

Banquet Lunch Menu \$19.95

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.

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)

Fuso Smoked Mozzarella Burger

Fresh Ground Angus Beef, Char Grilled and Topped with Roasted Onion, Smoked Mozzarella Cheese, Honey Cured Bacon and Laced with Horseradish Aioli, Served with Romaine Lettuce, Tomato and Chef's Garnish.

Tri-Tip Steak Sandwich

Char-Gilled Tri Tip Steak, Cooked Medium Rare, Thinly Sliced and Served on Toasted Ciabatta, with Smoked Mozzarella Cheese, Roasted Sweet Peppers, Bermuda Onion, Garlic and Horseradish Aioli.

Smoked Turkey Club *low fat*

Smoked Turkey Breast, Thinly Sliced, Topped with Bacon, Lettuce, Tomato, Smoked Mozzarella Cheese, Avocado. Served on Toasted Wheat Bread, with Pesto Aioli.

Grilled Egg Plant Sandwich

Grilled Eggplant, Baby Spinach, Red Onion, Fresh Roma Tomato, Served on a Ciabatta Roll Spread with Pesto Aioli, and Fresh Mozzarella Cheese.

Spaghetti and Meatballs

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

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.

Fettuccini Carbonara

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

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.

Capellini

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

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 Marsala

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

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.

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)

Dolci (desserts)

Scoop of Ice Cream
Or
Cheesecake

Beverage

Coffee or Tea

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