



Welcome to the Mediterranean Tasting Evening at Fuso



Appertivo

Saffron Ambrato Martini

A lightly spiced aperitif of saffron-infused Ambrato vermouth, finished with lemon-zested soda to awaken the palate

Stuzzichino

Wild Mushroom Arancino

A crisp risotto sphere filled with wild mushrooms, served with sweet, slow-confit garlic

Entrée

Pan-fried Scallop

Golden-seared scallop set on smooth celeriac purée, lifted with fresh lemon and finished with crunchy fried capers

Intermezzo

White Sangria Spritz

A refreshing spritz of white wine, citrus and seasoned fruit, designed as a bright pause between courses

Starter

Chicken and Chorizo Cassoulet

Skin-on chicken braised with chorizo and white beans, rich and comforting with Mediterranean depth

Palate Cleanse

Lemon and Raspberry Sgroppino

A light, frozen lemon sorbet blended with rosemary and sparkling wine to refresh and reset the palate

Main

Prosciutto-Wrapped Monkfish & Lobster Medallions

Succulent monkfish wrapped in prosciutto, paired with tender lobster medallions, served with potato gnocchi and a vibrant pea and mint purée.

Paired with a Mediterranean white wine.

Pulizia

Mediterranea

Feta Olive and Sun-dried Tomato Mousse

A light, savoury mousse of whipped feta, olives and sun-dried tomatoes - saline, fresh and cleansing after the main course

Dessert

Deconstructed Tiramisu

Ladyfinger, white chocolate mascarpone cream and warm chocolate sauce, served with a macchiato as the espresso element.

Guests are invited to build their own perfect bite.

After-dinner

Hazlenut & Almond Martini

A smooth, nut-forward cocktail to close the evening on a warm, indulgent note

Fruit

Strawberries, Basil, Mint and Aged Balsamic

Fresh strawberries dressed with herbs and a touch of aged balsamic for balance and brightness

Finale

House-made Fudge

A sweet parting gift, prepared in-house and offered to take home.

Thank you for joining us!

