

Caruso's G R O C E R Y

1401 PENN AVE SE
WASH DC 20003
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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.

Pasta

SPAGHETTI AND MEATBALLS21.75
Pork Meatballs with Parmesan & Fresh Basil

PENNE ALLA VODKA23.50
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU24.50
with Fresh Bucatini Pasta & Whipped Ricotta
(Let your server know if you want it extra spicy!)

SHRIMP SCAMPI25.25
with Garlic, Chiles and a splash of
House Limoncello

GNOCCHI ALLA GENOVESE21.75
Ricotta dumplings tossed in a Pesto Cream Sauce
with Toasted Pignolis

CARUSO'S ALFREDO23.75
with Wild Mushrooms, Parmesan & Truffle Butter

BAKED CAVATELLI23.50
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
served with Spaghetti Marinara
 24.75

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

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

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