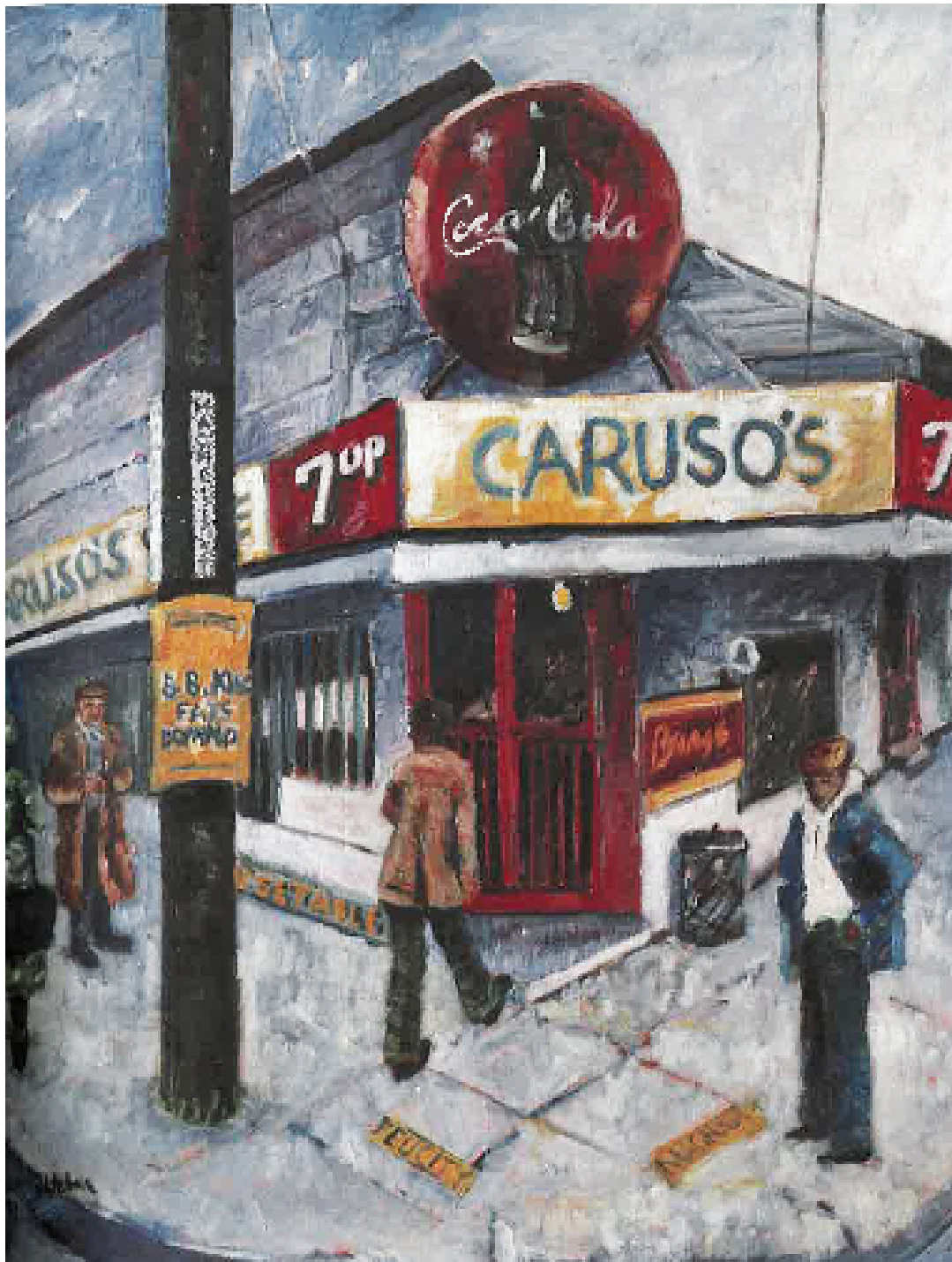




Caruso's
GROCERY



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

Antipasti

GARLIC BREAD QUATTRO FORMAGGI ... 12.25

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

MOZZARELLA IN CARROZZA 13.75

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

TOMATO BRAISED MEATBALLS 14.25

Pork Meatballs topped with Parmesan

SEMOLINA DUSTED CALAMARI 18.25

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*
21.75

TOMATO & BASIL CAPRESE 15.25

with Fresh Mozzarella & Balsamic

CREAMY BURRATA 16.75

with Basil Pesto, Toasted Pine Nuts, & Garlic Bread

Salads

HOUSE SALAD

*Mixed Baby Greens,
Red Onions, Cucumbers
& Chianti Vinaigrette*
14.50

ROASTED GARLIC

CAESAR
with Parmesan Croutons
14.75

TRICOLORE SALAD

*Endive, Radicchio, Arugula,
Sliced Orange, Olives & Pistachios with
Toasted Fennel Citrus Vinaigrette*
14.75



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 MEATBALLS 24.25

Pork Meatballs with Parmesan over Fresh Spaghetti

PENNE ALLA VODKA 25.25

with Peas & Prosciutto

SPICY NEAPOLITAN RAGU 26.50

Beef & Pork Ragu tossed with Fresh Bucatini Pasta & topped with Whipped Ricotta

(Let your server know if you want it extra spicy!)

