

# Specialty Dinner Entrées

All Entree's Served with Fresh Baked Bread and Fuso's Dipping Sauce

## *SPICY Fuso Calamari Steak "Diavolo"*

Tender Breaded Calamari Steak Topped with a Sauce Made of White Wine Tomatoes, Garlic, Olive Oil, Crushed Red Pepper Herbs and a Touch Molasses. Served on Crispy Polenta Cake and accompanied with Fresh Vegetables.

\$17.95

## *Lobster Raviolis with Prawns*

Sautéed Prawns with Shallots, Sweet Peas, Cherry Tomatoes and Hand Made Lobster Raviolis Tossed in Lemon Dill Sauce. Garnished with Asiago Cheese.

\$21.95

## *Gnocchi Funghi*

Home Made Goat Cheese Gnocchi with Wild Mushrooms White Wine, and Cream Sauce. Tossed with Fresh Tomatoes, Scallions and Garnished with Asiago Cheese.

\$15.95

## *Home-Made Goat Cheese Gnocchi*

Home-Made Goat Cheese Gnocchi, Sautéed in Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Toasted Pine Nuts, and Sage. Topped with Asiago Cheese.

Chicken.....\$ 17.95

Prwans.....\$21.95

## *Risotto*

Creamy Arborio Rice Sautéed with Asparagus, Shallots, Garlic and White Wine.

Chicken ....\$ 17.95

Filet Tip...\$18.95

Prawns.....\$19.95

Fish....\$19.95

## *Side Order*

### *Grilled Chicken Breast*

\$2.95

### *Garlic Bread ( Feeds Two)*

\$3.95

### *Grilled Jumbo Prawns or Scampi Style (5)*

\$5.95

### *Pasta, Your Choice of Alfredo or Marinara Sauce*

\$4.95

### *Sautéed Vegetables (Seasonal)*

\$3.95

### *Gnocchi or Raviolis Your Choice of Alfredo or Marinara Sauce*

\$6.95