

Fuso Banquet Lunch Menu \$22.95

Choose 1 Option (appetizer):

Appetizers Served family style

Fried Calamari

Crisp calamari tubes and tentacles. Served with a lemon caper aioli and lemon.

Bruschetta

Toasted Ciabatta from Sonoma, tomatos, basil and garlic topped with extra virgin olive oil, a balsamic reduction and Asiago cheese.

Baked Brie

Caramelized Fuji Apple, Onions and Brie Wrapped in Golden Brown Pastry. Maple Spiced Walnuts, Seasonal Fruit and Roast Garlic Garnish.

Mini Meatballs

Petite meatballs served in Marinara sauce with Parmesan garnish.

Homemade Butternut Squash Raviolis

Butternut Squash Raviolis, Sage Brown Butter, Garlic, Sun Dried Tomatoes, Pine Nuts, Fresh Asparagus and Garlic. Asiago garnish.

Choose 1 Option (salad)

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, Ciabatta Croutons & House Caesar Dressing. Asiago garnish.

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Tomato and English Cucumber.

Choose 4 Options (Lunch entrees):

Fuso Smoked Mozzarella Burger

Angus Beef, Char-Broiled (Medium), Caramelized Onions, Hickory Bacon and Smoked Mozzarella. Served on a Toasted Brioche Roll.

Filet Mignon Sandwich

Petite filet char grilled medium rare with caramelized onion, sautéed mushrooms, blue cheese and Romaine. Served on a toasted Ciabatta roll with Horseradish Aioli.

Roasted Turkey Panini

Turkey Breast, Bacon, Lettuce, Tomato, Avocado and Smoked Mozzarella Cheese on Panini pressed Ciabatta Roll with Pesto Aioli.

Egg Plant Sandwich

Eggplant, Baby Spinach, Caramelized Onions, Fresh Tomatoes, Served on a toasted Ciabatta Roll with Basil Pesto, and Melted Fresh Mozzarella.

Spaghetti and Meatballs

Three House Meatballs simmered in Marinara Sauce. Served on Spaghetti with Parmesan Cheese.

Fettuccini Carbonara

Hickory Bacon, Prosciutto, Scallions, Onions, Herbs, Garlic and Mushrooms, Madeira Cream and Parmesan.

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

Italian Style breaded Eggplant, Spinach sauté and Fresh Mozzarella. Baked with Marinara and Asiago. Served with Seasonal Vegetables and Pasta Aglioli.

Capellini

Authentic Pomodoro Sauce on Angel Hair Pasta. Garnish of Extra Virgin Olive Oil and Basil.

Penne Pasta with Creamy Pesto and Chicken

Penne Pasta Tossed with our Basil Pesto Sauce, Toasted Pine Nuts, Broccoli, Sun-Dried Tomatoes and Garnished with Shaved Asiago Cheese and Basil.

Fettuccini Alfredo

Garlic, White Wine, Cream, Parmesan Cheese and Fresh Broccoli. Asiago garnish.

Chicken Marsala

Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic and Marsala Butter Sauce. Served with Vegetables and Spaghetti.

Chicken Piccata

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion and Caper Butter Sauce. Served with Vegetables and Spaghetti.

Lasagna

Beef and Sweet Italian Sausage Layered with Ricotta, Mozzarella and Parmesan Cheeses. Baked with Provolone and served "En Casserole".

**Fresh Fish of the day
(Market Price)****Dessert:****Scoop of Gelato or Cheesecake**

Corkage is 10.50 per bottle, wine cannot be on Fuso's wine list. Ingredients on the menu may be adjusted based on seasonality. Wi Fi available.

All Prices subject to change. Price does not include tax or gratuity.