

11820 TRADE ST NORTH BETHESDA, MD 20852 (301) 245-1226 CARUSOSGROCERY.COM

-Antipasti

GARLIC BREAD QUATTRO FORMAGGI ... 11.75 Semolina Bread baked until golden brown, served with Four Cheese Sauce

TOMATO BRAISED MEATBALLS13.75 Pork Meatballs topped with Parmesan

SEMOLINA DUSTED CALAMARI17.75 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	13.50
with Fresh Mozzarella & Balsamic	
CREAMY BURRATA	16.50
with Basil Pesto, toasted Pine Nuts, & Garlic Bred	ıd



HOUSE SALAD

mixed Baby Greens, Red Onions, Cucumbers & Chianti Vinaigrette 14.50

ROASTED GARLIC CAESAR with Parmesan Croutons 14.50

TRICOLORE SALAD

Endive, Radicchio, Arugula, Sliced Orange & Pistachios with Toasted Fennel Citrus Vinaigrette 14.50



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.



SPAGHETTI & MEATBALLS23.75	GNOCCHI ALLA GENOVESE22.75
Fresh Spaghetti, Pork Meatballs, Parmesan & Basil	Ricotta Dumplings tossed in Pesto Cream, finished with Toasted Pignolis
PENNE ALLA VODKA 24.50	
Peas & Prosciutto	CARUSO'S ALFREDO24.75
	Wild Mushrooms, Parmesan & Truffle Butter
SPICY NEAPOLITAN RAGU25.50	
Beef & Pork Ragu tossed with fresh Bucatini Pasta &	BAKED CAVATELLI24.50
Whipped Ricotta (Ask your server if you want it extra spicy!)	Diced Pork Meatballs & Sausage Ragu with
	Freshly Grated Asiago
SHRIMP SCAMPI26.25	
Garlic, Zucchini, Chiles & a splash of housemade Limon-	LINGUINI IN WHITE CLAM SAUCE26.25
cello	Garlic, Red Pepper Flakes & Chopped Parsley
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Add Chicken for 6. / Shrimp for 7. / Meatballs for 5. / Sausage for 5.



CHICKEN PARMIGIANA

served with Spaghetti Marinara (Ask your server if you want vodka sauce) 25.75

BAKED EGGPLANT ROLLATINI

stuffed with Herb Ricotta served with Spaghetti Marinara 25.25

SEAFOOD FRA DIAVOLO

Clams, Mussels, Calamari & Shrimp in a spicy Tomato Sauce over fresh Tagliatelle (Ask your server if you want it extra spicy!) 30.25

VEAL FRANCAISE

Egg & Parmesan battered Cutlets topped with Lemon-Butter Sauce served with Market Vegetables 30.50

TROUT PICCATA

Seared Fillets topped with Lemon-Butter Wine Sauce & Crispy Capers served with Market Vegetables 29.50

SIDES 8. EACH

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