

# WELCOME TO FUZION



Since 2014, the philosophy of **Domenico Volgare**, the essence of **Fuzion**, has been embodied in a straightforward gesture: embracing and bringing together through food.

His melting cuisine is a heartfelt meeting of the Mediterranean and Asia, two realms that unite in a fusion of flavor and shared appreciation.

Domenico meticulously prepares his ingredients with care and commitment, transforming tradition through innovative and daring inspiration. These creations are not merely meals; they represent a harmonious experience intended to lovingly nourish those gathered at his table, reflecting a continuous quest for balanced flavors to be savored collectively.

MASSERIA PETRULIVA



DOMENICO VOLGARE

## THE FAMILY FARM

Masseria Petruliva represents my return home.

I decided to resume a narrative that had been disrupted and was in danger of being forgotten, to pay tribute to my family's heritage in the Dauni Mountains, where Puglia meets Basilicata.

It is not solely about agriculture; it is the aspiration to deliver authentic flavor to your table, the type that arises from appreciating nature with thankfulness.

"From our hands to your table, ensuring that every dish sincerely conveys our story, filled with gratitude, respect, and the joy of providing nourishment that is genuine."

*Domenico Volgare*

**THE TOMATOES, EXTRA VIRGIN OLIVE OIL, AND FLOURS FEATURED IN OUR DISHES ARE THE RESULT OF OUR HARD WORK AT THE MASSERIA.**

**IF YOU ENJOY THEM, YOU CAN PURCHASE THEM AND TAKE THEM HOME WITH YOU.**

# TO BEGIN

## FUZION CHIPS



Crispy tapioca and rice chips with black sesame seeds and whole **Trapani sea salt**

€ 6,90

## APULIAN RAVIOLI



Gyoza ravioli, prepared through a double cooking process and filled with vegetables, accompanied by a reduction of soy sauce and cooked wine.

€ 8,90

# THE SUSHI ROLL.

4 ROLLS OF MEDITERRANEAN SUSHI MADE WITH  
PIEDMONTESE RICE AND PAIRED WITH MOSCATO D'ASTI WINE

## GRANDA



€ 8,90

**Piedmontese beef sausage**, shavings of Parmigiano Reggiano, arugula, extra virgin olive oil, Sichuan pepper.

## CRI CRI



€ 9,90

**Piedmontese beef sausage**, sweet Gorgonzola cheese, seasonal vegetables, arugula, homemade Japanese mayonnaise, crispy sushi rice

## ROCK AND ROLL



€ 9,90

**Piedmontese beef sausage**, shavings of Parmigiano Reggiano from Prati Stabili, black truffle sauce, arugula, extra virgin olive oil, Sichuan pepper.

## PIEDMONTESE



€ 9,90

**Piedmontese beef sausage, Robiola di Roccaverano**, arugula, extra virgin olive oil, Sichuan pepper

## VEGAN ROLL



€ 8,90

Seasonal produce, sweet soy sauce, toasted sesame seeds

## CHAKRA ROLL



€ 8,90

Seasonal vegetables, dark tofu, caramel sauce (Japanese mayonnaise and sweet soy sauce), toasted sesame seeds

## FUNDUJA



€ 9,90

Spilinga N'duja, Gorgonzola, Seasonal Vegetables, Homemade Japanese Mayonnaise, and Crispy Thai Onions

## SUNSHINE



€ 8,90

Buffalo Mozzarella, Cherry Tomatoes, Fresh Basil extra virgin olive oil, oregano

## CURRY ROLL

€ 9,90

Grilled chicken, seasonal vegetables, mozzarella cheese, homemade Japanese mayonnaise, curry powder, and toasted sesame seeds.

€ 9,90

## TRULY ROLL

Crispy tempura shrimp\*, Genoese pesto, cherry tomatoes, and flakes of Apulian cacioricotta.

