



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 ... 11.25

*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 17.50

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..... 14.50

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*

13.75

ROASTED GARLIC

CAESAR
with Parmesan Croutons

13.75

TRICOLORE SALAD

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

13.75



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 23.50
Pork Meatballs with Parmesan over Fresh Spaghetti

PENNE ALLA VODKA 24.25
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU 25.25
Beef & Pork Ragu tossed with Fresh Bucatini Pasta & topped with Whipped Ricotta
(Let your server know if you want it extra spicy!)

SHRIMP SCAMPI 26.50
with Garlic, Chiles & House Limoncello

GNOCCHI ALLA GENOVESE 23.50
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 Ragu, Freshly Grated Asiago

LINGUINI IN WHITE CLAM SAUCE..... 25.75
with Garlic & Chopped Parsley

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

Entrees

CHICKEN PARMIGIANA
served with Spaghetti Marinara
26.25

BAKED EGGPLANT ROLLATINI
*Stuffed with Herb Ricotta,
served with Spaghetti Marinara*
25.75

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!)
30.50

VEAL FRANCAISE
*Egg & Parmesan Battered Cutlets topped with
Lemon-Butter Sauce, served with Market Vegetables*
30.50

CHICKEN PICCATA
*Lemon-Butter Wine Sauce & Crispy Capers,
served over Linguine Aglio e Olio*
27.75

TROUT PICCATA
*Seared Fillets topped with
Lemon-Butter Wine Sauce & Crispy Capers,
served with Market Vegetables*
29.25

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!



SPARKLING

VERMENTINO 12.5 36.5 48.5
Santa Maria La Palma, Brut, Sardinia

SPARKLING ROSÉ 13.5 39.5 52.5
Venturini Baldini, Emilia-Romagna

LAMBRUSCO 13.5 37.5 52.5
Famiglia Carafoli, Emilia-Romagna

WHITE

VERDICCHIO 13.5 39.5 52.5
Umani Ronchi, Marche

PINOT GRIGIO 12.5 36.5 48.5
Dalia, Veneto

SOAVE 12.5 36.5 48.5
La Cappuccina, Veneto

CHARDONNAY 12.5 36.5 48.5
Alcesti, Terre Siciliane

VERMENTINO 12.5 36.5 48.5
San Felice, Tuscany

ROSÉ

SANGIOVESE 13.5 39.5 52.5
Il Borro, Tuscany

GAGLIOPPO 13.5 39.5 52.5
Scala, Calabria

RED

MONTEPULCIANO 13.5 37.5 52.5
Poggio Anima, Abruzzo

BARBERA 13.5 37.5 52.5
Cantina Del Lupo, Piedmont

CHIANTI 14.5 42.5 56.5
Gellina, Tuscany

AGLIANICO 15.5 45.5 60.5
Grifalco, Campania

SUPER TUSCAN 15.5 45.5 60.5
O'Lillo by Baracchi, Tuscany

HOUSE COCKTAILS - 13.00 EACH

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

ITALIAN-STYLE PILSNER 8.
Stillwater, Red Sauce, WA, 4.6%, 16 oz.

ITALIAN-STYLE PILSNER 12.
Birrificio Italiano, Tipopils, Italy, 5.2%, 12 oz.

ITALIAN IPA 12.
Birrificio del Ducato, Torrente, Italy 7.0%, 11.2 oz.

HAZY IPA 9.
Bluejacket, Ultraviolet Shine, DC, 7%, 16 oz.

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

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

TIRAMISU IMPERIAL STOUT 12.
Perennial, Intentionally Indulgent, MO, 11.5%, 16oz.

Crodino Divino (*lyre's rosso n/a apertif, cranberry, balsamic, rosemary*) 10.

Cedra-Ta-Ta (*choice of fever tree tonic or gingerbeer, raspberry, citrus, simple syrup*) 10.

Caruso's Pomegranate Lemonade 5. • Caruso's Cherry Vanilla Soda 5.

Hibiscus Iced Tea 5. • Single Origin Cold Brew 6. • Coke, Diet Coke, Sprite, Ginger Ale 3.