



## COCKTAIL & WINE

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## FUSION CLASSICS

The cocktails that has become Fusion Bar's icons.

### BAMBOO

A great classic created by Louis Eppinger in 1889 at the Grand Hotel in Yokohama. A dry encounter between French vermouth and sherry balanced by citrus notes of orange bitter.

### PALOMA

A fresh and bubbly drink that comes directly from Mexico. Born in La Capilla by Don Javier Delgado Corona, this cocktail is another typical way of interpreting Tequila: mixed with fresh lime, agave syrup and pink grapefruit soda, it will amaze you in a citrusy, pungent and refreshing mix.

### SINGAPORE SLING


This wonderful recipe by Ngiam Tong Boon was born directly from the historic bar of the Raffles Hotel in Singapore in 1915.

Based on London dry Gin, succulent notes of cherry and orange liqueur, balanced by the freshness of lime and fresh pineapple with herbaceous and bitter notes given by Dom Benedictine and Angostura.

### EL PRESIDENTE

Born during the Prohibition era at the Hotel Nacional in Havana by Eddie Woelke, this elegant cocktail has become the symbol of the Caribbean Pearl.

Join us in discovering a mix where the spicy notes of rum meet the elegance of Italian vermouth, the freshness of triple sec and sweetness of grenadine.



This year we have the great honor and pleasure to take you on a journey through the great classics of the past, wandering from the Eastern world to South America. We went in search of flavors and aromas from distant lands, discovering different customs that for years have fascinated the international jet set. From here our journey begins. Have fun.

Roberto Prato  
Bar & Restaurant Manager

## FUSION CLASSICS

The cocktails that has become Fusion Bar's icons.

### CHILCANO DE PISCO

Not to be confused with the famous dish 'Chilcano de pescado', this drink represents the traditional Peruvian way to drink Pisco! The aromatic profile of this distillate is accompanied by the freshness of lime and the light spice of Ginger Ale; a touch of Amargo bitter finishes the mix in elegance.

### ORIENTAL

The recipe for this historic drink appears in the 1930 Savoy Cocktail Book. It is said that an engineer working in the Philippines fell seriously ill; he was healed by a certain Dr.B who received as a thank you a refined mixture of Rye whiskey and Italian red vermouth, accompanied by the fragrance of Grand Marnier and drops of fresh lime.

### T-PUNCH

The National Cocktail of French Martinique. A very simple recipe, acquired its complexity with the use of Neisson blanc agricultural rum, rich in aroma and flavor, a perfect expression of the sugar cane. This incredible distillation is accompanied by sugar syrup and fresh lime. As per tradition, you decide how much lime and sugar to add, thus obtaining your perfect balance.

## MOCKTAILS

We offer you the maximum pleasure also in our alcohol free drinks.

### MANGO FLOWER

Fruity, floral, amiable

A dance of flavours between the sweet notes of mango, the sensual ones of the maracuja and the decisive ones of the cranberry. An idea of lime refreshes everything making this drink a pleasant enjoyment at all hours of the day.

### GINGER BREEZE

Fizzy, pungent, fresh

Cranberry together with jasmine flowers meet the aromas and character of ginger soda. A light touch of fresh lime balances everything in a refreshing and teasing experience for all ages.

### SMOKY EGG

Earthy, fresh, smoked

Inside an egg we found a beet puree, a mix of seasonal citrus fruits accompanied by smoky flavors of Japanese Lapsang Souchong black tea, balanced by the sweetness of agave.

### NEWTON SAID

Vegetable, fruity, fresh

We were inspired by the force of gravity that struck Newton long ago. Apple purée combined with spinach syrup and balanced by the freshness of citric acid.

## COFFE SELECTION

BY LAVAZZA

ESPRESSO	€ 3
CAPPUCCINO	€ 4
CAFFE LATTE	€ 4
AMERICANO COFFEE	€ 3
BARLEY COFFEE	€ 3

## TEA SELECTION

By La Via del Te, Firenze

DARJEELING	€ 8
EARL GREY IMPERIAL	€ 8
SPECIAL JASMINE	€ 8
SPECIAL GUNPOWDER	€ 8
EANGGLISH BREAKFAST	€ 8
BANCHA FIORAL	€ 8
MARRAKECH MINT	€ 8
WHITE PAI MU TAN	€ 8
CAMOMILLE	€ 8

## FRESH INFUSION

FRESH GINGER	€ 8
FRESH MINT	€ 8

## SOFT DRINKS

### FEVER - TREE

GINGER ALE	€ 5
GINGER BEER	€ 5
LEMONADE	€ 5
INDIAN TONIC	€ 5
MEDITERRANEAN TONIC	€ 5

### TASSONI

TONICA SUPERFINE	€ 5
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### CORTESE

CORTESE TONIC	€ 5
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### COCA - COLA

