



APPETIZERS

- Stuffed Long Hot Peppers 10
- Fried Calamari With Red Sauce 14
- Mussels Marinara With Tomato And Basil 12
- Clams Cusumano With Sausage And Basil 15
- Steamed Clams With Butter 13
- Antipasto For The Table 22
Assortment of imported cheese and dry cured meats,
roasted peppers and more (serves 4)
- Potato Pancakes (3) with Sour Cream 8

SALADS

- Bibb Salad With Honey Basil Dressing,
Crumbled Goat Cheese And Walnuts 13
- Caesar Salad 9
- Add Grilled Shrimp +8 Add Grilled Chicken +6

PIZZA

FULL & HALF TRAYS AVAILABLE

- RED BROCCOLI WHITE DOUBLE CRUST
- GRANDMA JENNY SHRIMP AND HOT PEPPERS
- WHITE DOUBLE CRUST

SIDES

- Grilled Shrimp 8 Meatballs (2) 5
- Sautéed Broccoli Rabe 6 Fried Long Hot Peppers 5
- Risotto 8 Steak Fries 5

PASTA

All Pasta Dishes Served with House Salad
Add Crumbled Bleu Cheese +2 | Substitute Caesar +3 | Substitute Small Bibb +5

- Homemade Pesto Gnocchi 18 Veal Bolognese Over Rigatoni 19
- Homemade Fettuccine And Meatball 17 Rigatoni With Meatballs 17
- Homemade Gnocchi And Meatball 17 Shrimp Scampi Over Linguine 22
- Wild Boar Ragu Over Papardalle 19 White Or Red Clam Pasta Over Linguine 20
- Homemade Manicotti And Meatball 18

ENTREES

Served With House Salad and Side of Penne or Potato & Vegetable (Some Entrees Do Not Come With A Side)
Add Crumbled Bleu Cheese +2 | Substitute Caesar +3 | Substitute Small Bibb +5

- Half Roasted Chicken 17
- Chicken Francese 18
- Chicken Marsala 18
- Grilled Chicken With Roasted Peppers, Balsamic & Fresh Mozzarella 19
- Chicken Parmigiana 18
- Chicken Picatta With Lemon & Capers 18
- Stuffed Pepper 17
- Grilled 8oz Filet Mignon 36
- Add Mushroom Marsala 5 | Add Blue Cheese Sauce 5
- Filet Mignon French Dip 19
with Caramelized Onions, Gruyere Cheese on Crusty Bread Served With Fries
- Cusumano Roast Pork Sandwich 15
- Slow Roasted Porketta, Sharp Provolone, Broccoli Rabe
On Crusty Bread. Served With Fries
- Grilled Salmon With Orange Basil Sauce 21
- Grilled Shrimp Risotto 22
- Sausage Calabrese 18
- Add Long Hot Peppers +2

We are taking extra efforts to make this food In the safest and cleanest environment possible.
Extra care and caution will be taken to clean and sanitize everything in the process.
Our staff has plenty of gloves in stock to safely process food.
We hope that this can bring some sense of normalcy to youin this unprecedented time.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



SIGNATURE COCKTAILS

White Pear Cosmo	11
Pear vodka, elderflower, white cranberry juice	
Pomegranate Martini	11
Tito’s vodka, pomegranate liquor, cranberry juice, pomegranate seeds	
Espresso Martini	12
Vanilla vodka, Kahlúa, fresh espresso	
Blackberry Citrus Old Fashioned	11
Four roses bourbon, blackberry compote, citrus bitters, muddled lemons	
Rosé Spritzer	10
Rosé, elderflower liqueur on ice	
Pomegrante Peach Whiskey Smash	11
Crown Royal, pomegranate liqueur, peach compote	

Botanical Martini	11
Ketel One Rose Grapefruit vodka, elderflower and grapefruit juice	
Peach Blossom Martini	11
Ketel One Peach Orange vodka, peach liqueur and white cranberry juice	
Blood Orange Cosmo	11
Hendrick’s Gin, blood orange liqueur, cranberry juice.	

RED WINES		
Nero D’ Avola	9	32
Sicily Cusumano, 2017		
Malbec	9	32
Melpozza Callia, 2017		
Sangiovese	9	32
Puglia,Italy Rapido, 2017		
Rosso (A petite Amarone)	10	30
Vineto, Italy Antico fuoco, 2015		
Pinot Noir	10	35
California Guenoc, 2017		
Cabernet Sauvignon	12	45
Columbia Valley, Wa Browne Family Heritage, 2015		
Red Blend	9	32
Umbria, Italy Sportoletti Assisi Rosso, 2016		
Cabernet Sauvignon	9	32
California Canyon Oaks, 2015		
Chianti	9	32
Tuscana Gini, 2015		
Primitivo	10	35
Puglia, Italy Tatu, 2013		

MANHATTAN PROJECT		
1. Choose Your Whiskey or Bourbon		
Maker’s Mark - Crown Royal - Knob Creek		
Gentlemen Jack - Bullet Rye - Basil Hayden	12	
VO - Jim Beam - Canadian Club		
Southern Comfort	10	
2. What’s Your Style?		
Sweet – Dry – Perfect		
3. How Bitter Are You?		
Orange – Creole Spice – Classic – Black walnut – Pecan – Spiced Cherry – Lavender		
Grapefruit – Peach – Citrus		
4. Specialty Garnish		
Black Cherry – Orange		
Lemon Twist – Maraschino Cherry		

WHITE WINES		
Sauvignon Blanc	9	32
Chile Gryphus, 2018		
Reisling	9	32
Washington State Washington Hills, 2017		
Brut	11	35
France Marquis De La Tour		
Chardonnay	11	42
California Oaks Grove, 2017		
Rose	9	32
Languedoc, France Cotemas Rose, 2017		
Pinot Grigio	8	30
Delle Ven, Italy Principato, 2017		
Moscato	8	30
California Canyon Oaks, 2017		
Charodonnay	8	30
California Canyon Oaks, 2017		
White Zinfandel	8	30
California Canyon Oaks, 2015		
Pinot Grigio	9	32
Delle Ven, Italy Rapido, 2016		

MARTINI LAB	
1. Choose Your Vodka	
Grey Goose – Ketel One	
Chopin – Tanqueray	11
Tito’s - Absolut – Stoli	
Bombay Sapphire – Beefeater	9
2. Do You Like It Dirty?	
Olive – Pickle – Hot and Dirty	
3. Specialty Garnish 1.00 ea.	
Pickle, Hot Pepper,	
Bleu Cheese Stuffed Olives	

BEER			
IMPORTS + DOMESTICS			
Peroni	4	Budweiser	3
Heineken	4	Bud Light	3
Corona	4	Miller Light	3
Corona Premier	5	Michelob Ultra	4
Coors Light	3	Heineken 0.0 N/A	4
Yuengler Lager	3		

SCOTCH, WHISKEY + BOURBON	
Oban	13
14 Years	
Glenlivet	11
12 Years	
Macallan	13
12 Years	
Glenfiddich	10
12 Years	
Balvenie	13
12 Years	
Makers Mark	13
Breckenridge Bourbon	11
Knob Creek Bourbon	12
Bullet Rye	12
Basil Hayden’s	13
Gentleman Jack	11
Wild Turkey Honey	10
Johnny Walker Black	10
Johnny Walker Blue	30

CRAFTS	
Guinness	4
Stout Dublin, Ireland	
Sam Adams	5
Lager Boston, Ma	
Blue Moon	4
Belgian White Golden, Co	
Lagunitas	5
IPA Petaluna, Ca	
Susquehanna Brewing Company	5
Seasonal Pittston, Pa	