

# DOMENICO VOLGARE

## FUZION FOOD



**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**.



You can find Fuzion Food in the following guides:

- **PIZZERIE D'ITALIA GAMBERO ROSSO**  
(Italian pizza restaurant list)
- **GUIDA SUSHI GAMBERO ROSSO**  
(Italian sushi restaurant list)



# **SLOW FOOD** **COOKS' ALLIANCE**



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.


[slowfood.it](https://slowfood.it) / [fondazioneSlowFood.com/en](https://fondazioneSlowFood.com/en)

## **BELOW ARE SOME PRODUCTS WE USUALLY USE IN OUR DISHES:**

- PGI Whole salt from Trapani - Azienda Saline Calcusi
- Neapolitan ancient tomato varieties - Azienda Gustarosso
- Piedmontese beef sausage - Azienda La Granda
- 30-month Parmesan made from Modenese white cow milk - Caseificio Rosola di Zocca
- Robiola di Roccaverano cheese - Azienda Agricola Amaltea
- Capers from Salina (Aeolian Islands) - Azienda Saporì 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

Menù key:

 **Presidia**: Slow Food projects that protect quality productions of small size made according to traditional practices that need to be safeguarded.

 **Arca del Gusto** (literally Ark of Taste): products belonging to the culture and traditions from all over the world that are in danger of disappearing.



**vegan dish**



**spicy dish**

# TASTING MENU

## THE CHEF'S SUGGESTIONS



**6 courses** chosen from starters, pizzas, sushi, desserts, and 'Zio Pho' digestif to finish

**35 euros each**

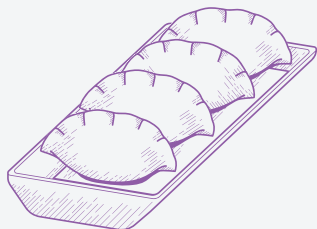
*minimum 2 people*



**ALLERGENS: INFORMATION ON THE PRESENCE OF INGREDIENTS THAT COULD CAUSE ALLERGIES OR INTOLERANCES CAN BE OBTAINED BY ASKING OUR STAFF**

# LET'S START

## OUR SPECIAL TREATS



### 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

**8,90€**

#### GYOZA ALLA PUGLIESE

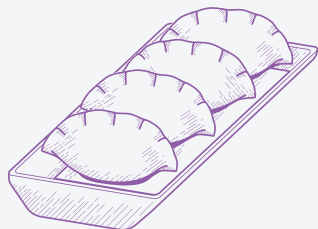
Japanese-style, squid-ink dumplings\* stuffed with salted cod and seasonal vegetables, deep fried and served with a soy sauce reduction with 'vincotto' (*red grape must syrup*)

**8,90€**



# LET'S START

## OUR SPECIAL TREATS




### LE CHIPS DI FUZION

Very light tapioca chips with homemade Vietnamese spice mix

6,90€



### BLACK FARINATA

Flatbread of black chickpeas from Masseria Petruviva, served with **PGI salt from Trapani**  and Sichuan pepper

6,90€



# DELICACIES



## APULIA-STYLE DEEP FRIED PIZZAS

**ALLA PUGLIESE** Deep fried pizza dough strips seasoned with **PGI salt from Trapani** 

8,90€



**PUMMARO'** Deep fried pizza dough strips served with tomato sauce

9,90€



**ALLA ROMANA** Deep fried pizza dough strips served with tomato sauce and freshly grated 'pecorino romano' cheese

10,90€

**ORIENTALI** Deep fried pizza dough strips served with peanut sauce and Thai curry

10,90€





# DELICACIES



## MONTANARA PIZZAS

**MONTANARA CLASSICA** Deep fried pizza then briefly baked, topped with tomato sauce, cow milk 'mozzarella' cheese, 'pecorino romano' cheese

10,90€

**MONTANARA FUZION** Deep fried pizza then briefly baked, topped with tomato sauce, 'pecorino romano' cheese and nanami togarashi (*mix of Japanese chilli peppers*)

9,90€



**MONTANARA CALABRA** Deep fried pizza then briefly baked, topped with tomato sauce, cow milk 'mozzarella' cheese, '**nduja**' from Spilinga \* (*spreadable salami based on pork and chilli pepper*), 'pecorino romano' cheese

