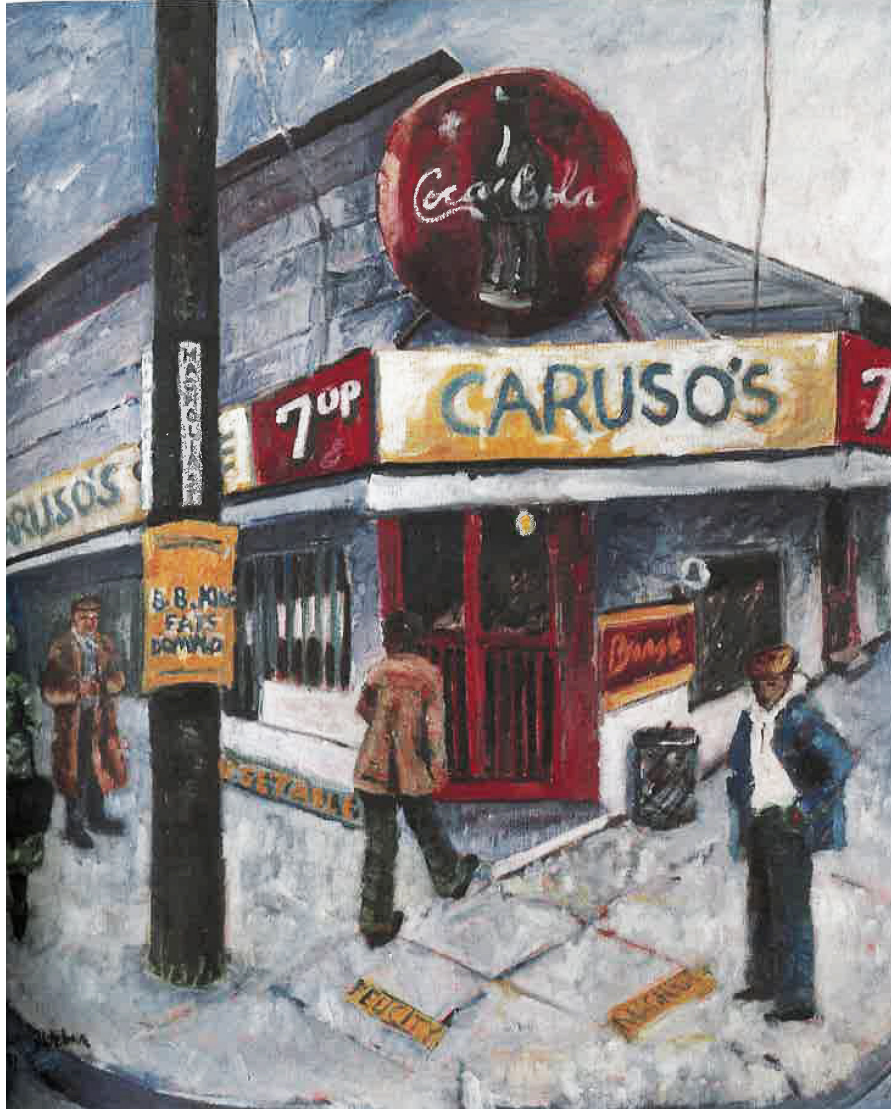




Caruso's
GROCERY



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 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 16.50

served with Marinara & Lemon Aioli

CARUSO'S COLD ANTIPASTI FOR TWO

*with Marinated Artichokes, Vinegar Peppers,
Ripe Tomatoes, Fresh Mozzarella, Spicy Olives,
Roasted Reds & 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
9.75*

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.

Pasta

SPAGHETTI AND MEATBALLS 20.50
with Parmesan & Fresh Basil

PENNE ALLA VODKA 21.50
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU 22.50
with Fresh Bucatini Pasta & Whipped Ricotta
(Let your sever know if you want it extra spicy!)

