

We cook for your pleasure
AND OURS



STARTERS

Roasted Garlic Bread sourdough, fresh garlic	6.95
Calamari Fritto cocktail sauce, roasted jalapeno aioli	17.95
Eggplant Stack soft goat cheese stacked between breaded eggplant, tomato-basil salsa	16.95
Fresh Baked Mozzarella prosciutto wrapped, pesto sauce	16.95
Fresh Baked Mozzarella and Tomatoes pesto-vinaigrette, garnishes	15.95

Lumaca Scusa "escargot" house garlic butter	14.95
Grilled Radicchio prosciutto wrapped, balsamic vinaigrette	15.95
Antipasto assorted meats, cheeses, garnishes	19.95

Jumbo Shrimp Cocktail four shrimp chilled in cocktail sauce	17.95
Cream of Roasted Garlic Soup cup / bowl	7.95 / 9.95
Garlic Bread Scusa melted mozzarella, fresh tomato-basil salsa	9.95
Burrata Fresh mozzarella ball, creamy ricotta center, candied garlic, fresh tomato-basil compote, balsamic glaze	17.95
Roasted Whole Clove Garlic fresh crostini	8.95



Appetizer + Dinner
SALADS

House mixed greens, bay shrimp, spinach-buttermilk dressing	11.95	Italian Blue Cheese mixed greens, bay shrimp, crumbled gorgonzola, vinaigrette	11.95
Greek mixed greens, feta cheese, onions, anchovies, garnishes, balsamic vinaigrette	12.95	Chopped Kale black olives, red onion, tomato, red pepper, avocado, feta, lemon vinaigrette	10.95
Grilled Chicken Caesar / Dinner Salad marinated skinless chicken breast	22.95	Caesar traditional, herb garlic crouton, shaved asiago	12.95
Grilled Salmon / Dinner Salad avocado salsa, mixed greens, lemon vinaigrette	28.95	Anchovies Just ask	-
		Add on to your salad chicken +10 meatball +9 salmon +16 shrimp +17	

We invite you for
PASTA PASTA PASTA

Angel Hair fresh oregano, garlic, plum tomatoes, black olives and capers	17.95	Chicken Linguine marinated, skinless chicken breast, sun-dried tomatoes, artichoke hearts, basil, light sherry cream	20.95
Seafood Fettuccine shrimp, scallops, clams, mussels, salmon, Alfredo sauce	38.95	Spinach Pasta Mediterranean eggplant, mushrooms, artichoke hearts, peppers, sun-dried tomatoes, olives, feta cheese	19.95
Spaghetti and Meatballs beef & pork meatballs, Bolognese sauce	20.95	Cappellini angel hair pasta, light roma tomato sauce, fresh basil	17.95
Fettuccine Alfredo Traditional Primavera or Carbonara +3.00	23.95	Sausage and Peppers Linguine Bolognese salsiccia, mild Italian, rich meat sauce	19.95

Scusa
SPECIALTIES

Linguine and Clams littleneck clams, white wine, garlic	23.95	Shrimp, Clams and Mussels Scusa light tomato-red wine sauce, linguine, garlic bread	35.95
Sea Scallops Mediterranean pan-seared, artichoke hearts, mushrooms, sun-dried tomatoes, capers, linguine	39.95	Fresh Salmon Scalloppine lemon-caper butter, linguine	34.95
Classic Lasagna Italian sausage, seasoned ground beef, ricotta and mozzarella	24.95	Eggplant Parmesan oven roasted Eggplant, Alfredo, Pesto and Marinara Sauce	23.95
Grilled Chicken and Ravioli marinated, skinless chicken breast, cheese ravioli, black olives, capers, sun-dried tomatoes, sage butter	23.95	Veal Scalloppine Cut choice of: Piccata, Marsala, Saltimbocca, Parmesan	37.95

ENTREE



Fresh Salmon oven-roasted, kalamata olive and grape tomato ragu, polenta cake	34.95
Calamari Scusa sautéed calamari steak, capers, roasted red peppers, lime butter	28.95
Shrimp Scampi fresh basil, roasted red peppers, garlic-herb butter, linguine	34.95
Chicken Pan Seared choice of: Piccata, Marsala, Saltimbocca, Parmesan	27.95
Chicken and Eggplant marinated, skinless breast, layered with eggplant, caramelized onions, roasted garlic	27.95
New York Steak, 14oz Choice Black Angus, house garlic butter	42.95

Try our homemade
DESSERTS

Sticky Bun Bread Pudding bourbon-pecan sauce	9.95
Double Fudge Chocolate Brownie vanilla bean ice cream, chocolate sauce, raspberry purée	9.95
Tiramisu traditional, ladyfingers dipped in coffee and marsala, mascarpone cream	9.95
Cannoli two ricotta and chocolate chip filled shells chopped walnuts, chocolate drizzle	9.95
New York Cheesecake brûlée style, raspberry purée	9.95
Affogatto vanilla bean ice cream, shot of espresso, whipped cream, chocolate drizzle	9.95
Spumoni Ice Cream maraschino swirl, pistachios, candied cherries	4.95

Dessert
WINES

Port Cockburn, Tawny, 10 year, Portugal	8
Port Port, Dow's Fine Ruby, Portugal	8
Port Port, Robert Hall, Paso Robles	12
Korbel Brut Korbel Brut, Sonoma, split	9

COFFEE

Coffee	2.50
Espresso single or double shot	3.95/5.95
Cappuccino	5.95
Latte	5.95