
Chardonnay, Beringer Napa	8	31
Chardonnay, Mondavi Reserve		50

## VINO ROSSO

	GLASS
<b>LIGHT TO MEDIUM-BODIED, from semi-dry to</b>	
Sangiovese, Bolla, Italy	6
Montepulciano d'Abruzzo -	
Riparosso Illuminati, Italy	6
Merlot, Rothschild	6
Merlot, Ecco Domani, Italy	5
Sangiovese, Santa Cristina, Italy	7
Rosso di Montalcino, Castello Banfi, Italy	
Chianti, Gabbiano, DOCG, Italy	6
Merlot, Forest Glen	6
Merlot, Fetzer Eagle Peak	6

	GLASS
<b>MEDIUM TO FULL-BODIED, from dry to very</b>	
Cabernet Sauvignon, Copperidge	4.75
Cabernet Sauvignon,	
Mondavi Woodbridge	5
Pinot Noir, Kendall-Jackson	7
Merlot, Wente Crane Ridge Reserve	8
Chianti, Banfi Riserva, DOCG, Italy	8
Zinfandel, Montevina	6
Zinfandel, Chateau Sovereign	7

	GLASS
<b>FULL-BODIED, very dry and intense</b>	
Merlot, B.V. Napa	8
Cabernet Sauvignon, Trinchero Family	7
Chianti, Ruffino Ducale Riserva, DOCG, Italy	
Cabernet Sauvignon, Francis Coppola	8
Cabernet Sauvignon, B.V. Napa	8
Cabernet Sauvignon, Mondavi Napa	
Brunello di Montalcino, Col D'Orcia	
Barolo, Marchesi di Barolo	

## DOLCI

**DESSERT ROSA** Delicious butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream

**TIRAMISU** Lady fingers dipped in liquor laced espresso.

Layered with sweetened mascarpone, Myers's Rum and chocolate shavings

**SOSNO DI CIOCCOLATA "CHOCOLATE DREAM"** A rich fudge brownie brushed with Kahlua, crowned with chocolate mousse, whipped cream and chocolate sauce

**JOHN COLE** Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans

**CHOCOLATE ALMOND CHEESECAKE** Served over a raspberry-strawberry purée

## BIRRA

Budweiser, Bud Light, O'Doul's, Peroni  
and other assorted American and imported beers

## BEVERAGES

Coke, Diet Coke, Sprite, San Pellegrino,  
Acqua Panna and other assorted soft drinks

## BAMBINI MENU

Kids 10 & under - Beverage included

SPAGHETTI & MEATBALL  
CHEESE & PEPPERONI PIZZA  
CHICKEN FINGERS  
FETTUCCINE ALFREDO  
BAMBINI SUNDAE

O'DOUL'S



Coca-Cola CLASSIC