



Caruso's
G R O C E R Y

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1401 PENN AVE SE
WASH DC 20003
(202) 661 0148
CARUSOSGROCERY.COM

Antipasti

GARLIC BREAD QUATTRO FORMAGGI ... 10.75

*Semolina Bread Baked until Golden Brown,
served with Four Cheese Sauce*

MOZZARELLA IN CARROZZA 11.75

*Layers of Mozzarella and Bread, Lightly Battered and
served over Fresh Tomato-Basil Sauce*

TOMATO BRAISED MEATBALLS 12.75

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*

19.25

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*

9.75

ROASTED GARLIC

CAESAR
with Parmesan Croutons

11.75

TRICOLORE SALAD

*Endive, Radicchio, Arugula,
Sliced Orange & Pistachios with
Toasted Fennel Citrus Vinaigrette*

11.75



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 MEATBALLS20.50
with *Parmesan & Fresh Basil*

PENNE ALLA VODKA21.50
with *Peas & Prosciutto*

SPICY NEAPOLITAN RAGU22.50
with *Fresh Bucatini Pasta & Whipped Ricotta*
(Let your server know if you want it extra spicy!)

SHRIMP SCAMPI23.50
with *Garlic, Chiles and a splash of House Limoncello*

RAVIOLI ALLA GENOVESE 19.75
Ricotta & Herb filled Ravioli in a Pesto Cream Sauce with Toasted Pignolis

CARUSO'S ALFREDO21.75
with *Wild Mushrooms, Parmesan & Truffle Butter*

BAKED CAVATELLI22.50
with *Meatball & Sausage Ragù, Freshly Grated Asiago*

LINGUINI IN WHITE CLAM SAUCE.....23.75
with *Garlic & Chopped Parsley*

Add Chicken To Any Pasta For 5. / Add Shrimp For 7.

Entrees

CHICKEN PARMIGIANA
served with Spaghetti Marinara
24.25

BAKED EGGPLANT ROLLATINI
Stuffed with Herb Ricotta, served with Spaghetti Marinara
23.50

TROUT PICCATA
Seared Fillets topped with Lemon-Butter Wine Sauce & Crispy Capers, served with Market Vegetables
26.50

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

PORK CHOP PIZZAIOLA STYLE
with Stewed Peppers, Cherry Tomatoes, Oregano & Parmesan Potatoes
26.50

VEAL FRANCAISE
Egg & Parmesan Battered Cutlets topped with Lemon-Butter Sauce, served with Market Vegetables
28.50

PAN SEARED FILET MEDALLIONS*
with Parmesan Potatoes, Sautéed Spinach & Porcini, Marsala Cream Sauce
34.55

Interested In Hosting Your Next Event At Caruso's?
Ask About Our Private Dining Options.

SIDES 6 EACH

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


SPARKLING

PROSECCO 13. 37. 52.
Mongarda, Glera, Veneto

SPARKLING ROSÉ 11. 33. 44.
Scarpetta, Pinot Noir, Venezia

LAMBRUSCO 13. 37. 52.
Puro!, Emilia-Romagna

WHITE

VERDICCHIO 10. 30. 40.
Tavignano, Marche

PINOT GRIGIO 10. 30. 40.
Musaragno, Veneto

SOAVE 9. 27. 36.
La Cappuccina, Veneto

CHARDONNAY 10. 30. 40.
Lodali, Piedmont


ROSÉ

BARBERA & DOLCETTO 10. 30. 40.
Ercole, Piedmont

RED

BARBERA 13. 37. 52.
Catalina del Lupo, Piedmont

PINOT NOIR 11. 33. 44.
Tenuta Mazzolino, Lombardy

CHIANTI 12. 36. 48.
Donna Laura, Tuscany

AGLIANICO 11. 33. 44.
Vigne Sannite, Campania

PRIMITIVO 13. 37. 52.
Pietraventosa, Puglia

CABERNET & SANGIOVESE 11. 33. 44.
Fiore, Tuscany

• WINE BOTTLE LIST & FULL BAR AVAILABLE •

HOUSE COCKTAILS 10 EACH

ESPRESSO MARTINI	<i>Our Vanilla Vodka & Espresso Liqueur, Galliano</i>
LIMONCELLO TINI	<i>House Basil Gin, Our Limoncello, Lemon</i>
MULBERRY ST. COSMO	<i>Our Citron Vodka & Orangetello, Cranberry-Infused Aperol, Lime</i>
HOUSE SPRITZ	<i>Mezzodi, Cappelletti, Bubbles</i>
ANTIPASTI DIRTY MARTINI	<i>Moletto Tomato Gin, Basil, Olive Brine, Mozzarella & Olives</i>
GODFATHER MANHATTAN	<i>Manhattan, Amaretto Rinse</i>
HALF & HALF	<i>Scarpa Vermouth, Dry Vermouth, Local Seasonal Vermouth, Squeeze of Lemon</i>
AMARO OLD FASHIONED	<i>Bourbon, Ramazzotti, Bitters, Sugar</i>
MEDITERRANEAN MARGARITA	<i>Our Blood Orange Tequila, Pomegranate, Orange, Lime</i>

PILSNER 8.
Oxbow, Luppulo Italian-Style Pils, ME, 5%, 16 Oz.

HAZY IPA 8.
Bluejacket, Turnstiles, DC, 7%, 16 Oz.

WHEAT BEER 8.
Schwendl, Schalchner Weisse Hell, Germany, 5.2%, 16.9 Oz.

DOPPLEBOCK DUNKEL 9.
Andechs, Doppelbock Dunkel, Germany, 7.1%, 16.9 Oz.

STOUT 10.
Evil Twin, Imperial Biscotti Break, NY, 11.5%, 16 Oz.

MIXED FERMENTATION ALE 25.
Del Ducato, Vielle Ville Saison, Italy, 6%, 25.4 Oz.

PLUM SOUR ALE 8.
Stillwater, Insetto Italian Plum Sour Ale, NY, 5%, 12 Oz.

CIDER 8.
Graft, Field Day Rhubarb Spritz Cider, NY, 6.9%, 12 Oz.

Caruso's Pomegranate Lemonade 5. • Caruso's Cherry Vanilla Soda 5. • Caruso's Egg Cream 5.
 Pellegrino Limonata, Pellegrino Pomelo, Stappi Red Bitter 5. • Q Ginger Beer, Q Ginger Ale 5. • Coke, Diet Coke, Sprite 3.
 San Pellegrino Sparkling Water, Aqua Panna Still Water (750 ml) 7.
