

Fuso Banquet Lunch Menu \$ 17.95

Choose 1 option (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, Ciabatta Croutons & House Caesar Dressing. Asiago garnish.

Mixed Green Salad

Baby Greens, Dijon Vinaigrette, Grape Tomato and English Cucumber.

Choose 4 options (Lunch Entrees):

Filet Mignon Sandwich

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

Roasted Turkey Panini

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

Spaghetti and Meatballs

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

Chicken Parmigiana

Italian Style Chicken Breast baked with Mozzarella, Provolone, Marinara and Parmesan. Served on Pasta with Vegetable.

Fettuccini Carbonara

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

Penne "Incarcerate" spicy

Calabrese and Mild Italian Sausage, Garlic, Onions, Sweet Peppers, Snap Peas, Red Chili Flakes Basil Tomato Cream. Asiago garnish.

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.

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 Aglioli.

Chicken Piccata

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

Lasagna

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

Corkage is 14.00 per bottle, wine can not 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.