

FUZION FOOD

via Alessandro Volta, 4b - TORINO



Chef patron Domenico Volgare has a very special philosophy for his restaurant, Fuzion, summed up just in two words: melting food.

Each creation of the Chef arises out of the encounter between Mediterranean and Asian cuisines, two different worlds that harmoniously coexist in his remarkable dishes.

Domenico is a true alchemist of taste and in his gastronomic laboratory he tests, interprets, and creates his specialties without ever completely abandoning tradition but contaminating it with extraordinary suggestions.



PIZZERIE D'ITALIA GAMBERO ROSSO 2022

GUIDA SUSHI GAMBERO ROSSO 2022

TASTING MENU

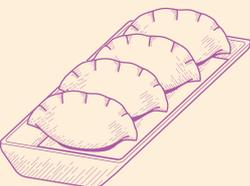
7 courses chosen by chef
Domenico Volgare from starters,
pizzas, and sushi, plus dessert and
Zio Pho digestif to share
among diners

35 euros each

minimum 2 people

ALLERGENS: information on the presence of ingredients that could cause allergies or intolerances can be obtained by asking the staff.

LET'S START



STARTERS

PETTOLE FUZION Croquettes of pasta cresciuta* (deep fried pizza dough) stuffed with Korean nori seaweed and served with organic tomatoes, basil, and flakes of Apulian cacioricotta cheese **7,90€**

RAVIOLI ALLA PUGLIESE Double-cooked Japanese ravioli with Turgia salami and turnip greens served with a soy sauce reduction with Apulian vincotto (red grape must syrup) **7,90€**

LE CHIPS DI FUZION Very light tapioca chips with homemade Vietnamese spice mix **5,90€**

THE CANEDERLI Our chef's semolina bread gnocchi, filled with speck (cured, lightly smoked ham) and served with mountain butter enriched with Japanese miso **7,90€**

DEEP FRIED PIZZAS

ALLA PUGLIESE Deep fried pizza dough strips seasoned with PGI salt from Trapani **7,90€**

PUMMARO' Deep fried pizza dough strips served with tomato sauce **8,90€**

ALLA ROMANA Deep fried pizza dough strips served with tomato sauce and freshly grated pecorino romano cheese **8,90€**

ORIENTAL Deep fried pizza dough strips served with peanut sauce and Thai curry **9,90€**

BAKING TRAY PIZZAS

Highly hydrated dough, natural leavening for 100 hours, type 2 flour, Lauretana water, mother yeast and PGI whole salt from Trapani



TRADITIONAL PIZZAS

MARGHERITA Tomato sauce, cow milk mozzarella cheese, basil **7,90€**

CAIAZZANA Pomodoro, mozzarella fiordilatte, prosciutto cotto alta qualità, olive taggiasche **10,90€**

CAIAZZANA Tomato sauce, cow milk mozzarella cheese, high-quality cooked ham, Taggiasca olives **10,90€**

VEGETARIANA BIANCA Cow milk mozzarella cheese, seasonal vegetables **9,90€**

PARMA Tomato sauce, cow milk mozzarella cheese, Parma ham **9,90€**

NAPLES Tomato sauce, cow milk mozzarella cheese, Sicilian anchovies, Taggiasca olives, capers from Salina (Aeolian Islands - ME) **10,90€**

SALAMINO Tomato sauce, cow milk mozzarella cheese, spicy salami **8,90€**

ROCCAVERANO Gourmet cherry tomatoes, robiola di Roccaverano cheese, seasonal vegetables, Taggiasca olives **10,90€**

CIRO Tomato sauce, cow milk mozzarella cheese, Piedmontese beef sausage, Apulian caciocavallo cheese, rocket **10,90€**

REGINA MARGHERITA Tomato sauce, Piedmontese buffalo milk mozzarella cheese, fresh basil **9,90€**

BAKING TRAY PIZZAS

Highly hydrated dough, natural leavening for 100 hours, type 2 flour, Lauretana water, mother yeast and PGI whole salt from Trapani



FUZION PIZZAS

SNOOKY Cow milk mozzarella cheese, fresh champignon mushrooms, Piedmontese beef sausage, parmesan flakes, homemade Japanese-style mayonnaise and chopped tempura **10,90€**

CACIO AND ORIENTAL PEPPER Oriental black pepper-based sauce, cow milk mozzarella cheese, seasonal vegetables, Piedmontese pork belly, PDO pecorino romano cheese **10,90€**

CHICKENELLA Cow milk mozzarella cheese, grilled Piedmontese chicken breast, seasonal vegetables, curry sauce and Japanese curry furikake **10,90€**

CALABRESE THAI Tomato sauce, cow milk mozzarella cheese, 'nduja (spreadable salami based on pork and chili pepper) from Spilinga (VV), Piedmontese pork belly, sriracha sauce with Calabrian chili pepper, Thai fried onion **10,90€**

VEGAN PIZZA Seasonal vegetables, dark tofu, Piedmontese-style teriyaki sauce, sesame seeds from Ispica (RG) **9,90€**

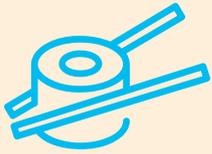
AMATRICIANA FUZION Tomato cause, pepper jowl bacon from Norcia (PG), fresh spring onions, nanami togarashi (mix of Japanese chili peppers), PDO pecorino romano cheese **9,90€**

