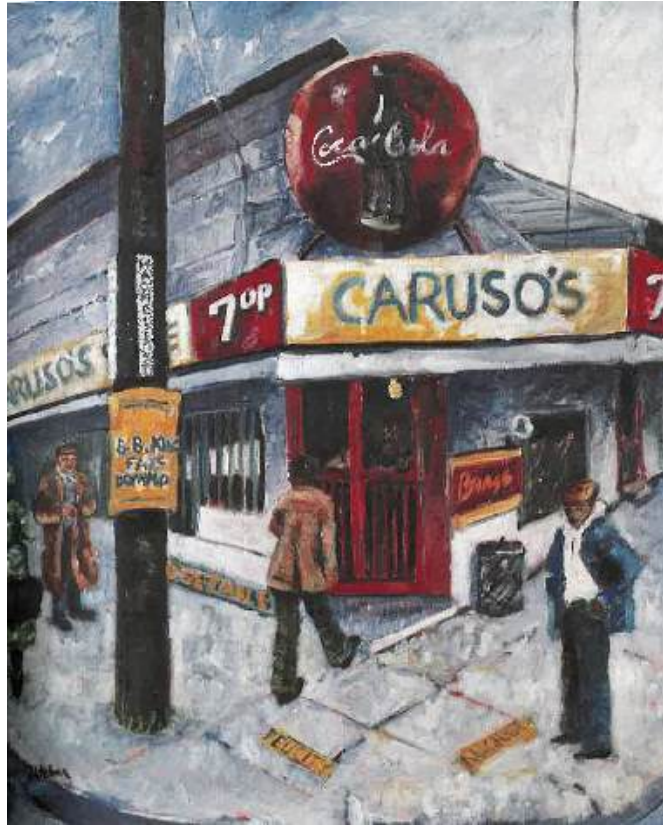




Caruso's
GROCERY



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

Antipasti

GARLIC BREAD QUATTRO FORMAGGI ... 12.50

*Semolina Bread Baked Until Golden Brown
Four Cheese Sauce*

MOZZARELLA IN CARROZZA 13.75

*Layers of Mozzarella & Bread, Lightly Battered & Served
Over Fresh Tomato-Basil Sauce*

TOMATO BRAISED MEATBALLS 14.25

Pork Meatballs, Parmesan

SEMOLINA DUSTED CALAMARI 17.75

Marinara & Lemon Aioli

CARUSO'S COLD ANTIPASTI FOR TWO

*Marinated Artichokes, Vinegar Peppers
Ripe Tomatoes, Fresh Mozzarella, Spicy Olives
Roasted Red Peppers & Chianti Vinaigrette
20.75*

TOMATO & BASIL CAPRESE 14.25

Fresh Mozzarella & Balsamic

CREAMY BURRATA 17.25

Basil Pesto, Toasted Pine Nuts & Garlic Bread

Salads

HOUSE SALAD

*Mixed Baby Greens
Red Onions, Cucumbers
& Chianti Vinaigrette
14.75*

ROASTED GARLIC

CAESAR

*Parmesan Croutons
14.75*

TRICOLORE SALAD

*Endive, Radicchio, Arugula
Sliced Orange, Olives, Pistachios
Toasted Fennel Citrus Vinaigrette
14.75*



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 & MEATBALLS23.75
Fresh Spaghetti, Pork Meatballs, Parmesan & Basil

PENNE ALLA VODKA24.50
Peas & Prosciutto

SPICY NEAPOLITAN RAGU26.25
Beef & Pork Ragu tossed with Fresh Bucatini Pasta & Whipped Ricotta (Ask your server if you want it extra spicy!)

