

Lunch Entrées

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

- Linguine with Clams** **\$15.50**
Wild Caught Clams, Garlic , Lemon, Tomato, Leek, Fennel, Scallion and Chardonnay Butter Sauce
- Salmon with Garlic Pasta** **\$15.50**
Char grilled filet served on Tomato, Asparagus and Spinach Capellini. Lemon Dill Sauce Garnish.
- Seafood Linguine** **\$16.50**
Mussels, Clams, Fish Tips, Prawns, Garlic, Lemon, Tomato, Leek, Fennel, Scallion, Shallot and Chardonnay Butter Sauce
- Calamari Dore** **\$17.50**
Egg Battered Calamari Steak, Prawns, Garlic, Butter, Capers, Chardonnay, Lemon, Parsley, pasta and Vegetable.
- Lobster Ravioli and Prawns** **\$23.50**
Prawns, Shallots, Sugar Snap Peas, Tomatoes and Hand Made Lobster Ravioli Tossed in Lemon Dill Sauce.
- Beef & Wild Mushroom Fettuccini** **\$16.50**
Filet Mignon Tips, Wild Mushrooms, Onions, Garlic, Marsala Cream Sauce.
- SPICY Prawns Diavolo Linguine** **\$15.50**
Jumbo Prawns, Tomatoes, Chili flakes, Garlic, Spicy Marinara Sauce.
- SPICY Penne Incarcerata** **\$15.50**
Calabrese and Mild Italian Sausages, Garlic, Onions, Sweet Peppers, Snap Peas, Chili Flakes, Basil, Tomato Cream.

Side Salads or Cup of Soup please add \$3.50 (V) Denotes Vegetarian.

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Artichoke Spinach Ravioli with Olive Tapenade ... \$15.50 and Butternut Squash

Spinach, Garlic, Pine nuts, Varietal Olive Tapenade, Roasted Butternut Squash, Artichoke Hearts and Parmesan garnish.

Chicken Parmigiana \$14.50

Chicken Breast baked with Mozzarella, Provolone, Marinara Sauce. Pasta and Vegetable.

Chicken Marsala \$14.50

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

Chicken Piccata \$14.50

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

Fettuccini Carbonara \$14.50

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

Lasagna \$12.50

Beef , Sweet Italian Sausage, Ricotta, and Three Cheeses.

Spaghetti with Meatballs \$13.50

Three House Meatballs simmered in Marinara Sauce , and Parmesan Cheese.

Penne Pasta with Creamy Pesto and Chicken \$16.50

Pesto Cream, Chicken Breast, Broccoli, Pine Nuts, and Sun-Dried Tomatoes.

Side Salads or Cup of Soup please add \$3.50 (V) Denotes Vegetarian.

Salads

Soup and Salad \$11.95

choice of Salad and House Soup of the day

Crab Louie Salad \$15.50

Blue Crab Meat, Egg, Olives, Tomatoes, Avocado, Asparagus, Romaine Lettuce.

Served with a side of Louie Dressing. Gluten Free.

Salmon and Caramelized Apple Salad \$15.50

Salmon, Apples, Baby Greens, Bacon, Boursin Cheese, Butternut Squash,

Almonds, Pickled Red Onion, Maple Dijon Vinaigrette. Gluten Free.

Fuso House Salad Small \$5.95 Large \$9.95

Baby Greens, Balsamic Vinaigrette, Seasonal Fruit, Spiced Walnuts, Marinated

Red Onion, Blue Cheese. Gluten Free.

Caesar Salad Small \$5.95 Large \$9.95

Romaine Hearts, Ciabatta Croutons & House Caesar Dressing. Asiago garnish.

Warm Spinach Salad Small \$5.95 L \$9.95

Baby Spinach, Pancetta, Caramelized Onion, Cranberries. Warm Balsamic

Dressing and Goat Cheese. Gluten Free.

Mixed Green Salad Small \$4.95 Large \$6.95

Baby Greens, Dijon Vinaigrette, Tomato and English Cucumber. Gluten Free.

Cobb Salad \$12.50

Baby Greens, Roasted Turkey Breast, Hickory Bacon, Egg, Blue Cheese, Olives,

Tomato , Avocado.and Side of Ranch Dressing. Gluten Free.

Venetian Style Beef Carpaccio \$8.95

Paper thin slices of seasoned, raw Angus Beef served with Baby Greens, Mustard

Vinaigrette, Capers, Marinated Onions, Asiago Cheese, Extra Virgin Olive Oil and

Cracked Peppercorn. Gluten Free.

Caprese Salad (seasonal) \$8.95

Fresh Mozzarella, Tomato, Extra Virgin Olive Oil, Balsamic Reduction, Basil and

Baby Greens. Gluten free.

Options Add...

Grilled Chicken 3.95

Grilled Prawns 6.95

Cup of Soup \$3.50