



*Caruso's*  
GROCERY

# Caruso's G R O C E R Y

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*

**MOZZARELLA IN CARROZZA ..... 13.50**

*Layers of Mozzarella and Bread, Lightly Battered and  
served over Fresh Tomato-Basil Sauce*

**TOMATO BRAISED MEATBALLS ..... 13.75**

*Pork Meatballs topped with Parmesan*

**SEMOLINA DUSTED CALAMARI ..... 17.75**

*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, and Garlic Bread*

## Salads

**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.*

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# Pasta

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**SPAGHETTI AND MEATBALLS** .....22.25  
*Pork Meatballs with Parmesan & Fresh Basil*

**PENNE ALLA VODKA** .....24.50  
*with Peas & Prosciutto*

**SPICY NEAPOLITAN RAGU** .....25.50  
*Beef & Pork Ragu tossed with Fresh Bucatini Pasta & Whipped Ricotta (Ask your server if you want it extra spicy!)*

**SHRIMP SCAMPI** .....26.25  
*with Garlic, Chiles and a splash of House Limoncello*

**GNOCCHI ALLA GENOVESE** .....22.75  
*Ricotta dumplings tossed in a Pesto Cream Sauce with Toasted Pignolis*

**CARUSO'S ALFREDO** .....24.75  
*with Wild Mushrooms, Parmesan & Truffle Butter*

**BAKED CAVATELLI** .....24.50  
*with Pork Meatball & Sausage Ragu, Freshly Grated Asiago*

**LINGUINI IN WHITE CLAM SAUCE**.....26.25  
*with Garlic & Chopped Parsley*

Add Chicken To Any Pasta For 6. / Add Shrimp For 7.

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# Entrees

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**CHICKEN PARMIGIANA**  
*served with Spaghetti Marinara*  
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  
(Let your server know 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

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## SIDES 8. EACH

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

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**SPARKLING**

**PROSECCO** ..... 12. 36. 48.  
*Col di Rocca, Glera, Veneto, Italy*

**SPARKLING ROSÉ** ..... 12. 36. 48.  
*Lovisololo, Barbera, Piedmont*

**LAMBRUSCO** ..... 12. 36. 48.  
*Venturini Baldini, Emilia-Romagna*

**WHITE**

**VERDICCHIO** ..... 13. 39. 52.  
*Tavignano, Marche*

**PINOT GRIGIO** ..... 13. 39. 52.  
*Kaltern, Alto-Adige*

**SOAVE** ..... 12. 36. 48.  
*La Cappuccina, Veneto*

**CHARDONNAY** ..... 13. 43. 52.  
*Alcesti, Tuscany*

**ROSÉ**

**ROSÉ** ..... 13. 39. 52.  
*San Salvatore, Campania*

**RED**

**CHIANTI** ..... 16. 49. 65.  
*Giocolo Diamine, Tuscany*

**PINOT NOIR** ..... 12. 36. 48.  
*Ca'Bea, Piedmont*

**AGLIANICO** ..... 13. 39. 52.  
*I Sassi, Campania*

**MONTEPULCIANO** ..... 13. 38. 60.  
*Badia Alla Corte, Abruzzo*

**CABERNET & SANGIOVESE** ..... 15. 45. 60.  
*Baracchi, Tuscany*

• WINE BOTTLE LIST & FULL BAR AVAILABLE •

**HOUSE COCKTAILS 12 EACH**

<b>ESPRESSO MARTINI</b> .....	<i>Our Vanilla Vodka &amp; Espresso Liqueur, Galliano</i>
<b>LIMONCELLO TINI</b> .....	<i>House Basil Gin, Our Limoncello, Lemon</i>
<b>MULBERRY ST. COSMO</b> .....	<i>Our Citron Vodka &amp; Orangecello, Cranberry-Infused Aperol, Lime</i>
<b>HOUSE SPRITZ</b> .....	<i>Cinnamon Infused Aperol, Passionfruit, Bubbles</i>
<b>ANTIPASTI DIRTY MARTINI</b> .....	<i>House Tomato Gin, Basil, Olive Brine, Mozzarella &amp; Olives</i>
<b>GODFATHER MANHATTAN</b> .....	<i>Manhattan, Amaretto Rinse</i>
<b>AMARO OLD FASHIONED</b> .....	<i>Bourbon, Averna, Bitters, Sugar</i>
<b>MEDITERRANEAN MARGARITA</b> .....	<i>Tequila, Pomegranate, Our Orange, Lime</i>

**ITALIAN PILSNER**  
*Landmade, Lillie, MD, 5%, 13 oz. (#6)* 7.

**HAZY DOUBLE IPA**  
*Other Half, Broccoli, NY, 7.9%, 13 oz. (#13)* 9.

**AMBER LAGER**  
*Manor Hill, Mild Manor'd, Amber Ale, MD, 5.3%, 20 oz. (#24)* 7.

**DRY CIDER W/ SAUVIGNON BLANC** 8.  
*Anxo, Cidre Blanc, DC, 6.9%, 13 oz. (#40)*

**WITBIER**  
*Allagash, White, ME, 5.2%, 13 oz. (#28)* 7.

**PALE LAGER**  
*Union Zadie's, MD, 4.5%, 16 oz. (#1)* 7.

**IMPERIAL STOUT**  
*Perennial Intentional Indulgent, MO, 11.5%, 13 oz. (#42)* 12.

**AMERICAN IPA**  
*Bell's, Two-Hearted Ale, MI, 7%, 20 oz. (#28)* 7.

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Caruso's Pomegranate Lemonade 5. • Caruso's Cherry Vanilla Soda 5.  
 Coke, Diet Coke, Sprite, Ginger Ale 3.

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