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.

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 MEATBALLS** .................. 20.50
  with Parmesan & Fresh Basil

- **PENNE ALLA VODKA** .......................... 21.50
  with Peas & Prosciutto

- **SPICY NEAPOLITAN RAGU** .................... 23.50
  with Fresh Bucatini Pasta & Whipped Ricotta
  *(Let your server know if you want it extra spicy!)*

- **SHRIMP SCAMPI** ............................... 23.50
  with Garlic, Chiles and a splash of House Limoncello

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

- **BAKED EGGPLANT ROLLATINI** ............... 24.25
  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 ALFREDO** ........................... 22.75
  with Wild Mushrooms, Parmesan & Truffle Butter

- **BAKED CAVATELLI** ............................. 22.50
  with Meatball & Sausage Ragu, Freshly Grated Asiago

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

- **SEAFOOD FRA DIABOLO** ...................... 29.25
  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 & Each**

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

---

**Dessert**

- **BROOKLYN STYLE CHEESECAKE** .......... 9
  with Strawberry Sauce

- **CREMA BRUCIATA** ............................ 9
  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.

---

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

PROSECCO .................................................. 12. 36. 48.  
Viaggio Euforico, Extra Dry, Veneto

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

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

RED

BARBERA & DOLCETTO ...................... 10. 30. 40.  
Ercole, 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 .......................................................... Mezzoti, 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 .................. Our Blood Orange Tequila, Pomegranate, Orange, Lime
MEDITERRANEAN MARGARITA ........ Our Vanilla Vodka & Espresso Liqueur, Galliano

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

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

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

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

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

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

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

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

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.