11,90€



**MONTANARA NAPOLI-TOKYO** Deep fried pizza then briefly baked, topped with tomato sauce, Japanese miso sauce, fresh basil and PDO buffalo milk 'mozzarella' cheese

10,90€





# MEDITERRANEAN SUSHI

WITH PIEDMONTESE RICE AND DOCG MOSCATO D'ASTI WINE



## SUSHI ROLLS

4 PIECES

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

7,90€

**GRANDA** Piedmontese beef 🍷 sausage, flakes of 30-month Parmesan made from **Modenese white cow** 🍷 milk, rocket, extra virgin olive oil and Sichuan pepper

7,90€

**VEGAN ROLL** Seasonal vegetables, sweet Japanese soy sauce, **sesame seeds from Ispica** 🍷

7,90€



**DELICIOUS** Crispy prawn\*, cream of 'gorgonzola' cheese, seared pepper jowl bacon from Norcia, Japanese mayonnaise and sweet soy sauce-based caramel sauce

7,90€



# MEDITERRANEAN SUSHI

WITH PIEDMONTESE RICE AND DOCG MOSCATO D'ASTI WINE



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

7,90€

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

7,90€

**TRULY ROLL** Crispy prawn\*, gourmet cherry tomatoes, traditional basil 'pesto', flakes of Apulian 'ricotta salata' cheese

7,90€

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

7,90€

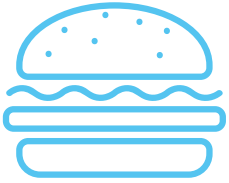
**FUNDUJA** 'nduja from Spilinga 🌶️ (spreadable salami based on pork and chilli pepper), PDO sweet 'gorgonzola' cheese, seasonal vegetables, homemade Japanese-style mayonnaise, Thai fried onion

7,90€



# SUSHI BURGERS

## TWO DISCS OF GRILLED SUSHI RICE STUFFED WITH A **PIEDMONTESE BEEF** 🍷 BURGER



**CLASSIC BURGER** Grilled sushi rice bun stuffed with a **Piedmontese beef** 🍷 burger, homemade Japanese-style mayonnaise and oriental mix greens

15,90€

**SPICY BURGER** Grilled sushi rice bun stuffed with a **Piedmontese beef** 🍷 burger, 'mozzarella' cheese, spicy mayonnaise and oriental mix greens

16,90€ 🌶️

**BLACK BURGER** Grilled sushi rice bun stuffed with a **Piedmontese beef** 🍷 burger, oriental black pepper sauce, 'gorgonzola' cheese and rocket

16,90€

**THAI BURGER** Grilled sushi rice bun stuffed with a **Piedmontese beef** 🍷 burger, 'mozzarella' cheese, '**nduja from spilinga** \* (spreadable salami based on pork and chilli pepper), homemade sriracha sauce, Thai fried onion and oriental mix greens

16,90€ 🌶️

**TERIYAKI BURGER** Grilled sushi rice bun stuffed with a **Piedmontese beef** 🍷 burger, teriyaki sauce, traditional Valle d'Aosta-style fondue, grilled speck (cured, lightly smoked ham) from the Italian region of Trentino and oriental mix greens

17,90€



# PHO SOUP

WITH 'ORECCHIETTE' (a typical pasta of Apulian origin)  
OR 'TAJARIN' (a traditional Piedmontese format of noodles)



Pho is a **Vietnamese soup dish** based on rice noodles in a broth of meat (usually beef) added with local herbs and spices for a more intense flavour, served with spring onions and vegetables.

**Chef Domenico**

**Volgare** suggests a new 'Fuzion' version of this soup, replacing the rice noodles with a different type of pasta, 'Tjarin' or 'Orecchiette', and other Mediterranean cuisine ingredients.



