

## Dinner Entrées

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

- Filet Mignon** ..... **\$30.95**  
 Char Grilled Filet. Chef's side dish and Vegetable. All Steaks Cooked Medium Rare unless Otherwise Specified. Gluten Free.
- Calamari Dore** ..... **\$24.95**  
 Egg Battered Calamari Steak, Prawns, Garlic, Butter, Capers, Chardonnay, Lemon, Parsley, pasta and Vegetable.
- Artichoke Spinach Ravioli with Olive Tapenade and Butternut Squash** **\$20.95**  
 Spinach, Garlic, Pine nuts, Varietal Olive Tapenade, Roasted Butternut Squash, Artichoke Hearts and Parmesan garnish.
- Lobster Ravioli with Prawns** ..... **\$30.95**  
 Prawns , Shallots, Sweet Peas, Tomatoes, and Hand Made Lobster Ravioli in Lemon Dill Sauce.
- Home-Made Goat Cheese** ..... **W / Chicken 21.95 or Prawns 24.95**  
**Gnocchi**  
 Home-Made Goat Cheese Gnocchi, Sautéed in Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Pine Nuts, Sage. Asiago Cheese.
- Salmon with Garlic Pasta** ..... **\$21.95**  
 Char grilled filet served on Tomato, Asparagus and Spinach Capellini. Lemon Dill Sauce Garnish.
- Linguine with Clams** ..... **\$20.95**  
 Wild Caught Clams, Garlic , Lemon, Tomato, Leek, Fennel, Scallion and Chardonnay Butter Sauce
- Linguine Pasta with Seafood** ..... **\$23.95**  
 Mussels, Clams, Fish Tips, Prawns, Garlic, Lemon, Tomato, Leek, Fennel, Scallion, Shallot. and Chardonnay Butter Sauce
- Fettuccini Carbonara** ..... **\$19.95**  
 Hickory Bacon, Prosciutto, Scallions, Onions, Herbs, Garlic , Mushrooms, Madeira Cream and Parmesan.
- Beef & Wild Mushroom Fettuccini** ..... **\$21.95**  
 Filet Mignon Tips, Wild Mushrooms, Onions, Garlic, Marsala Cream Sauce.

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

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

- (V) Fettuccini Alfredo** ..... **\$15.50**  
Garlic, White Wine, Cream, Parmesan Cheese and Fresh Broccoli.
- (V) Gnocchi Di Funghi** ..... **\$17.50**  
Home Made Goat Cheese Gnocchi, Wild Mushrooms, Tomato, and Scallions in Chardonnay Cream Sauce.
- (V) Egg Plant Parmigiana** ..... **\$16.50**  
Breaded Eggplant, Spinach, Mozzarella, Marinara Sauce, Vegetables and Pasta.
- (V) Capellini Pomodoro** ..... **\$15.50**  
Authentic Pomodoro Sauce on Angel Hair Pasta. Garnish of Extra Virgin Olive Oil and Basil.
- Lasagna** ..... **\$17.50**  
Beef , Sweet Italian Sausage, Ricotta, and Three Cheeses.
- Spaghetti with Meatballs** ..... **\$16.50**  
Three House Meatballs simmered in Marinara Sauce , and Parmesan Cheese.
- Chicken Parmigiana** ..... **\$18.50**  
Chicken Breast baked with Mozzarella, Provolone, Marinara Sauce. Pasta and Vegetable.
- Chicken Marsala** ..... **\$18.50**  
Chicken Breast in Parmesan Egg Batter with Mushrooms, Onions, Garlic, Marsala Butter Sauce, Pasta and Vegetables .
- Chicken Piccata** ..... **\$18.50**  
Chicken Breast in Parmesan Egg Batter, White Wine, Lemon, Onion, Caper Butter Sauce, Pasta and Vegetables.
- Penne Pasta with Creamy Pesto and Chicken** ..... **\$20.50**  
Pesto Cream, Chicken Breast, Broccoli, Pine Nuts, and Sun-Dried Tomatoes.
- SPICY Prawns Diavolo Linguine** ..... **\$20.50**  
Jumbo Prawns, Tomatoes, Chili flakes, Garlic, Spicy Marinara Sauce.
- SPICY Penne "Incarcerata"** ..... **\$20.50**  
Calabrese and Mild Italian Sausages, Garlic, Onions, Sweet Peppers, Snap Peas, Chili Flakes, Basil, Tomato Cream.

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