



Caruso's
GROCERY

Caruso's G R O C E R Y

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*

11.75

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.

Entrees

SPAGHETTI AND MEATBALLS20.50
with Parmesan & Fresh Basil

PENNE ALLA VODKA21.50
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU23.50
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

CHICKEN PARMIGIANA24.75
served with Spaghetti Marinara

BAKED EGGPLANT ROLLATINI24.25
Stuffed with Herb Ricotta,
served with Spaghetti Marinara

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

CARUSO'S ALFREDO22.75
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

SEAFOOD FRA DIAVOLO29.25
Clams, Mussels, Calamari & Shrimp
in a Spicy Tomato Sauce over Fresh Tagliatelle
(Let your server know if you want it extra spicy!)

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

SIDES 6 EACH

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

Dessert

BROOKLYN STYLE CHEESECAKE9
with Strawberry Sauce

CREMA BRUCIATA9
Italian Creme Brulee! Blood Orange Infused
with Vanilla Beans & Candied Orange Peel

NUTELLA CANNOLIS 10
with Chocolate Chips & Hazelnuts

CARUSO'S ICE CREAM SUNDAE 11
with Homemade Chocolate and Vanilla Ice Cream,
Salted Peanuts, Caramel Corn, Hot Fudge
& Whipped Cream

CLASSIC TIRAMISU 10
Espresso-Soaked Ladyfingers
with Mascarpone Zabaglione & Florio Marsala

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


SPARKLING

PROSECCO 12. 36. 48.
Viaggio Euforico, Extra Dry, 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.
Cantina 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 *Our Vanilla Vodka & Espresso Liqueur, Galliano*

LIMONCELLOTINI *House Basil Gin, Our Limoncello, Lemon*

MULBERRY ST. COSMO *Our Citron Vodka & Orangecello, Cranberry-Infused Aperol, Lime*

HOUSE SPRITZ *Mezzodi, Cappelletti, Bubbles*

ANTIPASTI DIRTY MARTINI *Moletto Tomato Gin, Basil, Olive Brine, Mozzarella & Olives*

GODFATHER MANHATTAN *Manhattan, Amaretto Rinse*

HALF & HALF *Scarpa Vermouth, Dry Vermouth, Local Seasonal Vermouth, Squeeze of Lemon*

AMARO OLD FASHIONED *Bourbon, Ramazzotti, Bitters, Sugar*

MEDITERRANEAN MARGARITA *Our Blood Orange Tequila, Pomegranate, Orange, Lime*

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

HAZY IPA 9.
Bluejacket, Fancy Clown, DC, 8%, 16 Oz.

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

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

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. • Stappi Red Bitter 5.
 Pellegrino Limonata 5. • Q Ginger Beer, Q Ginger Ale 5. • Coke, Diet Coke, Sprite 3.
 San Pellegrino Sparkling Water, Aqua Panna Still Water (750 ml) 7.
