Antipasti

GARLIC BREAD QUATTRO FORMAGGI ... 10.75
Semolina Bread Baked until Golden Brown, served with Four Cheese Sauce

MOZZARELLA IN CARROZZA ...................... 12.75
Layers of Mozzarella and Bread, Lightly Battered and served over Fresh Tomato-Basil Sauce

TOMATO BRAISED MEATBALLS ................. 12.75
Pork Meatballs topped with Parmesan

SEMOLINA DUSTED CALAMARI ................. 16.75
served with Marinara & Lemon Aioli

CARUSO’S COLD ANTIPASTI FOR TWO
with Marinated Artichokes, Vinegar Peppers, Ripe Tomatoes, Fresh Mozzarella, Spicy Olives, Roasted Red Peppers & Chianti Vinaigrette
20.75

TOMATO & BASIL CAPRESE ....................... 13.50
with Fresh Mozzarella & Balsamic

CREAMY BURRATA .................................. 15.50
with Basil Pesto, Toasted Pine Nuts, and Garlic Bread

Salads

HOUSE SALAD
Mixed Baby Greens, Red Onions, Cucumbers & Chianti Vinaigrette
13.50

ROASTED GARLIC CAESAR
with Parmesan Croutons
13.50

TRICOLORE SALAD
Endive, Radicchio, Arugula, Sliced Orange & Pistachios with Toasted Fennel Citrus Vinaigrette
13.50

Caruso’s Grocery is a love letter to the simple, classic, Italian-American restaurants that provided our fondest childhood memories of what a restaurant could be. In different ways and in different parts of the country, we each had our own, intimate experiences of the food and culture that Italian immigrants brought to their new home. As they became Americans, they changed and enriched America. We hope you’ll join us in raising a glass to celebrate them and all of the immigrant communities who continue to enliven and enrich our shared culture and our experience of eating and drinking in this, their adopted home.
Pasta

SPAGHETTI AND MEATBALLS .................. 21.75
Pork Meatballs with Parmesan & Fresh Basil

PENNE ALLA VODKA .......................... 23.50
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU .................. 24.50
with Fresh Bucatini Pasta & Whipped Ricotta
(Let your server know if you want it extra spicy!)

SHRIMP SCAMPI ............................... 25.25
with Garlic, Chiles and a splash of House Limoncello

GNOCCHI ALLA GENOVESE .................. 21.75
Ricotta dumplings tossed in a Pesto Cream Sauce with Toasted Pignolis

CARUSO’S ALFREDO ......................... 23.75
with Wild Mushrooms, Parmesan & Truffle Butter

BAKED CAVATELLI ......................... 23.50
with Pork Meatball & Sausage Ragù, Freshly Grated Asiago

LINGUINI IN WHITE CLAM SAUCE .......... 25.25
with Garlic & Chopped Parsley

Add Chicken To Any Pasta For 6. / Add Shrimp For 7.

Entrees

CHICKEN PARMIGIANA ........................ 24.75
served with Spaghetti Marinara

BAKED EGGPLANT ROLLATINI ............... 24.25
Stuffed with Herb Ricotta,
served with Spaghetti Marinara

SEAFOOD FRA DIAVOLO ....................... 29.25
Clams, Mussels, Calamari & Shrimp
in a Spicy Tomato Sauce over Fresh Tagliatelle
(Let your server know if you want it extra spicy!)

VEAL FRANCAISE ............................. 29.50
Egg & Parmesan Battered Cutlets topped with Lemon-Butter Sauce, served with Market Vegetables

CHICKEN PICCATA ............................ 27.25
Lemon-Butter Wine Sauce & Crispy Capers,
served over Linguine Aglio e Olio

TROUT PICCATA ............................ 28.50
Seared Fillets topped with Lemon-Butter Wine Sauce & Crispy Capers,
served with Market Vegetables

Interested in hosting your next event at Caruso’s?
Visit our website for information about private dining & events!

SIDES

Spaghetti Marinara 8.50
Market Vegetables tossed in Garlic, Olive Oil & Herbs 7.50
Parmesan Potatoes 7.50

* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness, Especially If You Have Certain Medical