ORIGINAL	€ 5
ZERO	€ 5

### DI - FRUTTA

PINEAPPLE	€ 5
ORANGE - APPLE	€ 5
PEACH	€ 5
PEAR	€ 5
APRICOT	€ 5

### CRODINO

€ 6

## GIN & BUBBLES

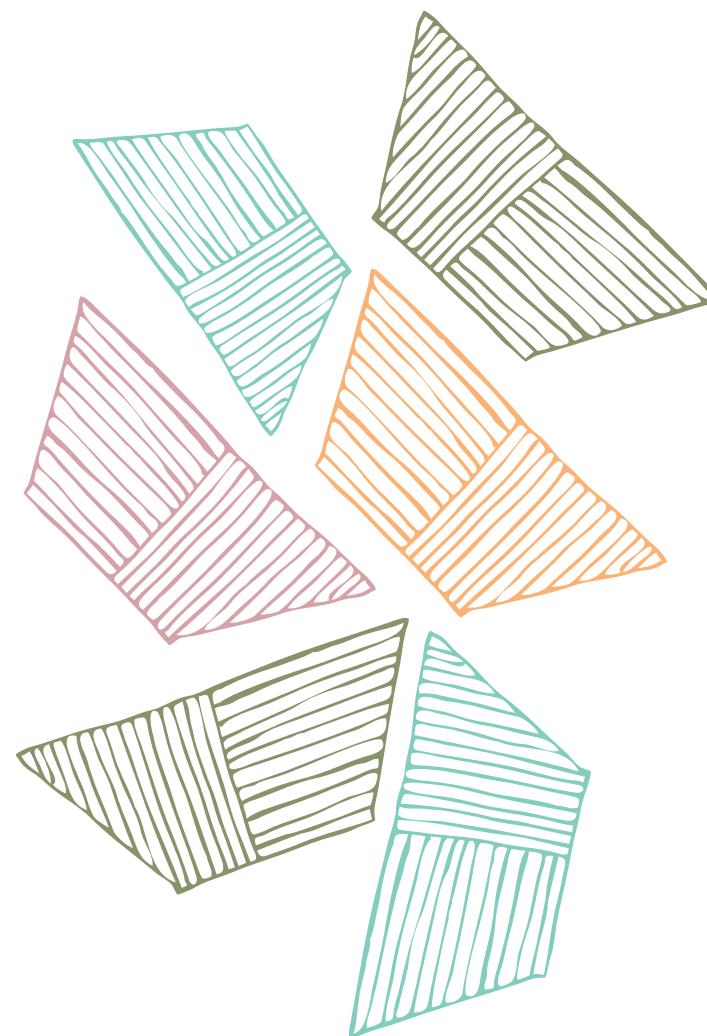
Peter in Florence & Fever Three Indian	€ 14
Gin del Professore Crocodile & Scortese Tonic Water	€ 14
Sipsmith VJOP & Fever Three Indian	€ 15
Monkey47 & Tassoni Tonica Superfine	€ 17
KI NO BI & Fever Three Mediterranea	€ 19

## VODKA & BUBBLES

VKA & Fever Three Mediterranea	€ 14
Belvedere & Tassoni Tonica Superfine	€ 14
Chopin & Fever Three Indian	€ 14
Mamont & Scortese Tonic Water	€ 15
Grey Goose VX & Fever Three Indian	€ 28

## SAKE LIST

	140ml	280ml	720ml
KIUCHI JUNMAI GINJO	€ 12	€ 22	€ 65
MESUI NO KURA TOKUBETSU JUNMAI	€ 16	€ 30	€ 80
HAKURYU TOKUBETSU JUNMAI	€ 20	€ 38	€ 100
HOURAISEN JUNMAI GINJO WA	€ 24	€ 46	€ 120
HOURAISEN JUNMAI DAIGINJO KUU			€ 150



## ITALIAN RED WINES | VINI ROSSI ITALIANI

<b>PINOT NERO</b> P NERO	CANTINA DI TERLANO ALTO ADIGE	€ 45
<b>PASSOROSSO NERELLO</b> NERELLO MASCALESE	PASSOPISCIARO SICILIA	€ 50
<b>BAROLO</b> NEBBIOLO	MASSOLINO PIEMONTE	€ 65

## ROSÉ WINES | VINI ROSATI

<b>ROSÉ DEL BORRO</b> SANGIOVESE	TENUTA IL BORRO SAN GIUSTINO VALDARNO	€ 35
<b>SCALABRONE</b> CABERNET SAUVIGNON, MERLOT, SYRAH	GUADO AL TASSO BOLGHERI	€ 50