## PHO SOUP

Based on Vietnamese spices and **Piedmontese beef** 🍷, served with 'Tjarin' or 'Orecchiette' (of your choice when placing your order), fresh spring onions, seasonal vegetables and **Piedmontese beef** 🍷 sausage

18,90€



# MASSERIA PETRULIVA

## PERFUMES, AROMAS AND FLAVOURS OF APULIA

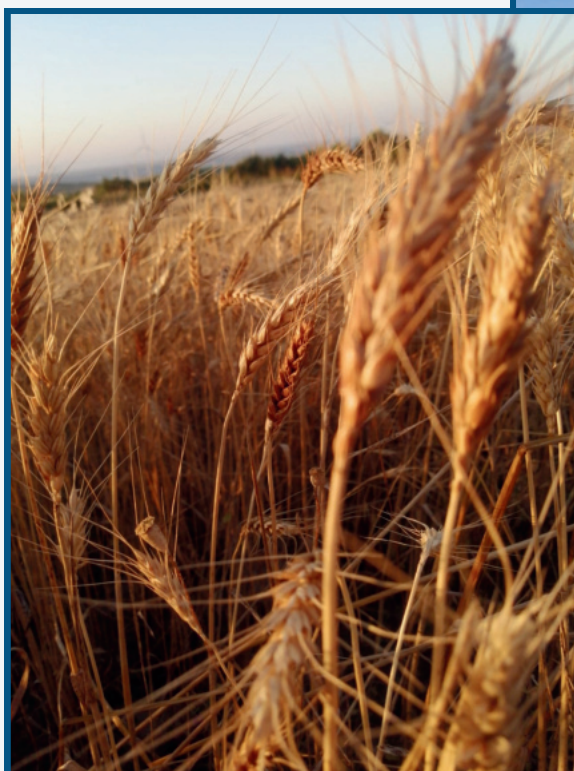
MASSERIA PETRULIVA



DOMENICO VOLGARE

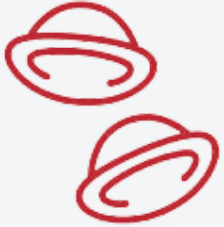
The history of **Masseria Petruliva** (a 'masseria' is a typical Apulian farm surrounded by cultivated land) begins with the talent of our chef patron, **Domenico Volgare**. An inspired Domenico from the Foggia area has been dreaming about **enhancing and recovering his family's lands** across the amazing Daunian Mountains since forever. Thanks to his bold vision and a **deep connection with the land**, he made this dream come true.

Masseria Petruliva's lands are **sun-kissed** and **enriched by the fertility of the Apulian soil**. They form the basis of our production of natural, high-quality products. Here we grow **juicy tomatoes, lush olive trees** and **excellent wheat** with utmost care, applying **traditional but nature-oriented processes**.



# OUR 'ORECCHIETTE'

## ICONIC APULIAN PASTA



'Orecchiette' are a **typical type of fresh pasta** from **Apulia**, a **region of Southern Italy**. Their name -literally 'little ears'- comes from the distinctive shape of this pasta since they look like small concave shells or ears precisely. 'Orecchiette' are **traditionally made by hand**, using only durum wheat semolina and water, without eggs, which makes them **particularly rough and tasty**.

They are usually served with a wide variety of seasonings, especially the well-known turnip greens or with sauces based on tomatoes and 'cacioricotta' cheese (*a fresh cheese having a white, crumbly paste without holes and a particularly tangy, salted character when dried and aged*), thus creating **savoury and authentic dishes of Apulian cuisine**.

'Orecchiette' are something legendary and loved throughout Italy, but are particularly popular in Apulia. Our Orecchiette Selezione Masseria, tomatoes, and extra virgin olive oil made with Coratina cultivar olives are produced in our Masseria Petruliva.

### MASSERIA PETRULIVA

Orecchiette selezione Masseria, with tomato sauce, basil and extra virgin olive oil

### NONNA 'NATELLA

Orecchiette selezione Masseria, with tomato sauce and plenty of Apulian 'cacioricotta' cheese

### ALLA PUGLIESE, CON CIME DI RAPA (in autumn/winter only)

Orecchiette selezione Masseria, with turnip greens

### ORIENTALI DELLO CHEF

Orecchiette selezione Masseria, with pak choi (*Chinese cabbage*), extra virgin olive oil, Thai basil and hot pepper

17,90€



# OUR TOMATOES

PROCESSED FRESHLY PICKED AND HAND-PEELED



For his pizzas and other recipes, **Chef Domenico Volgare** is now using his **whole peeled tomatoes**, produced in **his Masseria Petruliva**, processed as soon as they are harvested and then peeled by hand, according to the best Italian tradition.



The artisan tomato selected by Domenico Volgare retains all the **aromas, flavours and taste of Apulia**, being naturally pickled without preservatives.

