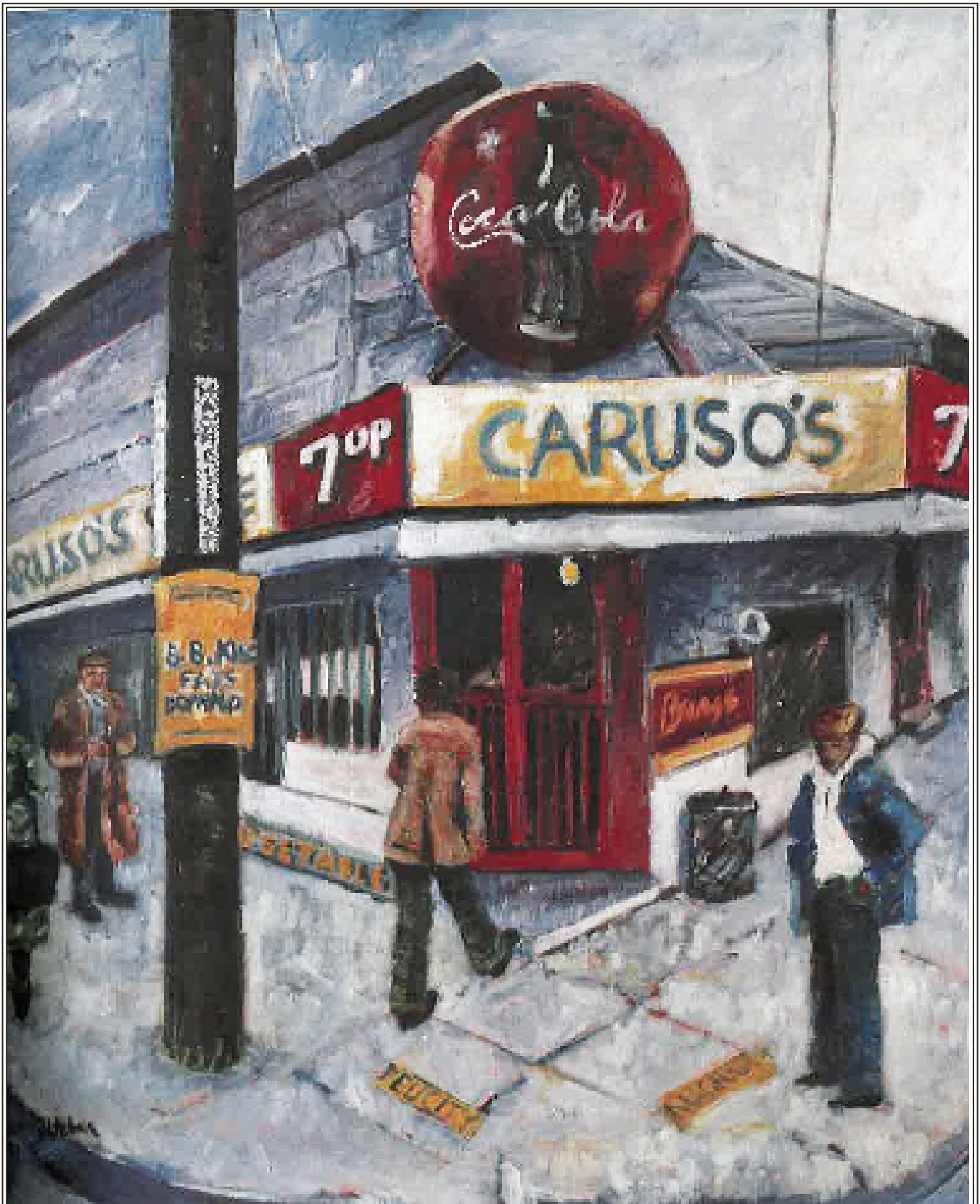




Caruso's
GROCERY



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 18.25

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..... 15.25

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 & MEATBALLS 24.75
Fresh Spaghetti, Pork Meatballs, Parmesan & Basil

PENNE ALLA VODKA 25.25
Peas & Prosciutto

SPICY NEAPOLITAN RAGU 26.75
Beef & Pork Ragu tossed with fresh Bucatini Pasta & Whipped Ricotta (Ask your server if you want it extra spicy!)

