

CAPITOL COMMUNITY

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Dining Out

By Malcolm Maclachlan | September 11, 2008

Ever since I moved from San Francisco to Sacramento three years ago, my new town has been doing its best to confuse me. Every time I turn around, Sactown looks more like Frisco, and I don't just mean all those forest fires doing their best impression of San Francisco fog.

No, it's all the upscale lofts and bistros popping up like its still the dot-com boom. The latest addition is Fuzio, a NorCal chain with three locations in my former home. Their latest restaurant opened late last month in the brand new lofts across the street from our offices at 9th and J.

It's quickly become a favorite around the office. This is great news for me, because it means I can go with an "Expert's Expound" model for this review. To put this another way, I get to be lazy and make other people give me their opinions. For instance:

"I had the Macaroni and Cheese (\$7.25), which was very good. It had black forest ham chunks, three different types of cheese (cheddar, cambazola, parmesan), and a garlic cream sauce. I really enjoyed it. It wasn't overly sauced and the portion size was perfect."

Or from one Capitol Weeklier who will remain nameless due to daylight drinking:

"My visit to Fuzio's was pleasant. I ordered some sort of Chicken-Marinara-Bell Pepper penne pasta dish (\$12.75) that was pretty darn tasty. Though the draft beer behind the bar wasn't 'working' (which probably doesn't matter much to lunch goers in downtown Sacramento), the service was quick and they gave me all the bread I wanted while I was there, so I respectfully give it my aye vote." [ED-the beer is now "working."]

My own visit to Fuzio was also pleasant, though I just got takeout. I had the Asian tuna with mango salsa (\$13.50). This came with noodles in a mango curry sauce. It was more tangy than spicy, with a light, fresh flavor. The best part was the tuna itself, seared on the outside but still pink inside.

Don't let the Italian name fool you. Fuzio does carry its share of pasta, parmesean and panini (I'd say "panini sandwich," but that would be redundant). But the menu has a lot of variety. Appetizers including Vietnamese spring rolls that I hear are pretty authentic, and the firecracker lettuce wraps (firecracker marinated chicken, portobello mushrooms, water chestnuts, carrot-ginger salad, sweet chile) (both items are \$7.50).

Overall, Fuzio is yet another welcome, mid-priced addition to the local cuisine that is making me feel quite at home here. I'm glad they made the 90 mile trip up I-80. I just hope all my ex-girlfriends aren't following.