SATAY Mozzarella cheese, peanut, and Thai curry sauce, grilled Piedmontese chicken breast, seasonal vegetables, speck (cured, lightly smoked ham) from the Italian region of Trentino, chopped peanuts **12,90€**

TOM YUM Cow milk mozzarella cheese, Thai herb sauce, shrimps* and seasonal vegetables **10,90€**

MEDITERRANEAN SUSHI

With Piedmontese rice and CGDO Moscato d'Asti wine



SUSHI ROLL

4 PIECES

8 PIECES

PIEMONTESE Piedmontese beef sausage, robiola di Roccaverano cheese, rocket, extra virgin olive oil and Sichuan pepper

6,90€

12,90€

GRANDA Piedmontese beef sausage, flakes of 30-month parmesan, rocket, extra virgin olive oil and Sichuan pepper

6,90€

12,90€

VEGAN ROLL Verdure di stagione, salsa di soia dolce giapponese, semi di sesamo

5,90€

10,90€

DELICIOUS Crispy shrimp*, cream of gorgonzola cheese, seared pepper jowl bacon from Norcia (PG), Japanese mayonnaise and sweet soy sauce-based caramel sauce

7,90€

13,90€

CRI CRI Piedmontese beef sausage, cream of gorgonzola cheese, seasonal vegetables, rocket, homemade Japanese-style mayonnaise, chopped tempura

6,90€

12,90€

CURRY ROLL Grilled Piedmontese chicken breast, Cow milk mozzarella cheese, season vegetables, Japanese-style curry mayonnaise, curry furikake

6,90€

12,90€

TRULY ROLL Crispy shrimp*, gourmet cherry tomatoes, traditional basil pesto from Prà (GE), flakes of Apulian ricotta salata cheese

7,90€

13,90

SUNSHINE PDO buffalo milk mozzarella cheese, cherry tomatoes, fresh basil, extra virgin olive oil, Sicilian mountain oregano

5,90€

10,90€

FUNDUJA 'Nduja (spreadable salami based on pork and chili pepper) from Spilinga (VV), PDO sweet gorgonzola cheese, seasonal vegetables, homemade Japanese-style mayonnaise, Thai fried onion

6,90€

12,90€

SALADS AND SIDE DISHES



FUZION SALADS

MIX D'ORIENTE Green and red baby lettuce, rocket, red and green mizuna, baby leaf spinach, beet Bull's blood, tatsoi, sorrel, red mustard **4,90€**

MEDITERRANEAN SALAD Oriental salad mix, buffalo milk mozzarella cheese, gourmet cherry tomatoes, Taggiasca olives, Sicilian mountain oregano **8,90€**

CHICKEN SALAD Oriental salad mix, grilled Piedmontese chicken breast, Taggiasca olives, cow milk mozzarella cheese, homemade Japanese-style mayonnaise **8,90€**

VEGAN SALAD Oriental salad mix, seasonal vegetables, dark tofu, Piedmontese-style teriyaki sauce and toasted sesame seeds from Ispica (RG) **7,90€**

SIDE DISHES

PATATE RUSTICHE
French fries * with PGI salt from Trapani **4,90€**

PATATE ORIENTALI
French fries * flavoured with nanami togarashi (mix of Japanese chili peppers) **4,90€**

BEVERAGES



STILL / SPARKLING WATER 750 ml € 2.50

MOLECOLA / COCA COLA 33 cl € 2.90

**LURISIA SOFT DRINKS 275 ml, Orange juice with Apulian orange extract -
Chinotto from Savona - Lemonade with Amalfi Coast lemons € 3.50**

JAPANESE GREEN TEA 33 cl, natural and sugar-free tea € 2.90

**BIRRA ARTIGIANALE BIOVA 33 cl, session ipa / lager / amber craft beers €
4.90**

BIRRA MENABREA 150° BIONDA 33 cl, premium lager beer € 3.90

**BIRRA IKI GINGER Japanese organic white beer with green tea and ginger
€4.90**

ILLY ESPRESSO COFFEE € 2.00

NATIONAL DIGESTIFS, FOREIGN LIQUEURS AND CRAFT SPIRITS € 3.50

GRAPPAS (schnapps) FROM FUZION'S SELECTION € 5.9

***HIGH QUALITY PRODUCTS THAT ARE DEEP-FROZEN AT THE ORIGIN IF NOT
FRESHLY AVAILABLE**

SLOW FOOD COOKS' ALLIANCE



Slow Food®
Presidio

Our restaurant supports the **Slow Food Cooks' Alliance**, a pact between chefs and small producers for promoting good, clean, and fair local foods to save biodiversity.

Slow Food presidia are projects that protect quality productions of small size made according to traditional practices that need to be safeguarded.

www.slowfood.it

www.fondazione Slow Food.it

PRODUCERS

Whole salt from Trapani- Azienda Saline Calcusi

Neapolitan ancient tomato varieties - Azienda Gustarosso

Piedmontese beef sausage - Azienda La Granda

Parmesan made from white Modenese cow milk - Caseificio Rosola di Zocca

Robiola di Roccaverano cheese - Azienda Agricola Amaltea

Capers from Salina (Aeolian Islands) - Azienda Sapori Eoliani

Sesame seeds from Ispica - Azienda Cassar Scalia Corrado

Sweet pepper from Capriglio - Associazione Un Cuore di Peperone

Craft liqueurs with citrus fruits from Gargano area - Azienda Essenza Garganica