**Chef's whole peeled tomatoes** are also available for sale: perfect on pasta, excellent on pizza and for cooking vegetables or a second course in pizzaiola-style... Domenico Volgare's whole peeled tomatoes are **the best for any recipe!**



# ROUND PIZZAS


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



## CLASSIC PIZZAS

**MARGHERITA** Tomato sauce, cow milk  
'mozzarella' cheese, basil **8,90€**

**CAIAZZANA** Tomato sauce, cow milk  
'mozzarella' cheese, cooked ham, Taggiasca  
olives **12,90€**

**GORGONAUTA** Tomato sauce, cow milk  
'mozzarella' cheese, **Piedmontese beef**   
sausage, PDO sweet 'gorgonzola' cheese **12,90€**

**VEGETARIANA BIANCA** Cow milk 'mozzarella'  
cheese, seasonal vegetables **11,90€**

**PARMA** Tomato sauce, cow milk 'mozzarella'  
cheese, Parma ham **11,90€**

**MARINARA DELLA MASSERIA** Tomato sauce,  
oregano from Masseria Petruliva, black garlic **7,90€**



# ROUND PIZZAS

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



**NAPOLI** Tomato sauce, cow milk 'mozzarella' cheese, Sicilian anchovies, Taggiasca olives, **capers from Salina** 🌀 (Aeolian Islands) **11,90€**

**SALAMINO** Tomato sauce, cow milk 'mozzarella' cheese, spicy salami **10,90€** 🌶️

**ROCCAVERANO** Gourmet cherry tomatoes, **robiola di Roccaverano** 🌀 goat cheese, seasonal vegetables, Taggiasca olives **12,90€**

**CIRO** Tomato sauce, cow milk 'mozzarella' cheese, **Piedmontese beef** 🌀 sausage, Apulian 'caciocavallo' cheese, rocket **12,90€**

**REGINA MARGHERITA** Tomato sauce, Piedmontese buffalo milk 'mozzarella' cheese, fresh basil **10,90€**

**WALTER** Tomato sauce, cow milk 'mozzarella' cheese, high-quality Piedmontese cooked ham, PDO 'gorgonzola' cheese **10,90€**




# BAKING TRAY PIZZAS

Cooked in a rectangular baking tray, it is the result of a special mix of Mediterranean and Oriental cuisines





## FUZION PIZZAS

**SNOOKY** Cow milk 'mozzarella' cheese, fresh champignon mushrooms, **Piedmontese beef**  sausage, Parmesan flakes, homemade Japanese-style mayonnaise and chopped tempura **12,90€**

**REGINA HIMIKO** Umami tomato sauce with koji miso paste, buffalo milk 'mozzarella' cheese, Parmesan made from **Modenese white cow**  milk and basil **10,90€**

**CACIO E PEPE ORIENTALE** Oriental black pepper-based sauce, cow milk 'mozzarella' cheese, seasonal vegetables, Piedmontese pork belly, PDO 'pecorino romano' cheese **12,90€**

**CHICKENELLA** Cow milk 'mozzarella' cheese, grilled Piedmontese chicken breast, seasonal vegetables, curry sauce and Japanese curry furikake **12,90€**

**CALABRESE THAI** Tomato sauce, cow milk 'mozzarella' cheese, **'nduja from Spilinga**  (*spreadable salami based on pork and chilli pepper*), Piedmontese pork belly, sriracha sauce with Calabrian chilli pepper, Thai fried onion **12,90€** 



FUZION PIZZAS ARE ALSO AVAILABLE IN THE ROUND FORMAT, WITH A SUPPLEMENT OF 2 EUROS

# BAKING TRAY PIZZAS

**Cooked in a rectangular baking tray, it is the result of a special mix of Mediterranean and Oriental cuisines**



**VEGAN PIZZA** Seasonal vegetables, dark tofu, Piedmontese-style teriyaki sauce, **sesame seeds from** 10,90€

**Ispica**



**AMATRICIANA FUZION** Tomato sauce, pepper jowl bacon from Norcia, fresh spring onions, nanami togarashi (*mix of Japanese chilli peppers*), PDO 'pecorino romano' cheese 11,90€



**SATAY** Cow milk '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 14,90€



**TOM YUM** Cow milk 'mozzarella' cheese, Thai herb sauce, prawns\* and seasonal vegetables 12,90€

**PAD THAI** Cow milk 'mozzarella' cheese, Pad Thai sauce, grilled chicken, prawns\*, oyster sauce, seasonal vegetables, and chipped peanuts 14,90€

