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## **Fuzio Universal Bistro expands eclectic offerings**

*Fire-Grilled Pizzas, unique entrees, pastas and more introduced to expanded menu*

OCTOBER 2009 — Modesto, CA In keeping with its eclectic offerings, Fuzio Universal Bistro recently expanded their menu to include a fresh twist to a classic appetizer, a new line of fire-grilled pizzas, and an expanded array of unique entrees and pastas.

“Fine wine, fun and interesting libations and a menu that never ceases to surprise and delight is what we’re all about,” Fuzio owner Allen Beebe said, noting the menu expansion captures why they do what they do, “Food, drink and atmosphere is why we’re here and why people keep coming back.”

Fuzio guests can find appetizer options beyond the basic home fries with the recently added Thyme French Fries, which are made with shoestring potatoes sprinkled with thyme and served with roasted garlic mayonnaise.

Guests can order from Fuzio’s palatable line of fire-grilled pizzas, coming in such flavors as cheese and tomato pizza (topped with pomodoro sauce, mozzarella-provolone blend, touch of parmesan, fresh tomato and basil) and roasted herbed portobellos and tomato pizza (topped with fresh pesto, mozzarella-provolone blend, touch of parmesan, herbed roasted portobellos, fresh tomato, basil and chili flakes, with sprinkle of extra virgin olive oil), and their most popular, sausage and peppers pizza (topped with pomodoro sauce, mozzarella-provolone blend, touch of parmesan, chicken sausage, roasted red peppers and basil).

New Entrees include a sirloin steak (made with fresh herbs, extra virgin olive oil, balsamic vinegar, wilted garlic spinach and served with macaroni and cheese), flat iron steak (made with zinfandel herb caramelized onion butter and thyme french fries) and grilled halibut (served on top of linguini with tomato fennel broth and drizzled with lemon garlic aioli).

Pasta entrée additions include fusilli primavera (a mixture of garden vegetables in a light cream sauce), classic shrimp scampi (jumbo shrimp, lemon, white wine, butter and garlic over a bed of linguine pasta), spaghetti & meatballs with a Fuzio spin (southern Italian jumbo-sized meatballs, parmesan and marinara sauce) and angel hair paella (sautéed shrimp, calamari and chicken sausage, served in sauce of marinara and marsala wine then topped with peas).

**ABOUT FUZIO:** Fuzio provides healthy, affordable and fast alternatives for people who are pressed for time and on budget. Have time to kick back and relax? Enjoy a leisurely meal with a colorful martini or a relaxing glass of wine. Fuzio presents their wine list in a cutting-edge format that allows diners to choose wine for its flavorful characteristics.

Fuzio Universal Bistro is owned by Allen Beebe and Paul Draper of Modesto-based CALMEX, INC. Fuzio veteran, Stacy Mald, is managing director. There are 10 Fuzio Universal Bistros in California, and one in Nevada. Fuzio first opened its doors to hungry diners in San Francisco's Castro district in 1996.