

Banquet Dinner Menu \$45

Choose 2 Antipasti (appetizers) Appetizers Served family style

Fried Calamari

Strips of Breaded Calamari Steak, and lightly dusted Petite Calamari fried in canola oil to a Golden Brown, served with a spicy Pomodoro Sauce.

Bruschetta

Toasted Ciabatta Bread, Parmesan Cheese and Herbs, then crowned with our fresh Roma Tomato, Basil, Extra Virgin Olive Oil and Garlic relish.

Baked Brie

French Baked Brie Cheese wrapped in Puff Pastry with caramelized Granny Smith Apples and Onions; served with Maple Spiced Walnuts and Roasted Garlic.

Steamed Fresh Manila Clams

Steamed in White Wine, Fennel, Garlic, Leeks, Lemon Juice and Butter

Home-made Butternut Squash Raviolis

Butternut Squash Raviolis, Tossed in a Browned Butter Sage Sauce with Sun-Dried Tomatoes, Pine Nuts, Asparagus, Garlic and Asiago Cheese.

Stuffed Mushroom

Balsamic and Herb Marinated Button Mushrooms, Stuffed with Fresh Herbs, Polenta, Sweet Pepper and Topped Provolone Cheese. Bake to Perfection.

Choose 1 Insalata (salads)

Fuso's House salad

Fresh Baby Greens, Tossed in Balsamic Vinaigrette with Seasonal Fruit Garnish, Spiced Walnuts, Marinated Red Onion, and Topped with Crumbled Bleu Cheese.

Fuso's Caesar

Romaine Hearts, Croutons and Caesar Dressing, Crowned with Shaved Imported Parmigiano Reggiano Cheese

Choose 4 Piatti per Cena (dinner entrees)

Spaghetti and Meatballs

House-Made Meatballs, Fresh Pomodoro Sauce, and Lightly cooked Spaghetti Pasta all Topped with Slivered Asiago Cheese

Fettuccini Carbonara

Fettuccini Pasta tossed in Madeira Cream Sauce and Parmesan Cheese with Honey Cured Bacon, Prosciutto, Scallions, Fresh Herbs, Garlic and Mushrooms.

Home-Made Goat Cheese Gnocchi

Home-made Goat Cheese Gnocchi, Sautéed in Brown Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Toasted Pine Nuts, and Sage. Topped with Grilled Chicken Breast and Asiago Cheese.

Penne "Incarcerate" *spicy*

Spicy and Mild Sausage Sautéed with Garlic, Onions, Sweet Peppers, Snap Peas, and Crushed Peppers Tossed with Penne Pasta, Fresh Herbs in a Tomato Cream Sauce.

Egg Plant Parmigiana

Eggplant Parmesan, Breaded with Seasoned Breadcrumbs, Topped with Pomodoro Sauce, Spinach, Mozzarella and Parmesan Cheese. Served with Pasta Tossed in Olive Oil and Garlic.

Chicken Parmigiana

Chicken Breast, in Italian Bread Crumbs and Sautéed with White Wine, Garlic and Marinara Sauce, topped with Provolone Cheese. Service with Vegetables and Pasta.

Fuso Calamari Steak

Breaded Calamari Steak, topped with a Sauce Made of Burgundy Wine, Grape Tomatoes, Scallions, Garlic, Olive Oil, crushed Red Pepper Herbs and a touch of Molasses.

Linguine Pasta with Seafood *spicy*

Mussels, Clams, Fish, Prawns Sautéed in Olive Oil with Garlic, Wine, Lemon Juice, Crushed Red Pepper, Fennel, Leek, Fresh Parsley and Butter, tossed with Linguini.

Pasta with Creamy Pesto

Choice of Pasta (Linguini, Penne, Fettuccini). Tossed with our Basil Pesto Sauce, Toasted Pine Nuts, Broccoli, Sun-Dried Tomatoes and Garnished with Shaved Asiago Cheese and Basil

Fettuccini Alfredo

A Garlic, White Wine, Cream, and Chicken Stock Reduction. Tossed with Parmesan Cheese, Fresh Broccoli and a Egg Yolk. Topped with Asiago Cheese.

Chicken Piccata

Fresh Chicken Breast, Lightly Floured and Sautéed with Lemon-Caper White Wine Sauce and a Touch of Cream. Accompanied with Fresh Seasonal Vegetables and Spaghetti.

Chicken Marsala

Fresh Chicken Breast, Lightly Floured and Pan Seared, Served with Traditional Mushroom, Onion and Marsala Sauce. Accompanied with Fresh Seasonal Vegetables and Pasta with Garlic and Oil.

Capellini

Fresh Roma Tomatoes, Garlic, Basil Tossed with Delicate Angel Hair Pasta. Drizzled with Extra Virgin Olive Oil.

Lasagna with Meat Sauce

Pasta Sheets with Layers of Meat Sauce, Provolone, Ricotta and Fresh Mozzarella Cheeses. All Baked to Perfection.

Fresh Fish of the Day

(Market Price)

Fresh Cut of Beef

Choose 2 Dolce (dessert)

Cheese Cake

Triple Chocolate Mousse Cake

Layers of Dark & Milk Chocolate with White Chocolate Frosting, drizzled with Chocolate sauce

Gelato Italian style ice cream (Vanilla, Chocolate, Spumoni)

Beverage

Coffee or Tea

"Buon Appetito"

Prices subject to change. Exclusive of Tax and 18 % gratuity