SHRIMP SCAMPI 27.25
Garlic, Zucchini, Chiles & a splash of housemade Limoncello

GNOCCHI ALLA GENOVESE 24.25
Ricotta Dumplings tossed in Pesto Cream, Toasted Pignolis

CARUSO'S ALFREDO 26.50
Wild Mushrooms, Parmesan & Truffle Butter

BAKED CAVATELLI 25.25
*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)
27.50

BAKED EGGPLANT ROLLATINI
*stuffed with Herb Ricotta
side of Spaghetti Marinara*
26.75

SEAFOOD FRA DIAVOLO
*Clams, Mussels, Calamari & Shrimp
in a spicy Tomato Sauce over fresh Tagliatelle*
(Ask your server if you want it extra spicy!)
32.50

VEAL FRANCAISE
*Egg & Parmesan Battered Cutlets
Lemon-Butter Sauce
Market Vegetables*
35.25

TROUT PICCATA
*Seared Fillets, Lemon-Butter Wine Sauce
Crispy Capers, Market Vegetables*
29.75



Hosting a Celebration?

From company holiday parties to intimate weddings, family gatherings and social-get togethers big and small, explore our private and semi-private dining options for your next special event!



SIDES 8.50 EACH

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

Gratuity is added to any party of six or more.

										
SPARKLING										
SPARKLING ROSATO				15.	45.	60.				
<i>Venturini Baldini, Emilia-Romagna</i>										
PROSECCO				12.50	36.	48.				
<i>Poggio Costa, Veneto</i>										
LAMBRUSCO				15.	45.	60.				
<i>Rinaldini Vecchio Moro, Emilia-Romagna</i>										
WHITE										
MOSCATO D'ASTI				15.	45.	60.				
<i>Ca d'Gal, "Lumine" Piedmont</i>										
VERDICCHIO				14.	42.	56.				
<i>Tavignano, Villa Torre</i>										
PINOT GRIGIO				13.50.	39.	52.				
<i>Kaltern, Alto-Adige</i>										
SOAVE				13.50.	39.	52.				
<i>La Cappuccina, Veneto</i>										
CHARDONNAY				15.	45.	60.				
<i>Andriano, Somereto Alto-Adige</i>										

										
ROSÉ										
ROSÉ				12.	36.	48.				
<i>Le Fraghe, "Ródon" Chiaretto</i>										

RED			
PINOT NOIR.	14.	38.	52.
<i>Dipinti, Trentino</i>			
PRIMITIVO.	15.	45.	60.
<i>Pietraventosa, Puglia</i>			
CHIANTI.	16.50.	49.	65.
<i>Alteo, Tuscany</i>			
AGLIANICO	14.50	42.	56.
<i>La Capranera, Campania</i>			
CABERNET & SANGIOVESE.	17.	51.	68.
<i>Baracchi, Tuscany</i>			

• WINE BOTTLE LIST & FULL BAR AVAILABLE •

HOUSE COCKTAILS 13.50 EACH

ESPRESSO MARTINI	Our Vanilla Vodka & Espresso Liqueur, Galliano
LIMONCELLINI	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	
<i>Oxbow, Luppulo, ME, 5.0%, 13 Oz.</i>	9.
HAZY IPA	
<i>Bluejacket, Lost Weekend, DC, 7.0%, 16 Oz.</i>	9.
AMBER ALE	
<i>Crooked Crab, Pizza Shark, MD, 5.5%, 16 oz.</i>	7.

WITBIER	
<i>Allagash, White, ME, 5.2%, 13 oz.</i>	7.
DARK LAGER	
<i>Lost Generation Grave Shift, DC, 4.9%, 20 oz.</i>	10.
DRY CIDER	
<i>ANXO, Cidre Blanc, DC, 6.9%, 13 oz.</i>	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.