

Cusumano

APPETIZERS

FRIED CALAMARI	16
ARANCINI	12
BROCCOLI RABE BRUSCHETTA WITH PROSCIUTTO, ASIAGO, BALSAMIC	12
POTATO PANCAKES	9
BURRATA AND TOMATO	12
STUFFED LONG HOTS	10
CLAMS CUSUMANO	16
STEAMERS WITH BUTTER	14
ANTIPASTO FOR THE TABLE	25
BEEF TENDERLOIN CARPACCIO THINLY SLICED, ARUGULA SALAD WALNUT PESTO	14
SHRIMP COCKTAIL	15
ARTICHOKE BRUSCHETTA WITH GOAT CHEESE AND BALSAMIC	12
HOUSE MADE LONZA PLATTER	15

SALADS

BIBB SALAD WITH HONEY BASIL DRESSING, CRUMBLER GOAT CHEESE AND WALNUTS	13
FALL BEET SALAD HOUSE ROASTED GOLDEN AND RED BEETS GOAT CHEESE, BALSAMIC, BABY ARUGULA, WALNUTS	12
CAESAR SALAD ADD GRILLED CHICKEN ADD GRILLED SHRIMP	9 7 8
HOUSE SALAD DRESSINGS AVAILABLE RED WINE VINAIGRETTE, HONEY BASIL,	

SANDWICHES

ALL SERVED WITH FRIES

MEATBALL PARMAGIANA	15
CHICKEN MILANESE AND PROSCIUTTO	18
PORCHETTA AND BROCCOLI RABE	17
FILET MIGNON STEAK AND CHEESE	19
LONZA AND ASIAGO WITH PEPPERS	16

PIZZA

ALWAYS AVAILABLE
RED
WHITE
FRESH TOMATO
GRANDMA
SHRIMP + HOT
BROC. WHITE

SIDES

GRILLED SHRIMP	8
RISOTTO	8
TWO MEATBALLS	5
FRESH CUT FRIES	5
TWICE BAKED POTATO	4
BROCCOLI RABE	8

PASTAS AND RISOTTTO

ALL SERVED WITH HOUSE SALAD
ADD CRUMBLER BLUE +2 SUBSTITUTE CAESAR +3 SUB SMALL BIBB +5

SPAGHETTI CUSUMANO 24 WITH CLAMS, SAUSAGE, AND WHITE WINE
GRILLED SHRIMP RISOTTO 22
WILD BOAR RAGU OVER PAPARDALLE 22
BUCCATINI 23 BROCCOLI RABE, HOT SAUSAGE
EGGPLANT NAPOLEON OVER FETTUCCHINE 19

HOMEMADE FETTUCCHINE WITH A MEATBALL 18
HOMEMADE GNOCCHI WITH A MEATBALL 18

HOMEMADE MANICOTTI WITH A MEATBALL 21
VEAL BOLOGNESE OVER RIGATONI 22

SIGNATURE ENTREES

SERVED WITH HOUSE SALAD AND POTATO AND VEGETABLE
ADD CRUMBLER BLUE +2 SUBSTITUTE CEASAR +3 SUB SMALL BIBB

CHICKEN SORRENTINO THINLY SLICED CHICKEN, LAYERED WITH PROSCIUTTO, MOZZARELLA MARSALA AND TOMATO REDUCTION 26
GRILLED SALMON WITH ORANGE BASIL REDUCTION 24
BRACIOLE ROLLED WITH CAPPICOLA, CHEESES, AND BREAD CRUMBS SERVED OVER FETTUCCHINE 22
SICILIAN STUFFED PORK CHOP STUFFED WITH SPINACH, PECORINO, AND BREAD CRUMBS FINISHED WITH A WHITE WINE CAPER SAUCE 27
MY GRANDMOTHERS CHICKEN 1/2 ROASTED CHICKEN, SIMPLY ROASTED AND DEGLAZED WITH VINEGAR, HONEY AND SHERRY WINE 19
GRILLED VEGETABLE PLATTER EGGPLANT, ZUCCHINI, SQUASH, TOMATOES, RED ONION TOPPED WITH BALSAMIC REDUCTION, SHAVED ASIAGO CHEESE 19

CLASSIC ENTREES

SERVED WITH HOUSE SALAD AND POTATO AND VEGETABLE
ADD CRUMBLER BLUE +2 SUBSTITUTE CAESAR +3 SUB SMALL BIBB +5

MARSALA
CHICKEN 21
VEAL 27

FRANCESE
CHICKEN 22
VEAL 28

PICATTA
CHICKEN 21
VEAL 27

PARMIGIANA
CHICKEN 21
VEAL 27

GRILLED CHICKEN
ROASTED PEPPERS,
MOZZARELLA AND BALSAMIC
REDUCTION
18

10OZ FILET MIGNON
MP
ADD BLUE CHEESE SAUCE
ADD MUSHROOM MARSALA
5

TRIPE
18

VEAL AND PEPPERS
18

A Processing Fee Of 3.5% Will Be Added For All Credit Transactions. Does not exceed the amount we are charged to process your card.