**CHAI** Tomato sauce, fresh spring onions, seared pork belly, prawns\*, PDO Parmesan flakes, homemade Japanese-style mayonnaise and teriyaki sauce 12,90€



**FUZION PIZZAS ARE ALSO AVAILABLE IN THE ROUND FORMAT, WITH A SUPPLEMENT OF 2 EUROS**

# PADLIN

## Pan pizzas: a true love for Turin people!



### PAN PIZZAS

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

**COTTO** Tomato sauce, cow milk 'mozzarella' cheese, cooked ham **9,90€**

**GORGIO** Tomato sauce, cow milk 'mozzarella' cheese, PDO sweet 'gorgonzola' cheese **9,90€**

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

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

**ALICE** Tomato sauce, Sicilian anchovies, **capers from Salina** 🌀 (Aeolian Islands) and oregano **8,90€**

**BUFALA** Tomato sauce, buffalo milk 'mozzarella' cheese, basil **9,90€**

**4 FORMAGGI** Cow milk 'mozzarella' cheese, cheese mix **11,90€**

**SALSICCIA** Tomato sauce, cow milk 'mozzarella' cheese, **Piedmontese beef** 🌀 sausage **10,90€**

**FUNGHI** Tomato sauce, cow milk 'mozzarella' cheese, fresh champignon mushrooms **9,90€**



**PAN PIZZAS ARE ALSO AVAILABLE IN THE ROUND  
FORMAT, WITH A SUPPLEMENT OF 2 EUROS**



# SALADS AND SIDE DISHES

## OUR WAY TO STAY LIGHT



### FUZION SALADS

**MIX D'ORIENTE** Green and red baby lettuce, rocket, red and green mizuna, baby leaf spinach, Bull's bloodbeet, tatsoi, sorrel, red mustard

5,90€




**MEDITERRANEAN SALAD** Oriental mix greens, buffalo milk 'mozzarella' cheese, gourmet cherry tomatoes, Taggiasca olives, Sicilian mountain oregano

9,90€

**CHICKEN SALAD** Oriental mix greens, grilled Piedmontese chicken breast, Taggiasca olives, cow milk 'mozzarella' cheese, homemade Japanese-style mayonnaise

9,90€

**VEGAN SALAD** Oriental mix greens, seasonal vegetables, dark tofu, Piedmontese-style teriyaki sauce and toasted **sesame seeds from Ispica** 

9,90€




# SALADS AND SIDE DISHES

## OUR WAY TO STAY LIGHT



### SIDE DISHES

#### PATATE RUSTICHE

Deep-fried potatoes \* with **PGI whole salt from Trapani** 

5,90€



#### PATATE ORIENTALI

Deep-fried potatoes\* seasoned with nanami togarashi (*mix of hot Japanese spices*)

5,90€



#### PATATE MEDITERRANEE

Deep-fried potatoes \* seasoned with PDO Pimentón de la Vera (*smoked sweet paprika*)

5,90€





# BEVERAGES

## ALCOHOLIC & NON-ALCOHOLIC DRINKS



### STILL / SPARKLING WATER

750 ml

2,90€

### MOLE COLA / COCA COLA

33 cl

3,50€

### LURISIA SOFT DRINKS

275 ml

3,90€

*Orange drink with Apulian orange extract / Chinotto from Savona / Gazzosa with Amalfi lemons*

### JAPANESE GREEN TEA

33 cl

3,50€

*Natural and sugar-free*

### BIRRA ARTIGIANALE BIOVA

33 cl

5,90€

*Session ipa / Lager / Amber craft beer*

### BIRRA MENABREA 150° BIONDA

33 cl

4,50€

*Premium lager beer*

### BIRRA IKI GINGER

33 cl

5,90€

*Organic Japanese beer with green tea and ginger*

### DIGESTIFS

*National digestifs / Foreign liqueurs / Craft spirits*

4,50€

### GRAPPAS (schnapps)

*From Fuzion's selection*

5,90€

### ILLY ESPRESSO COFFEE

2,50€

**Ask our staff for the wine list and our updated selection of craft beers.**

**Coperto: 2,90€ a persona**

\*High quality products deep-frozen at the origin if not available fresh

