

Fuso Banquet Dinner Menu \$46

Choose 1 Option (appetizers): *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.

Beef & Shrimp Lumpia

Beef,shrimp and onions.

Mini Meatballs

Petite meatballs served in Marinara sauce with Parmesan garnish.

Bacon Wrapped Prawns

Jumbo Prawns, Wrapped in Hickory Bacon. Served with Garlic Ginger Sauce.

Butternut Squash Raviolis

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

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, Tomato and English Cucumber

Choose 4 Options (dinner entrees):

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.

Home-Made Goat Cheese Gnocchi

Home-Made Goat Cheese Gnocchi, Sautéed in Butter, Sun-Dried Tomatoes, Garlic, Asparagus, Toasted Pine Nuts, and Sage. Asiago Cheese. Topped with Grilled Chicken Breast and Asiago Cheese.

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.

Chicken Parmigiana

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

Fuso Calamari Steak Diavolo

Italian Style Calamari Steak in Garlic and Red Chili Sauce. Served on Crispy Risotto Cakes with Vegetable.

Linguine Pasta with Seafood spicy

Mussels, Clams, Fresh Fish and Prawns in Garlic Lemon and Chardonnay Butter Sauce with Grape Tomato, Leek, Fennel, Scallion, Shallot, and Parsley

Penne Pasta with Creamy Pesto and Chicken

Basil Pesto Cream, Grilled Chicken Breast, Broccoli, Pine Nuts, and Sun-Dried Tomatoes. Asiago Basil Garnish.

Fettuccini Alfredo

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

Chicken Piccata

Chicken Breast in Parmesan Egg Batter with White Wine, Lemon, Onion and Capers Butter Sauce. Served with a side of Vegetables and Spaghetti.

Chicken Marsala

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

Capellini

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

Lasagna

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

Choose 2 Options (dessert):

Cheese Cake

Classic New York Cheese Cake Served with Fresh Fruit and Berry Coulis

Triple Chocolate Mousse Cake

Layers of Dark & Milk Chocolate Mousse, Chocolate Cake, and White Chocolate Frosting. Garnished with a White and Dark Chocolate Aureate. Finished with Chocolate Sauce.

Gelato

Italian style ice creams chocolate, spumoni, vanilla, lemon sorbet

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.