



*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 ..... 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.*

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# Pasta

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**SPAGHETTI AND MEATBALLS** .....22.50  
*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** .....26.25  
*with Garlic, Chiles and a splash of*  
*House Limoncello*

**GNOCCHI ALLA GENOVESE** .....22.50  
*Ricotta Dumplings tossed in a Pesto Cream Sauce*  
*with Toasted Pignolis*

**CARUSO'S ALFREDO** .....24.50  
*with Wild Mushrooms, Parmesan & Truffle Butter*

**BAKED CAVATELLI** .....24.25  
*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 7. / Add Shrimp For 8.

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# Entrees

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**CHICKEN PARMIGIANA**  
*served with Spaghetti Marinara*  
25.50

**BAKED EGGPLANT ROLLATINI**  
*Stuffed with Herb Ricotta,*  
*served with Spaghetti Marinara*  
25.25

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

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

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

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

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## SIDES

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

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

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**SPARKLING**

**PROSECCO** ..... 11. 33. 44.  
*Conte Emo, Brut, Veneto*

**SPARKLING ROSÉ** ..... 13. 39. 52.  
*Venturini Baldini, Emilia-Romagna*

**LAMBRUSCO** ..... 13. 37. 52.  
*Famiglia Carafoli, Emilia-Romagna*

**WHITE**

**VERDICCHIO** ..... 13. 39. 52.  
*Umani Ronchi, Marche*

**PINOT GRIGIO** ..... 12. 36. 48.  
*Roeno, Veneto*

**SOAVE** ..... 12. 36. 48.  
*La Cappuccina, Veneto*

**CHARDONNAY** ..... 12. 36. 48.  
*Lodali, Piemont*


**ROSÉ**

**SANGIOVESE** ..... 13. 39. 52.  
*Il Borro, Tuscany*

**RED**

**MONTEPULCIANO** ..... 13. 37. 52.  
*Poggio Anima, Abruzzo*

**PINOT NOIR** ..... 13. 37. 52.  
*Tenuta Mazzolino, Lombardy*

**CHIANTI** ..... 14. 42. 56.  
*Gellina, Tuscany*

**AGLIANICO** ..... 15. 45. 60.  
*Grifalco, Campania*

**PRIMITIVO** ..... 14. 42. 56.  
*Pietraventosa, Puglia*

**SUPER TUSCAN** ..... 15. 45. 60.  
*O'Lillo by Baracchi, Tuscany*

**HOUSE COCKTAILS - 12.50 EACH**

<b>ESPRESSO MARTINI</b> .....	<i>Our Vanilla Vodka &amp; Espresso Liqueur, Galliano</i>
<b>LIMONCELLOTINI</b> .....	<i>House Basil Gin, Our Limoncello, Lemon</i>
<b>MULBERRY ST. COSMO</b> .....	<i>Our Citron Vodka &amp; Orangecello, Cranberry-Infused Aperol, Lime</i>
<b>HOUSE SPRITZ</b> .....	<i>Mezzodi, Cappelletti, Bubbles</i>
<b>ANTIPASTI DIRTY MARTINI</b> .....	<i>Moletto Tomato Gin, Basil, Olive Brine, Mozzarella &amp; Olives</i>
<b>GODFATHER MANHATTAN</b> .....	<i>Bourbon, Sweet Vermouth, Bitters, Amaretto Rinse</i>
<b>AMARO OLD FASHIONED</b> .....	<i>Bourbon, Ramazzotti, Bitters, Sugar</i>
<b>MEDITERRANEAN MARGARITA</b> .....	<i>Our Blood Orange Tequila, Pomegranate, Orange, Lime</i>

**ITALIAN-STYLE PILSNER** ..... 9.  
*Oxbow, Luppolo, ME, 5%, 16 oz.*

**HAZY IPA** ..... 9.  
*Bluejacket, Different Scenery, DC, 7%, 16 oz.*

**SAISON** ..... 10.  
*Dupont, 'Saison Dupont', Belgium, 6.5%, 11.2 oz.*

**ITALIAN BLOND ALE** ..... 10.  
*Birrificio Baladin, Nazionale, Italy, 6.5%, 11.2 oz.*

**DOPPELBOCK** ..... 10.  
*Andechs, Doppelbock Dunkel, Germany, 7.1%, 16.9 oz.*

**ITALIAN PLUM SOUR ALE** ..... 9.  
*Stillwater, Insetto, WA, 5%, 12 oz.*

**RHUBARB SPRITZ CIDER** ..... 8.  
*Graft, Field Day, NY, 6.9%, 12 oz.*

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Caruso's Pomegranate Lemonade 5. • Caruso's Cherry Vanilla Soda 5.  
 Fever Tree Ginger Beer • Coke, Diet Coke, Sprite, Ginger Ale 3.

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