€ 9,90

## DELICIOUS

Crispy tempura shrimp\*, seared bacon, Gorgonzola, caramel sauce (Japanese mayonnaise and tomato sauce) Sweet soybeans

€ 9,90

## RIPLEY 2.0



Crispy tempura shrimp\*, Taggiasca olives, arugula, **Piedmontese beef sausage**, extra virgin olive oil, Sichuan pepper

€ 9,90

## CHAI 2.0

Crispy tempura shrimp\*, mozzarella cheese, seared bacon, fresh green onions, homemade Japanese mayonnaise, and teriyaki sauce

# FRIED PIZZA

FLAVOR AND DELICACY

## FRIED PIZZA CLASSIC



€ 9,90

Salted Fried Pizza Dough Strips **Trapani sea salt**

## FRIED PIZZA APULIA STYLE



€ 12,90

Fried Pizza Dough Strips with Tomato and Pugliese Caciocotta

## FRIED PIZZA ASIAN STYL



€ 12,90

Fried Pizza Dough Strips with Thai Curry and Peanut Sauce

## FRIED CHEESE WITH PEPPER



€ 12,90

Fried strips of pizza dough served with an oriental sauce. with black pepper and Pecorino Romano cheese

# THE MONTANARE

## CLASSIC MONTANARA



€ 11,90

Fried and baked pizza featuring tomato, mozzarella, and pecorino romano cheese.

## MONTANARA CALABRA



€ 12,90

Fried and baked pizza featuring tomato, mozzarella, Spilinga N'duja, and Roman pecorino cheese.

## MONTANARA 5 CHEESES



€ 11,90

Fried and baked pizza featuring mozzarella, gorgonzola, caciocavallo, parmesan, and pecorino cheese.

## MONTANARA AMATRICIANA FUZION



€ 12,90

Fried pizza and warmed in the oven with Tomatoes, green onions, bacon, pecorino romano, Nanami togarashi (a spicy Japanese seasoning blend)

# PIZZA COOKED IN A PAN

WELL-HYDRATED DOUGH, UTILIZING SOURDOUGH STARTER AND 100 HOURS OF FERMENTATION

## THE CLASSIC WORKS

<b>MARGHERITA</b> 🌿	€ 9,90
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil	
<b>REGINA MARGHERITA</b> 🌿	€ 11,90
Tomato, Buffalo Mozzarella, Basil	
<b>SALAMINO</b> 🌶️	€ 11,90
Tomato, Mozzarella, Pepperoni	
<b>NAPOLI</b> 🌀	€ 12,90
Tomato, Mozzarella, Taggiasca Olives, <b>Capers from Salina</b> , Anchovies	
<b>GORGONAUTA</b> 🌀	€ 13,90
Tomato, Mozzarella, Sweet Gorgonzola, <b>Piedmontese Beef Sausage</b>	
<b>FRANK</b>	€ 13,90
Tomato, Mozzarella, Pork Sausage, Shredded Mountain Potatoes	
<b>CAIAZZANA</b>	€ 12,90
Tomato, Mozzarella, Ham, Taggiasca Olives	
<b>WALTER</b>	€ 12,90
Tomato, Mozzarella, Ham, Gorgonzola	
<b>5 WHITE CHEESES</b> 🌿	€ 12,90
Mozzarella, Gorgonzola, Caciocavallo, Pecorino, Parmigiano Reggiano, Cacioricotta	
<b>AMATRICIANA</b> 🌶️	€ 12,90
Norcia bacon, green onions, tomato, chili, pecorino romano	
<b>VEGETARIANA</b> 🌿	€ 12,90
Mozzarella, seasonal vegetables	
<b>CIRO</b>	€ 13,90
Tomato, mozzarella, pork sausage, Apulian caciocavallo, and arugula	

## THE COFFEE

**TASTE AND SUSTAINABILITY** - A rich, easily digestible pizza featuring a traditional flavor. This blend includes repurposed coffee grounds, converted into a natural, caffeine-free fiber that is abundant in minerals and preserves all its nutrients.

<b>MARGHERITA IN A PAN</b> 🌿	€ 7.90
Tomato, Cheese, Basil	
<i>Compact size, perfect for an appetizer or for sharing.</i>	