SHRIMP SCAMPI27.25
Garlic, Zucchini, Chiles & a splash of Housemade Limoncello

GNOCCHI ALLA GENOVESE23.50
Ricotta Dumplings tossed in Pesto Cream, Toasted Pignolis

CARUSO'S ALFREDO25.50
Wild Mushrooms, Parmesan & Truffle Butter

BAKED CAVATELLI25.25
Diced Pork Meatballs & Sausage Ragu Freshly Grated Asiago

LINGUINI IN WHITE CLAM SAUCE.....27.25
Garlic, Red Pepper Flakes & Chopped Parsley

Add Chicken for 6. / Shrimp for 7. / Meatballs for 5. / Sausage for 5.

Entrees

CHICKEN PARMIGIANA
served with Spaghetti Marinara
(Ask your server if you want vodka sauce)
 26.50

BAKED EGGPLANT ROLLATINI
stuffed with Herb Ricotta
side of Spaghetti Marinara
 25.75

VEAL FRANCAISE
Egg & Parmesan Battered Cutlets
Lemon-Butter Sauce, Market Vegetables
 31.25

TROUT PICCATA
Seared Fillets, Lemon-Butter Wine Sauce
Crispy Capers, Market Vegetables
 29.50

SEAFOOD FRA DIAVOLO
Clams, Mussels, Calamari & Shrimp
in a spicy Tomato Sauce over fresh Tagliatelle
(Ask your server if you want it extra spicy!)
 31.25

SIDES 8.50 EACH

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

(GRATUITY ADDED TO PARTIES OF SIX OR MORE)

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

SPARKLING

SPUMANTE..... 14. 42. 56.
Aragosta Brut, Sardinia

SPARKLING ROSATO 12.50. 38. 50.
Venturini Baldini, Emilia-Romagna

LAMBRUSCO 12.50. 38. 50.
Venturini Baldini, Emilia-Romagna

WHITE

VERDICCHIO- SAUVIGNON 12.50. 38. 50.
Vignamato, Marche

PINOT GRIGIO 13.50. 39. 52.
Kaltern, Alto-Adige

SOAVE..... 13.50. 39. 52.
La Cappuccina, Veneto

CHARDONNAY 13. 43. 52.
Alcesti, Sicily

ROSÉ

ROSÉ 13. 39. 52.
San Salvatore, Campania

RED

PINOT NOIR. 13.50. 36. 50.
Bocchino, Piedmont

MONTEPULCIANO 13.50. 39. 54.
Badia Alle Corti, Abruzzo

CHIANTI. 16.50. 49. 65.
Alteo, Tuscany

AGLIANICO 14.50. 43. 58.
I Sassi, Campania

CABERNET & SANGIOVESE... 15.50. 46. 63.
Baracchi, Tuscany

• WINE BOTTLE LIST & FULL BAR AVAILABLE •

HOUSE COCKTAILS 13.50 EACH

ESPRESSO MARTINI Our Vanilla Vodka & Espresso Liqueur, Galliano

LIMONCELLOTINI House Basil Gin, Housemade Limoncello, Lemon

MULBERRY ST. COSMO Housemade Citron Vodka & Orangecello, Cranberry-Infused Aperol, Lime

HOUSE SPRITZ Cinnamon Infused Aperol, Passionfruit, Bubbles

ANTIPASTI DIRTY MARTINI Housemade Tomato Gin, Basil, Olive Brine, Mozzarella & Olives

GODFATHER MANHATTAN Manhattan, Amaretto Rinse

AMARO OLD FASHIONED Bourbon, Averna, Bitters, Sugar

MEDITERRANEAN MARGARITA Tequila, Housemade Grenadine & Orangecello, Lime

ITALIAN PILSNER
Stillwater, Red Sauce, WA, 4.6%, 13 oz. 7.

AMERICAN IPA
Bell's, Two Hearted, MI, 7.0%, 16 oz. 9.

AMBER ALE
Crooked Crab, Pizza Shark, MD, 5.5%, 16 oz. 7.

WITBIER
Allagash, White, ME, 5.2%, 13 oz. 7.

