

## Lunch Entrées

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

### **Artichoke Spinach Ravioli with Olive Tapenade and Butternut Squash** \$17

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

### **Chicken Parmigiana** ..... \$16

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

### **Chicken Marsala** ..... \$16

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

### **Chicken Piccata** ..... \$16

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

### **Fettuccini Carbonara** ..... \$16

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

### **Lasagna with Meat Sauce** ..... \$14

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

### **Spaghetti with Meatballs** ..... \$15

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

### **Penne Pasta with Creamy Pesto and Chicken** ..... \$18

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

*Side Salads or Cup of Soup please add \$3.50 (V) Denotes Vegetarian.  
a table of 6 or more people a 18 % gratuity will be applied*

## Lunch Entrées

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

- Linguine with Clams** ..... \$18  
Wild Caught Clams, Garlic , Lemon, Tomato, Leek, Fennel, Scallion  
and Chardonnay Butter Sauce
- Salmon with Garlic Pasta** ..... \$18  
Char grilled filet served on Tomato, Asparagus and Spinach  
Capellini. Lemon Dill Sauce Garnish.
- Seafood Linguine** ..... \$19  
Mussels, Clams, Fish Tips, Prawns, Garlic, Lemon, Tomato, Leek,  
Fennel, Scallion, Shallot and Chardonnay Butter Sauce
- Calamari Dore** ..... \$19  
Egg Battered Calamari Steak, Prawns, Garlic, Butter, Capers,  
Chardonnay, Lemon, Parsley, pasta and Vegetable.
- Lobster Ravioli and Prawns** ..... \$26  
Prawns, Shallots, edamame, Tomatoes and Hand Made Lobster  
Ravioli Tossed in Lemon Dill Sauce.
- Beef & Wild Mushroom Fettuccini** ..... \$18  
Filet Mignon Tips, Wild Mushrooms, Onions, Garlic, Marsala Cream  
Sauce.
- SPICY Prawns Diavolo Linguine** ..... \$17  
Jumbo Prawns, Tomatoes, Chili flakes, Garlic, Spicy Marinara  
Sauce.
- SPICY Penne Incarcerata** ..... \$17  
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.  
a table of 6 or more people a 18 % gratuity will be applied