## LE MERGER

<b>REGINA HIMIKO</b> 🌿	€ 12,90
Tomato, Japanese Miso (fermented soybean paste), Basil, Buffalo Mozzarella, Parmigiano Reggiano	
<b>VEGAN</b> 🌿	€ 12,90
Seasonal produce, dark tofu, sweet soy sauce, toasted sesame seeds	
<b>SNOOKY</b>	€ 13,90
Fresh mushrooms, pork sausage, mozzarella cheese, Grana Padano shavings, homemade Japanese mayonnaise, crispy sushi rice	
<b>CALABRESE THAI</b> 🌶️	€ 13,90
Tomato, mozzarella, pancetta, Spilinga N'duja, house-made Thai sriracha sauce with Calabrian chili pepper, Thai crispy onion	
<b>ORIENTAL CACIO E PEPE</b>	€ 13,90
Oriental black pepper sauce, bacon, seasonal vegetables, mozzarella cheese, pecorino romano	
<b>SATAY</b>	€ 15,90
Thai Curry and Peanut Sauce with Coconut Milk, Grilled Chicken, Trentino Speck, Seasonal Vegetables, Mozzarella, Crushed Peanuts	
<b>TOM YUM</b> 🌶️	€ 13,90
Thai Herb Sauce, Seasonal Vegetables, Shrimp*, Mozzarella Cheese	
<b>PAD THAI</b>	€ 15,90
Pad Thai sauce, oyster sauce, grilled chicken, shrimp*, seasonal vegetables, mozzarella, crushed peanuts	
<b>FOCACCIA NANAMI</b> 🌶️🌿	€ 11,90
Fresh mushrooms, Taggiasca olives, julienned alpine potatoes, Nanami togarashi (spicy Japanese seasoning blend)	
<b>CHAI PIZZA</b>	€ 14,90
Tomato, Fresh Green Onions, Shrimp*, Bacon, Grana Padano Shavings, Homemade Japanese Mayonnaise, Teriyaki Sauce	
<b>PIZZA PHO</b>	€ 14,90
Phở broth, a flavorful Vietnamese soup base, mozzarella, Piedmontese beef sausage, seasonal vegetables, green onions, and fresh mint.	
<b>4 KOREAN CHEESES</b> 🌿	€ 13,90
Thick and flavorful Korean sauce Samjang, Mozzarella, Gorgonzola, Grana Padano shavings, Caciocavallo, toasted sesame seeds	
<b>MARGHERITA FUTURA since 2000</b> 🌿	€ 10,90
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil, Homemade Fuzion Ketchup	

You can choose a round pizza instead of a pan pizza for an additional €2 on the final price.  
The service is unavailable for dinner on Friday and Saturday.

# THE EXPERIENCE OF FUZION

DRAW INSPIRATION FROM THE TASTING MENU. € 35,00

Savor 7 dishes curated by Domenico Volgare.

From classics from Fuzion's initial decade to specials, pizza, sushi, and a variety of other offerings. Dessert is included.

Available for at least two people, and the displayed price is per person.

Not available for dinner on Friday and Saturday, and tables reserved through THE FORK app.

## THE COMBO

### SUSHI AND PIZZA

1 Sushi Roll and 1 Pan Pizza € 21,00

- Not available for dinner on Saturdays or for reservations made through The Fork app. Satay and Pad Thai pizzas are excluded from the combo promotion.



Tempi di  
Recupero

It is an organization dedicated to the comprehensive utilization of raw materials and the advancement of food recovery, and it coordinates initiatives designed to attain the objective of a more effective and sustainable food system. Visit the website to discover more.  
[www.tempidirecupero.it](http://www.tempidirecupero.it)

## VALUABLE INFORMATION

Request the staff for the list of drinks, cocktails, selection of craft beers, and wines.

Cover fee: €2.90 per individual



Gluten-free pizza crust + €2.50



Indicates that the dish has a **spicy** flavor.



Indicates that the dish is **vegetarian**.



In the menu, the *Presidio* are marked in **red**.

\* High-quality products are frozen at the source when fresh options are unavailable.

## SLOW FOOD CHEF ALLIANCE

Our restaurant proudly belongs to the Slow Food Chefs' Alliance.

An agreement among chefs and small producers aimed at promoting high-quality, sustainable, and equitable local foods while preserving biodiversity.

  
Slow Food®  
Alleanza dei Cuochi

[www.slowfood.org](http://www.slowfood.org)  
[www.fondazione-slowfood.org](http://www.fondazione-slowfood.org)

  
Slow Food®  
Presidio

The *Presidio* are initiatives by Slow Food that safeguard small-scale, high-quality products worthy of preservation, created in accordance with traditional methods.

THE RESTAURANT IS FEATURED IN THE FOLLOWING GUIDES:

**GAMBERO ROSSO**  


Top Pizzerias in Italy  
Top Sushi in Italy

IDENTITÀ GOLOSE Le Guide  
PIZZA & COCKTAIL

ilGolosario

50  
TOP  
PIZZA

  
PECORA NERA