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

Cusumano

SIGNATURE COCKTAILS

White Pear Cosmo	13
Pear vodka, elderflower, white cranberry juice	
Pomegranate Martini	13
Tito's vodka, pomegranate liquor, cranberry juice, pomegranate seeds	
Caramel Espresso Martini	14
Carmel vodka, kahlua, fresh espresso, Carmel rimmed glass	
Peach Blossom Martini	13
Ketel One Peace Orange vodka, peach liqueur and white cranberry juice	
Vanilla Chai Old Fashioned	13
Bourbon, spiced chai syrup, muddled oranges, black walnut bitters	
Hibiscus Lemon Drop	13
Citrus vodka, hibiscus infused syrup, fresh lemon, sugar rimmed glass	
Cherry Cranberry Mule	14
Vodka, house made cherry cranberry purée, lime, ginger beer	
Spiced Apple Smash	13
Whiskey, apple purée, cranberry juice, pecan bitters	
Blood Orange Collins	13
Gin, blood orange liquor, lemon	

SCOTCH, WHISKEY + BOURBON

Oban 14 Years	15
Glenlivet 12 Years	14
Macallan 12 Years	14
Breckenridge Bourbon	11
Knob Creek Bourbon	12
Bullet Rye	12
Basil Hayden's	13
Gentleman Jack	14
Johnny Walker Blue	30

MANHATTAN PROJECT

1. Choose Your Whiskey or Bourbon
Maker's Mark - Crown Royal - Knob Creek
Gentlemen Jack - Bullet Rye - Basil Hayden 14
VO - Jim Beam - Canadian Club
Southern Comfort 12
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 +0.50 - Orange
Lemon Twist - Maraschino Cherry

MARTINI LAB

1. Choose Your Vodka
Grey Goose - Ketel One
Chopin - Tanqueray
Bombay Sapphire 14
Tito's - Absolut - Stolli
Beefeater 12
2. Do You Like It Dirty?
Olive - Pickle - Hot and Dirty
3. Specialty Garnish 1.00 ea.
Pickle, Hot Pepper,
Bleu Cheese Stuffed Olives

RED WINES

Nero D'Avola	Sicily, Cusumano	9 32
Rosso	Vineto, Antico	10 32
Pinot Noir	Central Coast, Sean Minor	12 40
Cabernet Sauvignon	Paso Robles, Liberty School	12 42
Red Zinfandel	California, Big Smooth	10 35
Rioja	Spain, Faustino	9 32
Côtes Du Rhône	France, Suzela Rousse	10 35
Super Tuscan	Bruni, Poggio D'Elsa	10 35

WHITE WINES

Sauvignon Blanc	Chile, Mayu	9 32
Riesling	Washington State, Washington Hills	10 32
Brut	France, Simonet Vin Mousseux	11 35
Chardonnay	California, Oak Grove	10 42
Rose	France, Les Dauphins Co'ets Du Rho'ne	9 32
Pinot Grigio	Italy, Rapido	9 32

BOTTLE LIST

Cabernet Sauvignon	Honig, 2017	110
Cabernet Sauvignon	Heritage, 2018	45
Chianti Classico	San Felice, 2018	55
Sagrantino	Colpetrone Monte Falco, 2011	80
Super Tuscan	Rocca Di Frassinello, 2017	88

DRAFTS

Stella Artois	
Guinness	Ask Your Server About
Pabst Blue Ribbon	The Daily Draft List
Miller High Life	
Broken Heel IPA	

BEER

IMPORTS + DOMESTICS

Peroni	5
Heineken	5
Corona	5
Corona Premier	5
Coors Light	4
Yuengling Lager	4
Budweiser	4
Bud Light	4
Miller Light	4
Michelob Ultra	4
Heineken 0.0 N/A	5
Guinness	4
Blue Moon	4
Lagunitas	5

