

Lunch Entrées

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

- Linguine with Clams** **\$17.50**
Wild Caught Clams, Garlic , Lemon, Tomato, Leek, Fennel, Scallion
and Chardonnay Butter Sauce
- Salmon with Garlic Pasta** **\$17.50**
Char grilled filet served on Tomato, Asparagus and Spinach
Capellini. Lemon Dill Sauce Garnish.
- Seafood Linguine** **\$18.50**
Mussels, Clams, Fish Tips, Prawns, Garlic, Lemon, Tomato, Leek,
Fennel, Scallion, Shallot and Chardonnay Butter Sauce
- Calamari Dore** **\$18.50**
Egg Battered Calamari Steak, Prawns, Garlic, Butter, Capers,
Chardonnay, Lemon, Parsley, pasta and Vegetable.
- Lobster Ravioli and Prawns** **\$25.50**
Prawns, Shallots, Sugar Snap Peas, Tomatoes and Hand Made
Lobster Ravioli Tossed in Lemon Dill Sauce.
- Beef & Wild Mushroom Fettuccini** **\$17.95**
Filet Mignon Tips, Wild Mushrooms, Onions, Garlic, Marsala Cream
Sauce.
- SPICY Prawns Diavolo Linguine** **\$16.95**
Jumbo Prawns, Tomatoes, Chili flakes, Garlic, Spicy Marinara
Sauce.
- SPICY Penne Incarcerata** **\$16.95**
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.