SHRIMP SCAMPI 27.25

with Garlic, Chiles & House Limoncello

GNOCCHI ALLA GENOVESE 24.75

Ricotta Dumplings tossed in a Pesto Cream Sauce with Toasted Pignolis

CARUSO'S ALFREDO 26.25

with Wild Mushrooms, Parmesan & Truffle Butter

BAKED CAVATELLI 25.25

with Pork Meatball & Sausage Ragu, Freshly Grated Asiago

LINGUINI IN WHITE CLAM SAUCE..... 27.25

with Garlic & Chopped Parsley

Add Chicken To Any Pasta For 7. / Add Shrimp For 8.

Entrees

CHICKEN PARMIGIANA

served with Spaghetti Marinara

27.25

BAKED EGGPLANT ROLLATINI

Stuffed with Herb Ricotta, served with Spaghetti Marinara

27.75

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!)

32.50

VEAL FRANCAISE

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

33.25

CHICKEN PICCATA

Lemon-Butter Wine Sauce & Crispy Capers, served over Linguine Aglio e Olio

28.75

TROUT PICCATA

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

29.75

SIDES

Spaghetti Marinara 8.50

Market Vegetables tossed in Garlic, Olive Oil & Herbs 7.50

Tuscan Fries 8.50

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



SPARKLING

VERMENTINO 13.50 37 49
Santa Maria La Palma, Brut, Sardinia

SPARKLING ROSÉ 14.50 40 53
Ca' Bibbo, Brut, Piedmont

LAMBRUSCO 14.50 40 53
Bugno Martino, Lombardy

WHITE

VERDICCHIO 14.50 40 53
La Staffa, Marche

PINOT GRIGIO 13.50 37 49
Dalia, Veneto

SOAVE 13.50 37 49
La Cappuccina, Veneto

CHARDONNAY 13.50 37 49
Lodali, Piedmont

ROSÉ

GAGLIOPPO 14.50 40 53
Scala, Calabria

RED

MONTEPULCIANO 14.50 40 53
Poggio Anima, Abruzzo

PRIMITIVO 14.50 40 53
Pietraventosa, Puglia

CHIANTI 15.50 43 57
Donna Laura, Tuscany

AGLIANICO 16.50 46 61
San Salvatore, Campania

SUPER TUSCAN 16.50 46 61
O'Lillo by Baracchi, Tuscany

HOUSE COCKTAILS - 13.75 EACH

ESPRESSO MARTINI *House Vanilla Vodka & Espresso Liqueur*
LIMONCELLINI *House Basil Gin, Our Limoncello, Lemon*
MULBERRY ST. COSMO *House Citron Vodka & Orangecello, Cranberry-Infused Aperol, Lime*
HOUSE SPRITZ *Mezzodi, Cappelletti, Bubbles*
ANTIPASTI DIRTY MARTINI *House Tomato Gin, Basil, Olive Brine, Mozzarella & Olives*
GODFATHER MANHATTAN *Bourbon, Sweet Vermouth, Bitters, Amaretto Rinse*
AMARO OLD FASHIONED *Bourbon, Ramazzotti, Bitters, Sugar*
MEDITERRANEAN MARGARITA *House Blood Orange Tequila, Pomegranate, Orange, Lime*
NOVE NEGRONI *Caffo Grappa, Capasso Aperitivo, Cocchi Torino Vermouth*

ITALIAN-STYLE PILSNER 9.
Oxbow, Luppulo, ME, 5.0%, 16 oz.

HAZY IPA 9.
Bluejacket, Lost Weekend, DC, 7.0%, 16 oz.

CZECH DARK LAGER 9.
Sacred Profane, Dark Lager, ME 4.0%, 12 oz.

ITALIAN BLONDE ALE 12.
Baladin, Nazionale, Italy 6.5%, 11.2 oz.

FRENCH CIDER 9.
Aval, Rose, France, 6.0%, 12 oz.

NON-ALCOHOLIC PILSNER 8.
Untitled Art, N/A Italian Pilsner, 0.5%, 12 oz.

Crodino Divino (lyre's rosso n/a apertif, cranberry, balsamic, rosemary) 9.

Cedra-Ta-Ta (choice of fever tree tonic or gingerbeer, raspberry, citrus, simple syrup) 9.

Caruso's Pomegranate Lemonade 6. • Caruso's Cherry Vanilla Soda 6.

Hibiscus Iced Tea 5. • Single Origin Cold Brew 6. • Coke, Diet Coke, Sprite, Ginger Ale 4.