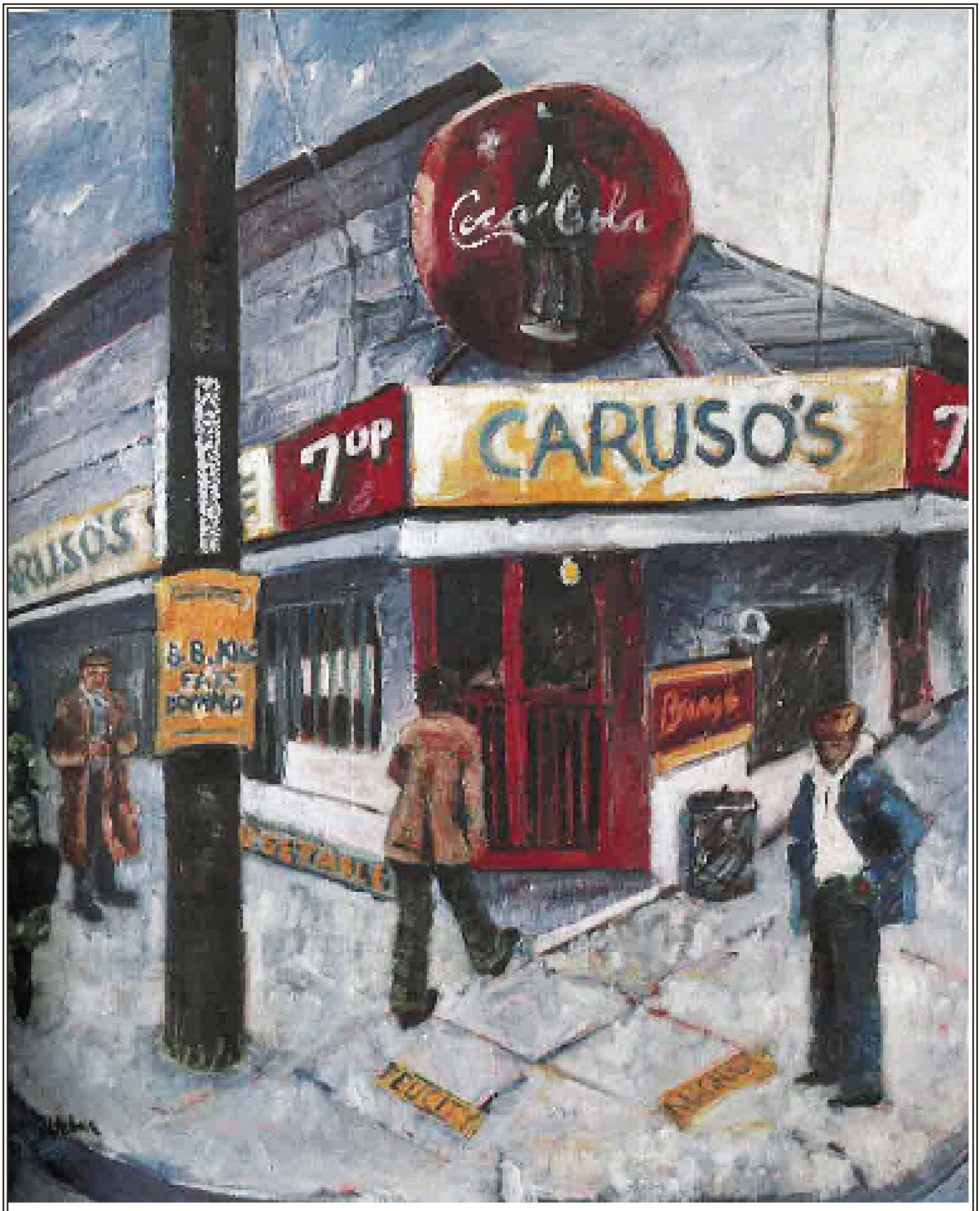


Caruso's
GROCERY

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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 privete 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 *Venturini Baldini, Emilia-Romagna*	15.	45.	60.
PROSECCO *Poggio Costa, Veneto*	12.50	36.	48.
LAMBRUSCO *Rinaldini Vecchio Moro, Emilia-Romagna*	15.	45.	60.

WHITE

MOSCATO D'ASTI *Ca d'Gal, "Lumine" Piedmont*	15.	45.	60.
VERDICCHIO *Tavignano, Villa Torre*	14.	42.	56.
PINOT GRIGIO *Kaltern, Alto-Adige*	13.50.	39.	52.
SOAVE *La Cappuccina, Veneto*	13.50.	39.	52.
CHARDONNAY *Andriano, Somereto Alto-Adige*	15.	45.	60.

ROSÉ

ROSÉ *Le Fraghe, "Ródon" Chiaretto*	12.	36.	48.

RED

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

• 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 *Oxbow, Luppolo , ME , 5.0%, 13 Oz.*	9.
HAZY IPA *Bluejacket, Lost Weekend, DC, 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.
DARK LAGER *Lost Generation Grave Shift, DC, 4.9%, 20 oz.*	10.
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.

Caruso's GROCERY

Fall 2026

Specials

STARTER

CHEF'S SALAD
Romaine, Artichoke, Roasted Red Peppers, Red Onion,
Crispy Pepperoni, Basil Marinated Tomatoes, Creamy Italian Dressing
16.25

ENTREE

SHRIMP CARBONARA
House-made Casarecce Pasta with Smoked Pancetta, Radicchio, Toasted Garlic, & Cherry Tomatoes
28.50

CHICKEN CESARE
Crispy Chicken Cutlet topped with Romaine, Radicchio,
Roasted Garlic Caesar, Parmesan, Served with Lemon & Caesar Dressing
26.50

ORECCHIETTE PUGLIESE
House-made Orecchiette Pasta with Chicken Sausage, Broccoli Rabe,
Cherry Tomatoes, and Parmesan
27.50

DRUNKEN VEAL PARMIGIANA
Lightly Breaded Veal Cutlet, Spicy Vodka Sauce, House-made Rigatoni
35.50

DESSERT

OREO CHEESECAKE
Served with Hot Fudge & Whipped Cream
12.50

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

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VISIT ONLINE CARUSOSGROCERY.COM

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