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.

Antipasti

GARLIC BREAD QUATTRO FORMAGGI ..... 9.75
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 .......... 12.25
topped with Parmesan

SEMOLINA DUSTED CALAMARI .......... 15.50
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 .... 18.25

TOMATO & BASIL CAPRESE ............. 13.25
with Fresh Mozzarella & Balsamic

SWEET & SPICY SOPRESSATA PLATE ...... 11.75
Two Types of Thinly Sliced Dry Sausage

Salads

HOUSE SALAD
Mixed Baby Greens, Red Onions, Cucumbers & Chianti Vinaigrette
8.25

ROASTED GARLIC CAESAR
with Parmesan Croutons
9.75

TRICOLORE SALAD
Endive, Radicchio, Arugula, Sliced Orange & Pistachios with Toasted Fennel Citrus Vinaigrette
11

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 .................. 19.50
with Parmesan & Fresh Basil

PENNE ALLA VODKA ......................... 19.25
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU ................. 20.75
with Fresh Bucatini Pasta & Whipped Ricotta

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

RAVIOLI ALLA GENOVESSE .............. 19.25
Ricotta & Herb filled Ravioli in a Pesto Cream Sauce
with Toasted Pignolis

CARUSO’S ALFREDO ......................... 20.50
with Wild Mushrooms, Parmesan & Truffle Butter

Gnocchi Alla Sorrentina .................... 18.75
with Fresh Cherry Tomato Sauce

LINGUINI IN WHITE CLAM SAUCE ........ 22.25
with Garlic & Chopped Parsley

Pasta

SPAGHETTI AND MEATBALLS .................. 19.50
with Parmesan & Fresh Basil

PENNE ALLA VODKA ......................... 19.25
with Peas & Prosciutto

SPICY NEAPOLITAN RAGU ................. 20.75
with Fresh Bucatini Pasta & Whipped Ricotta

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

RAVIOLI ALLA GENOVESSE .............. 19.25
Ricotta & Herb filled Ravioli in a Pesto Cream Sauce
with Toasted Pignolis

CARUSO’S ALFREDO ......................... 20.50
with Wild Mushrooms, Parmesan & Truffle Butter

Gnocchi Alla Sorrentina .................... 18.75
with Fresh Cherry Tomato Sauce

LINGUINI IN WHITE CLAM SAUCE ........ 22.25
with Garlic & Chopped Parsley

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

Entrees

CHICKEN PARMIGIANA
served with Spaghetti Marinara
23.25

BAKED EGGPLANT ROLLATINI
Stuffed with Herb Ricotta,
served with Spaghetti Marinara
22.50

TROUT PICCATA
Seared Fillets topped with
Lemon-Butter Wine Sauce & Crispy Capers,
served with Market Vegetables
25.50

SEAFOOD FRA DIAVOLO
Clams, Mussels, Shrimp & Calamari
in a Spicy Tomato Sauce over Fresh Tagliatelle
29.25

PORK CHOP PIZZAIOLA STYLE
with Stewed Peppers, Cherry Tomatoes,
Oregano & Roasted Garlic Mashed Potatoes
24.25

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

14 OUNCE RIBEYE*
with Marsala Braised Mushrooms & Balsamic Onions
over Roasted Garlic Mashed Potatoes
38.25

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
Roasted Garlic Mashed Potatoes

* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness, Especially If You Have Certain Medical Conditions
ROSE

BARBERA & DOLCETTO
Ercole, Piedmont

RED

BARBERA
Podere Cellario, Piedmont

PINOT NOIR
Quadri, Veneto

CHIANTI
Donna Laura, Tuscany

AGLIANICO
Vigne Sannite, Campania

PRIMITIVO
Pietraventosa, Puglia

CABERNET & SANGIOVESE
Fiore, Tuscany

WHITE

VERDICCHIO
Tavignano, Marche

PINOT GRIGIO
Musaragno, Veneto

SOAVE
La Cappuccina, Veneto

CHARDONNAY
Lodali, Piedmont

SPARKLING

PROSECCO
Mongarda, Glera, Veneto

SPARKLING ROSÉ
Scarpetta, Pinot Noir, Venezie

WINE BOTTLE LIST & FULL BAR AVAILABLE

* HOUSE COCKTAILS 10 EACH *

ESPRESSO MARTINI
Our Vanilla Vodka & Espresso Liqueur, Galliano

LIMONCELLOTINI
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
Our Blood Orange Tequila, Pomegranate, Orange, Lime

MEDITERRANEAN MARGARITA
Our Vanilla Vodka & Espresso Liqueur, Galliano

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

HAZY IPA
Bluejacket, This Must Be The Place, DC, 7%, 16 Oz.

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

DARK LAGER
Schönram, Altbayrischer Dunkel, Germany, 5%, 16.9 Oz.

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

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

SOUR ALE
Del Borgo, Prunus Cherry Saison, Italy, 5.8%, 11.2 Oz.

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