

THE PAN PIZZA

HIGHLY HYDRATED DOUGH, SOURDOUGH
100 HOURS OF LEAVENING

CLASSIC

MARGHERITA	€ 8,90
Tomato, Mozzarella, Basil, EVO Oil	
REGINA MARGHERITA	€ 10,90
Tomato, Buffalo mozzarella, basil, EVO oil	
SALAMINO	€ 10,90
Tomato, Mozzarella, Spicy Salami	
NAPOLI	€ 12,90
Tomato, Mozzarella, Taggiasca Olives, <i>Salina Capers</i> , Anchovies	
GORGONAUTA	€ 12,90
Tomato, Mozzarella, Sweet Gorgonzola, <i>Piedmontese Beef Sausage</i>	
5 WHITE CHEESES	€ 12,90
Mozzarella, Gorgonzola, Caciocavallo, Pecorino, Parmigiano Reggiano from permanent meadows	
AMATRICIANA	€ 11,90
Norcia bacon, Spring onions, Tomato, chilli pepper, pecorino romano	
WHITE VEGETARIAN	€ 11,90
Mozzarella, Seasonal Vegetables	

KOFFEE

TASTE AND SUSTAINABILITY

A dark pizza, highly digestible and with a rustic flavor. This dough incorporates recovered coffee grounds transformed into a natural fiber without caffeine, rich in minerals and still with all its nutrients.

Margherita	€ 8,90
Tomato, Mozzarella, Basil, EVO oil	

FUZION

REGINA HIMIKO	€ 10,90
Tomato, Japanese Miso (fermented soybean paste), Basil, Buffalo Mozzarella, Parmigiano Reggiano from permanent meadows	
THE VEGAN	€ 10,90
Seasonal vegetables, Dark tofu, Sweet soy sauce, <i>Ispica sesame seeds</i>	
SNOOKY	€ 12,90
Mushrooms, <i>Piedmontese beef sausage</i> , Mozzarella, Parmigiano Reggiano shaves, Homemade Japanese mayo, Crunchy sushi rice	
CALABRESE THAI	€ 12,90
Mozzarella, Pancetta, N'duja di Spilinga, Homemade Sriracha Sauce, Fried Thai Onion	
CACIO E PEPE	€ 12,90
Oriental sauce with black pepper, Bacon, Seasonal vegetables, Mozzarella, Pecorino romano	
SATAY	€ 13,90
Thai Curry and Peanut Sauce with Coconut Milk, Grilled Chicken, Bacon, Seasonal Vegetables, Mozzarella, Peanut Grains	
TOM YUM	€ 12,90
Thai Herb Sauce, Seasonal Vegetables, Shrimps*, Mozzarella	
PAD THAI	€ 14,90
Pad thai sauce, Oyster sauce, Grilled chicken, Shrimp*, Seasonal vegetables, Mozzarella, Peanuts Grains	

Also available is the

CLASSIC ROUND PIZZA:

- Supplement of € 2.00
- Not available on Saturday for dinner
- Not available with Koffe

TO START

FUZION CHIPS	€ 4,90
Crackling tapioca and rice chips with black sesame seeds and <i>Trapani whole salt</i>	

THE COMBO

SUSHI & PIZZA

A Sushi Roll and a Pan
Pizza of your choice

€ 19,00

- Not available on Saturday for dinner
- Excluding Pad Thai pizza

FRIED PIZZA

MONTANARA CLASSICA	€ 10,90
Fried and oven-baked pizza with Tomato, Mozzarella, Pecorino romano	
MONTANARA CALABRA	€ 12,90
Fried and oven-baked pizza with Tomato, Mozzarella, Spilinga N'duja, Pecorino romano	
MONTANARA FUZION	€ 11,90
Fried and oven-baked pizza with Tomato, Pecorino romano, Nanami Togarashi	
FRITTE CLASSICHE	€ 9,90
Fried pizza dough strips with <i>Trapani Whole Salt</i>	
FRITTE PUGLIESI	€ 10,90
Fried pizza dough strips with Tomato and Caciocotta Pugliese	
FRITTE ORIENTALI	€ 10,90
Fried pizza dough strips with Thai oriental Curry sauce and Peanuts	

