

# Cusumano

## APPETIZERS

ZUCCHINI FRITTERS SERVED WITH YOGURT DIPPING SAUCE	12	BURRATA AND TOMATO	12	STUFFED LONG HOTS	10
SHRIMP COCKTAIL	15	FRIED CALAMARI	15	CLAMS CUSUMANO	15
BEEF CARPACCIO	15	BROCCOLI RABE BRUSCHETTA WITH PROSCIUTTO, ASIAGO, BALSAMIC	12		

## FAMILY STYLE APPETIZERS

(IDEAL FOR PARTIES OF 4 OR MORE)

ANTIPASTO FOR THE TABLE	25
CURED MEATS, IMPORTED & DOMESTIC CHEESES, PICKLED VEGETABLES & HOUSE ROASTED PEPPERS	
GRILLED VEGETABLE PLATTER	19
EGGPLANT, ZUCCHINI, SQUASH, TOMATOES, RED ONION TOPPED WITH BALSAMIC REDUCTION, SHAVED ASIAGO CHEESE	

## SALADS

(DINNER SIZE)

BIBB SALAD WITH HONEY BASIL DRESSING, CRUMBLD GOAT CHEESE AND WALNUTS	13
CAESAR SALAD	9
HOUSE SALAD	6
ADD GRILLED CHICKEN	7
ADD GRILLED SHRIMP	8
HOUSE SALAD DRESSINGS AVAILABLE RED WINE VINAIGRETTE, HONEY BASIL	

## PASTAS

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

ORECCHIETTE  
WITH SAUSAGE AND BROCCOLI RABE  
19

GRILLED SHRIMP RISOTTO  
22

WHITE CLAM PASTA  
OVER SPAGHETTI  
(Not Available on Saturdays)  
22

HOMEMADE GNOCCHI  
WITH A MEATBALL  
19

WILD BOAR RAGU OVER PAPARDALLE  
22

HOMEMADE MANICOTTI  
WITH A MEATBALL  
22

HOMEMADE FETTUCCINE  
WITH A MEATBALL & RED SAUCE  
OR ALFREDO  
18

CAMPANELLE BOLOGNESE  
WITH OUR FAMOUS GROUND VEAL SAUCE  
22

CARBONARA  
OVER PENNE  
20

VEAL BOLOGNESE  
OVER RIGATONI  
22

## ENTREES

SERVED WITH HOUSE SALAD AND POTATO AND VEGETABLE, EXCEPT CALABRESE  
ADD CRUMBLD BLUE +2 SUBSTITUTE CEASAR +3 SUB SMALL BIBB

MY GRANDMOTHERS CHICKEN  
1/2 ROASTED CHICKEN, SIMPLY ROASTED  
AND DEGLAZED WITH VINEGAR,  
HONEY AND SHERRY WINE  
19

MARSALA  
CHICKEN 23  
VEAL 27

FRANCESE  
CHICKEN 24  
VEAL 28

PARMIGANA  
CHICKEN 23  
VEAL 27

MILANESE  
CHICKEN 23  
VEAL 27

EGGPLANT FLORATINI  
FRIED EGGPLANT ROLLED WITH  
PROSCIUTTO, MOZZARELLA AND  
SPINACH, BAKED IN TOMATO SAUCE  
22

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

CALABRESE  
PAN FRIED PEPPERS AND POTATOES TOPPED WITH YOUR CHOICE OF:  
GRILLED CHICKEN 23  
GRILLED VEAL 27  
GRILLED HOT SAUSAGE 23  
ADD FRIED LONG HOT PEPPERS +3  
(Not Available on Saturdays)

GRILLED CHICKEN  
ROASTED PEPPERS,  
MOZZARELLA AND BALSAMIC REDUCTION  
19

GRILLED SALMON  
WITH ORANGE BASIL REDUCTION  
25

## SIDES

GRILLED SHRIMP 8  
TWO MEATBALLS 6  
FRESH CUT FRIES 5  
TWICE BAKED POTATO 4  
BROCCOLI RABE 8  
SAUSAGE 8

## PIZZA

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

## SHORT ORDER

TRIBE 17  
SOFFRITO 17  
VEAL AND PEPPERS 17

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	
Espresso Martini	14
Vanilla vodka, kahlua, fresh espresso	
Peach Blossom Martini	13
Ketel One Peach Orange vodka, peach liqueur and white cranberry juice	
Spiced Black Cherry Old Fashioned	13
Bourbon, muddled oranges, black cherry, spiced cherry bitters	
Spicy Grapefruit Margarita	13
gold tequila, lime, fresh grapefruit juice, dash of cayenne with salted rim	
Strawberry Lime Mule	14
Vodka, strawberry purée, lime, ginger beer	
Blood Orange Collins	13
Gin, blood orange liqueur, lemon	
Raspberry Lemon Drop Martini	13
Citrus vodka, raspberry liqueur, fresh lemon with sugared rim	

## 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

- 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
- What's Your Style?  
Sweet - Dry - Perfect
- How Bitter Are You?  
Orange - Creole Spice - Classic - Black  
walnut - Pecan - Spiced Cherry - Lavender  
Grapefruit - Peach - Citrus
- Specialty Garnish  
Black Cherry +0.50 - Orange  
Lemon Twist - Maraschino Cherry

## MARTINI LAB

- Choose Your Vodka  
Grey Goose - Ketel One  
Chopin - Tanqueray  
Bombay Sapphire 14  
Tito's - Absolut - Stolli  
Beefeater 12
- Do You Like It Dirty?  
Olive - Pickle - Hot and Dirty
- 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

