

DINNER MENU

Appetizers

- SHRIMP SAUTÉED WITH MACADAMIA NUTS IN A DELICATE PINA COLADA REDUCTION
\$11.00
- MUSHROOM ALA MODE STUFFED WITH RICOTTA CHEESE, SPINACH & CHAMPAGNE CREAM SAUCE
\$ 9.00
- MOZZARELLA CAPRESE WITH TOMATO AND OPEN FIRE ROASTED PEPPER, BASIL & EXTRA VIRGIN OLIVE OIL
\$ 9.00
- VEGETABLE ROLLS DRIZZLED WITH FRESH GINGER SOY SAUCE
\$ 8.00
- GARLIC HUMMUS WITH PITA WEDGES
\$ 8.25
- FRIED CALAMARI SERVED TRADITIONAL STYLE
\$ 10.00

SOUP & Salad Selection

- PASTA FAGIOLI TRADITIONAL ITALIAN BEAN SOUP WITH PROSCIUTTO AND PASTA
\$ 6.00
- VEGETABLE SOUP WITH FRESH VEGETABLE IN LIGHT TOMATO BROTH
\$ 6.00
- TRADITIONAL CESAR SALAD WITH HERBED CROUTONS
\$ 8.00
- FUSION HOUSE SALAD WITH OUR VERY VINAIGRETTE
\$ 7.00
- MANGO CRAB SALAD LUMP CRAB, SPINACH & FRESH MANGO DRESSING
\$ 9.00
- INSALATE DIMARE CHILLED CALAMARI, SHRIMP AND SEA SCALLOPS
\$ 10.00

PASTA & VEGETARIAN SELECTION

- RIGATONI SERVED WITH PINK VODKA SAUCE, SUNDRIED TOMATO AND SHITAKE MUSHROOM
\$ 13.00
- CAPPELLINI SERVED WITH SHRIMPS, SCALLOPS, CRABMEAT AND SPINACH IN A PINK CLAM SAUCE
\$17.00
- RAVIOLI INFUSED WITH ROASTED VEGETABLES AND SERVED WITH BASIL PLUM TOMATO SAUCE
\$14.00
- SHANGHAI NOODLES SERVED WITH BLACK TIGER SHRIMP (THAI STYLE)
\$ 17.00
- PENNE BAKED WITH MEAT SAUCE TOPPED WITH FOUR CHEESES
\$13.00
- LINGUINE GENTLY SIMMERED IN A RED OR WHITE WINE CLAM SAUCE
\$17.00

ALL PRICES ARE SUBJECT TO CHANGES

DINNER MENU

Main course Selection

VEAL SCALOPPINI LAYERED WITH FRESH MOZZARELLA, ROASTED PEPPERS & SPINACH IN A PESTO SAUCE
CREAM SAUCE
\$ 17.00

KINGSBRIDGE VEAL PAN SEARED WITH PROSCIUTTO, PINE NUTS, CHOPPED SPINACH IN A COGNAC CREAM
SAUCE
\$ 17.00

BREAST OF CHICKEN WITH ASPARAGUS, WILD MUSHROOM AND DICED TOMATO IN A PINOT SAUCE
\$ 16.00

CHICKEN TIKKA MASALA PREPARED WITH A HINT OF INDIAN SPICE AND PLUM TOMATO SAUCE
\$ 16.00

BEEF TENDERLOIN POUNDED, MARINATED AND GRILLED WITH FRESH HERBS SERVED WITH PORTOBELLO
MUSHROOM AND A DELICATE WHITE TRUFFLE DEMI GLACE SAUCE
\$ 19.00

Main course Selection *(continued)*

BRACCIOLE TENDERLOIN OF BEEF STUFFED WITH SPINACH, GARLIC, SUNDRIED TOMATO AND PROVOLONE
WITH A ROSEMARY SHERRY DEMI GLAZE
\$ 22.00

LAMB SHANK CACCIATORE STYLE SERVED OVER FETTUCCINI
\$ 18.00

SHRIMP STUFFED WITH LUMP CRABMEAT SERVED OVER GREENS IN A LOBSTER SAUCE
\$ 19.00

FILET OF TILAPIA MARECHIARO WITH FRESH CLAMS SERVED WITH PASTA AND TOPPED WITH RED CLAM
SAUCE
\$ 18.00

NORWEGIAN SALMON GRILLED WITH UNIQUE WASABI SLAW
\$ 17.00

BANELLA PAELLA, A COMBINATION OF SEA FOODS AND CHORIZO SAUSAGE SERVED IN HOLLOW BANELLA
BREAD
\$ 22.00