

# Fusions

Restaurant & Lounge



## 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 Ceasar 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**

Capellini 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**

**DINNER MENU**

**PASTA & VEGETARIAN SELECTION (CONTINUED)**

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**

**MAIN COURSE SELECTION**

Veal Scaloppine 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**

Braciola Tenderloin Of Beef Stuffed With Spinach, Garlic, Sundried Tomato And Provolone With A  
Rosemary Sherry Demi Glace  
**\$ 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**