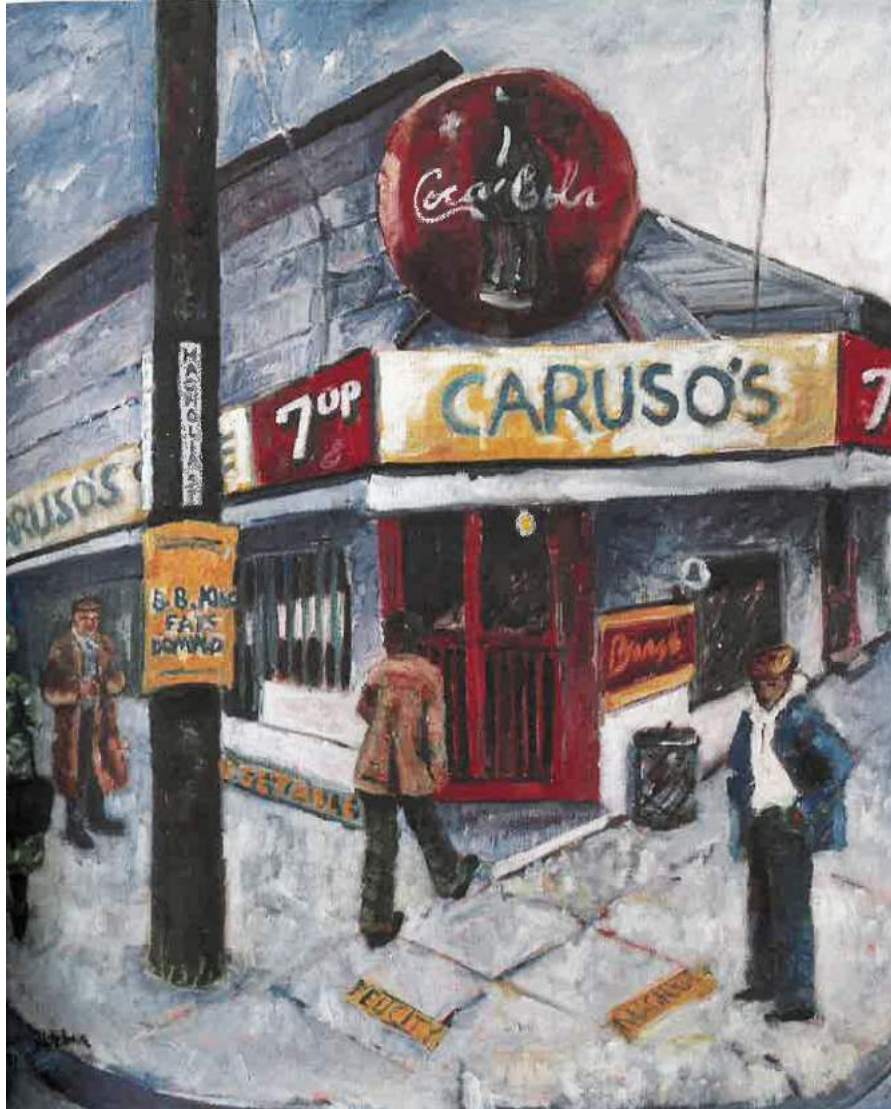




Caruso's
GROCERY

Antipasti

GARLIC BREAD QUATTRO FORMAGGI9.75

*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,
Agrodolce 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

GNOCCHI ALLA SORRENTINA 18.75
with Fresh Cherry Tomato Sauce

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

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

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

NONNA'S LASAGNA..... 21.25
*Layers of Fresh Pasta, Creamy Ricotta
and our Neapolitan Ragu*

• 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

SPARKLING

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

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

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

• WINE BOTTLE LIST & FULL BAR AVAILABLE •

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

HOUSE COCKTAILS 10 EACH

ESPRESSO MARTINI Our Vanilla Vodka & Espresso Liqueur, Galliano

LIMONCELLINI 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, This Must Be The Place, DC, 7%, 16 Oz.

WHEAT BEER 8.
Schwendl, Schalchner 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.

SOUR ALE 12.
Del Borgo, Prunus Cherry Saison, Italy, 5.8%, 11.2 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.