ROBUST PORTER
Great Lakes, Edmund Fitzgerald, OH, 6%, 16 oz. 8.

DRY CIDER
ANXO, Cidre Blanc, DC, 6.9%, 13 oz. 8.

• THE FULL OWEN'S TAVERN BEER MENU IS AVAILABLE UPON REQUEST •

Caruso's Pomegranate Lemonade 5. / Caruso's Strawberry Basil Lemonade 5.
Coke, Diet Coke, Sprite, Ginger Ale 3.



◆◆◆ AUTUMN SPECIALS ◆◆◆

STARTER

FALL GREENS SALAD

Creamy Italian Dressing, Toasted Pumpkin Seeds, Goat Cheese and Green Apple 15.50



MAINS

RICOTTA AND PISTACHIO PESTO

Fresh Spaghetti, Bacon Lardons, Basil 24.50

CASARECCE SORRENTINA

House-Made Casarecce, Heirloom Tomatoes, Basil, Chili Flakes, Stracciatella 25.50

CHICKEN CESARE

Crispy Chicken Cutlet topped with Romaine, Radicchio, Roasted Garlic Caesar, Parmesan, Served with Lemon 25.50

FOUR CHEESE BAKED RIGATONI

House-made Rigatoni, Fresh Mozzarella, Ricotta 24.50

DRUNKEN VEAL PARMIGIANA

Pounded Veal, Lightly Breaded, Spicy Vodka Sauce, Housemade Rigatoni 35.50



DESSERT

CLASSIC CANOLI SUNDAE

Vanilla Gelato, Chocolate, Pistachios, Crushed Cannoli Shell, Whipped Cream 13.75

OREO CHEESECAKE

Served with Hot Fudge & Whipped Cream 12.50

SPUMONI BOMBA

Cherry, Pistachio & Chocolate Gelato Dipped in Dark Chocolate, Cherry & Almonds, Whipped Cream 13.00

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◆◆◆ AUTUMN DRINK SPECIALS ◆◆◆

COCKTAILS 13.50

IL LAMPONI SPRITZ

Raspberry and Thyme Infused Dolin Blanc, Sparkling Wine

LYCHEE NEGRONI BIANCO

Gin, Cocchi Americano, Dolin Blanc



WINE BY THE GLASS 14.

VALPOLICELLA

MONTENIGO, VENETO 2018

A blend of Corvina & Rondinella in Valpolicella, Northern Italy, this is bright & structured red wine has medium body & flavors of morello cherries, strawberries, & wild herbs. A versatile red that can work with our entire menu, it will truly shine with the tomato braised meatballs, penne alla vodka, or chicken parmigiana!



WINES BY THE BOTTLE

ETNA BIANCO - PALMENTO COSTANZO, MOFETE, CARRICANTE / CATARRATTO 70.

MT. ETNA, SICILY 2019

Made on the active volcano - Mt. Etna, in northern Sicily, this white will be crisp, bright & mineral focused in character with flavors of lemon, river stones, & Mediterranean herbs. An excellent pairing for any seafood or lighter antipasti dishes that won't clash with anything on the menu & can carry you through your meal.

ROSÉ - SAN SALVATORE, "VETERE" 52.

CAMPANIA, ITALY 2020

The epitome of a dry Italian rosé, this light & crisp sustainable Aglianico from a National Park in Campania is full of bright orange citrus flavors with a complex minerality. Enjoy it with anything that has tomatoes!

RUCHÉ - LA MIRAJA, RUCHÉ DI CASTAGNOLE 66.

MONFERRATO, PIEDMONT 2021

Made from a finicky Piedmontese grape - Ruché - this light red comes with a stony tannin structure & an incredibly complex array of aromas & flavors including wild berries, red cherry, pomegranate, violets, cardamom, & white pepper. It can handle a dish with a bit of heat, like our spicy seafood fra diavolo, or neapolitan ragu, but is a great bottle to enjoy with the entire menu.