SHRIMP SCAMPI 23.50
with Asparagus, Garlic, Chiles
and a splash of House Limoncello

RAVIOLI ALLA GENOVESE 19.75
Ricotta & Herb filled Ravioli in a Pesto Cream Sauce
with Toasted Pignolis

CARUSO'S ALFREDO 21.75
with Wild Mushrooms, Parmesan & Truffle Butter

GNOCCHI ALLA SORRENTINA 18.75
with Fresh Cherry Tomato Sauce

LINGUINI IN WHITE CLAM SAUCE 23.75
with Garlic & Chopped Parsley

Add Chicken To Any Pasta For 5. / Add Shrimp For 7.

Entrees

CHICKEN PARMIGIANA
served with Spaghetti Marinara
 24.25

BAKED EGGPLANT ROLLATINI
Stuffed with Herb Ricotta,
served with Spaghetti Marinara
 23.50

TROUT PICCATA
Seared Fillets topped with
Lemon-Butter Wine Sauce & Crispy Capers,
served with Market Vegetables
 26.50

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

PORK CHOP PIZZAIOLA STYLE
with Stewed Peppers, Cherry Tomatoes,
Oregano & Parmsean Potatoes
 26.50

VEAL FRANCAISE
Egg & Parmesan Battered Cutlets topped with
Lemon-Butter Sauce, served with Market Vegetables
 28.50

PAN SEARED FILET MEDALLIONS *
with Parmesan Potatoes, Sauteed Spinach & Porcini,
Marsala Cream Sauce
 34.55

Interested In Hosting Your Next Event At Caruso's?
 Ask About Our Private Dining Options.

SIDES 6 EACH

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

SPARKLING

PROSECCO 12. 36. 48.
Mongarda, Glera, Veneto

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

LAMBRUSCO 12. 36. 48.
Puro!, Emilia-Romagna

WHITE

VERDICCHIO 10. 30. 40.
Tavignano, Marche

PINOT GRIGIO 9. 27. 36.
Musaragno, Veneto

SOAVE 9. 27. 36.
La Cappuccina, Veneto

CHARDONNAY 10. 30. 40.
Lodali, Piedmont

ROSÉ

BARBERA & DOLCETTO 10. 30. 40.
Ercole, Piedmont

RED

BARBERA 12. 36. 48.
Poderi Cellario, Piedmont

PINOT NOIR 9. 27. 36.
Quadri, Veneto

CHIANTI 11. 33. 44.
Donna Laura, Tuscany

AGLIANICO 10. 30. 40.
Vigne Sannite, Campania

PRIMITIVO 12. 36. 48.
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
LIMONCELLLOTINI House Basil Gin, Our Limoncello, Lemon
MULBERRY ST. COSMO Our Citron Vodka & Orangecello, Cranberry-Infused Aperol, Lime
HOUSE SPRITZ Mezzodi, 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 Bourbon, Ramazzotti, Bitters, Sugar
MEDITERRANEAN MARGARITA Our Blood Orange Tequila, Pomegranate, Orange, Lime

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

HAZY IPA 8.
Bluejacket, Fantastic Damage, DC, 7%, 16 Oz.

WHEAT BEER 8.
Schwendl, Schalchmer Weisse Hell, Germany, 5.2%, 16.9 Oz.

DARK LAGER 8.
Schönram, Altbayrisch Dunkel, Germany, 5%, 16.9 Oz.

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

SAISON & LAMBIC BLEND 15.
Del Ducato, Beersel Mattina 2015, Italy, 6.2%, 11.2 Oz.

PLUM SOUR ALE 8.
Stillwater, Insetto Italian Plum Sour Ale, NY, 5.0%, 12 Oz.

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

Caruso's Pomegranate Lemonade 5. • Caruso's Cherry Vanilla Soda 5. • Caruso's Egg Cream 5.
Pellegrino Limonata, Pellegrino Pomelo, Stappi Red Bitter 5. • Q Ginger Beer, Q Ginger Ale 5. • Coke, Diet Coke, Sprite 3.
San Pellegrino Sparkling Water, Aqua Panna Still Water (750 ml) 7.