THE SUSHI ROLL

4 MEDITERRANEAN SUSHI ROLLS WITH
PIEDMONTESE RICE AND MOSCATO D'ASTI

GRANDA	€ 7,90
<i>Piedmontese beef sausage</i> , Parmigiano Reggiano flakes from permanent meadows, Rocket, EVO oil, Sichuan pepper	
CRI CRI	€ 8,90
<i>Piedmontese beef sausage</i> , sweet Gorgonzola, Seasonal vegetables, Rocket, Homemade Japanese Mayo, Crunchy sushi rice	
ROCK 'N' ROLL	€ 8,90
<i>Piedmontese beef sausage</i> , Parmigiano Reggiano flakes from permanent meadows, Black truffle sauce, EVO oil, Sichuan pepper	
PIEMONTESE	€ 8,90
<i>Piedmontese beef sausage</i> , <i>Robiola di Roccaverano</i> , Rocket, EVO oil, Sichuan pepper	
VEGAN ROLL	€ 7,90
Seasonal vegetables, Teriyaki sauce, <i>Ispica sesame seeds</i>	
SUNSHINE	€ 7,90
Buffalo Mozzarella, Cherry Tomatoes, Fresh Basil, EVO Oil, Oregano	
CURRY ROLL	€ 8,90
Grilled chicken, Seasonal vegetables, Mozzarella, Japanese curry mayo, Furikake with <i>Ispica sesame seeds</i>	
TRULY ROLL	€ 8,90
Crispy tempura prawn*, fresh Genovese pesto, Cherry tomatoes, flakes of Caciocotta Pugliese	
DELICIOUS	€ 8,90
Crispy tempura prawn*, Seared bacon, sweet Gorgonzola, Caramel sauce (Japanese mayo and sweet Soy sauce)	
RIPLEY 2.0	€ 9,90
Crispy tempura shrimp*, Taggiasca olives, Oriental salad, <i>Piedmontese beef sausage</i> , EVO oil, Sichuan pepper	

THE FUSION EXPERIENCE

GET INSPIRED BY THE TASTING MENU

5 courses chosen by **Chef Domenico Volgare**:

from the classics of the first 10 years of Fuzion, to off-menu items, pizza, sushi and much more

€ 29,00

- The price is for one person
- Available for a minimum of two people
- Not available Saturday for dinner

Domenico Volgare

Find out more...





UNCONVENTIONAL SINCE 2014

The philosophy of **Domenico Volgare**, Chef patron of **Fuzion**, can be summed up in a simple but powerful concept: **MELTING FOOD**.

Every dish he creates is born from the encounter between Mediterranean and Asian cuisine, two worlds that coexist harmoniously in his dishes. His creations are never trivial, but surprisingly innovative, always one step ahead.

Domenico is an alchemist of taste and in his gastronomic laboratory he experiments, interprets and creates his specialties. While maintaining strong ties with tradition, it enriches them with bold contaminations and unique inspirations.

INFORMATION:

Ask to the staff for the **DRINKS LIST, COCKTAILS** and the **SELECTION OF CRAFT BEERS** and **WINES**.

Service: **€ 2,50** for one person



Possibility to have the pizza base also **Gluten Free**



Indicates that the dish is **Spicy**



Indicates that the dish is **Vegan**



In the menu the **Presidi** are highlighted in **red**

* High quality products frozen at source if not available fresh



THE RESTAURANT IS REVIEWED IN THE FOLLOWING GUIDES:



Best Pizzerias in Italy
Best Sushi in Italy

IDENTITÀ GOLOSE Le Guide
PIZZA & COCKTAIL



50
TOP
PIZZA



Black sheep
Turin



THE FAMILY FARM

The story of Masseria Petruliva begins with the inspiration of our founding chef, Domenico Volgare. Originally from the province of Foggia, Domenico has always dreamed of enhancing and recovering the family lands that extend over the beautiful Dauni Mountains between Puglia and Basilicata. With a bold vision and a deep connection to the land, he has turned this dream into reality. The lands of Masseria Petruliva, kissed by the sun and enriched by the fertile Apulian soil, are the basis of our production of high-quality natural products. We carefully grow juicy tomatoes, lush olive trees, ancient grains and modern grains, following traditional methods that respect nature. **Tomatoes, flour, pasta** and **oil** in all the recipes on the menu are produced by us.



Slow Food®
Alleanza dei Cuochi

SLOW FOOD CHEFS ALLIANCE

Our restaurant adheres to the Slow Food Chefs' Alliance, a pact between chefs and small producers to promote good, clean and fair local foods and save biodiversity.
www.slowfood.it www.fondazione Slow Food.it



Slow Food®
Presidio

The Presidi are Slow Food projects that protect small, quality productions to be safeguarded, made according to traditional practices.

THE SLOW FOOD PRESIDIA WE USUALLY USE IN OUR DISHES:

Trapani PGI Whole Salt - **Saline Calcusi Company**
Sausage from Piedmontese beef breed - **La Granda Company**

Robiola di Roccaverano - **Azienda Agricola Amaltea**
Salina Capers - **Sapori Eoliani Company**
Sesame seeds from Ispica - **Cassar Scalia Corrado Company**

Artisanal liqueurs with citrus fruits from Gargano - **Essenza Garganica Company**