## DESSERT WINES | VINI DA DESSERT

<b>MOSCATO D'ASTI</b> 750 ML MOSCATO	LA MORANDINA PIEMONTE	€ 8	€ 35
<b>MALVASIA DELLE LIPARI PASSITO</b> 500 ML MOSCATO	HAUNER SICILIA	€ 12	€ 60
<b>PASSO NERO PASSITO</b> 500 ML NERO D'AVOLA	OCCHIPINTI SICILIA	€ 12	€ 60



## CRAFT BEERS SELECTION

<b>ITALY</b> <b>BREWERY</b>	<b>CANE DI GUERRA</b> (PIEDMONT, ALESSANDRIA)
	330ML
BOHEMIAN PILSNER	€ 10
SCOTCH ALE	€ 12
<b>JAPAN</b> <b>BREWERY</b>	<b>KYOTO</b>
	330ML
FLAVOUR OF SAKE	€ 14
<b>BREWERY</b>	<b>YAMAGUCHI</b>
WEIZEN	€ 14

## BUBBLES BY THE GLASS | BOLLICINE AL BICCHIERE

<b>CREDE VALDOBBIADENE SUPERIORE</b> PROSECCO DI VALDOBBIADENE	BISOL VENETO	€ 10
<b>FRANCIACORTA '61 NATURE</b> CHARDONNAY, P NERO	BERLUCCHI LOMBARDIA	€ 12
<b>CHAMPAGNE CUVÉE DESIR</b> P MEUNIER	MARGUERITE GUYOT FRANCIA	€ 15
<b>CHAMPAGNE FLEUR DE FLO ROSE</b> CHARDONNAY, P MEUNIER, P NERO	MARGUERITE GUYOT FRANCIA	€ 18

## WHITE WINE BY THE GLASS | VINI BIANCHI AL BICCHIERE

<b>PINOT GRIGIO</b> P GRIGIO	CASTELFEDER ALTOADIGE	€ 10
<b>LITORALE</b> VERMENTINO	VAL DELLE ROSE TOSCANA	€ 9
<b>VERNACCIA S. GIMIGNANO</b> VERNACCIA	PANIZZI TOSCANA	€ 10
<b>VILLA MARGON</b> CHARDONNAY	VILLA MARGON TRENTINO	€ 10
<b>WINKL</b> SAUVIGNON	CANTINA DI TERLANO ALTO ADIGE	€ 12

## RED WINES | VINI ROSSI

<b>BORRIGIANO</b> SYRAH, MERLOT, SANGIOVESE	TENUTA IL BORRO TOSCANA	€ 40
<b>CHIANTI CLASSICO</b> SANGIOVESE	VILLA CERNA CASTELLINA IN CHIANTI	€ 50
<b>BRUNELLO DI MONTALCINO</b> SANGIOVESE	CASTIGLION DEL BOSCO MONTALCINO	€ 80
<b>PINOT NERO</b> P NERO	CANTINE TERLANO TOSCANA	€ 80
<b>PRIMA PIETRA</b> MERLOT, CAB. SAUVIGNON, SYRAH, PETIT VERDOT	TENUTA IL BORRO TOSCANA	€ 80
<b>BRUCIATO</b> CABERNET SAUVIGNON, MERLOT, SYRAH	GUADO AL TASSO BOLGHERI	€ 50



## WHITE WINES | VINI BIANCHI

<b>PINOT GRIGIO</b> P GRIGIO	CASTELFEDER ALTOADIGE	€ 45
<b>LITORALE</b> VERMENTINO	VAL DELLE ROSE TOSCANA	€ 40
<b>VERNACCIA S.GIMIGNANO</b> VERNACCIA	PANIZZI TOSCANA	€ 45
<b>VILLA MARGON</b> CHARDONNAY	VILLA MARGON TRENTINO	€ 45
<b>WINKL</b> SAUVIGNON	CANTINE TERLANO ALTOADIGE	€ 50
<b>LAMELLE</b> CHARDONNAY	TENUTA IL BORRO TOSCANA	€ 35
<b>CHARDONNAY COLLEZIONE PRIVATA</b> CHARDONNAY	ISOLE E OLENA TOSCANA	€ 75
<b>CHARDONNAY KREUTH</b> CHARDONNAY	CANTINE TERLANO ALTO ADIGE	€ 50
<b>VOLBERG RISERVA</b> PINOT BIANCO	CANTINE TERLANO ALTO ADIGE	€ 60
<b>CHABLIS JEAN PAUL ET DROIN</b> CHARDONNAY	J.PAUL ET BENOIT DROIN FRANCIA	€ 60

## RED WINE BY THE GLASS | VINI ROSSI AL BICCHIERE

<b>BORRIGIANO</b> SANGIOVESE, SYRAH, MERLOT	TENUTA IL BORRO TOSCANA	€ 10
<b>CHIANTI CLASSICO</b> SANGIOVESE	VINCIGLIATA TOSCANA	€ 10
<b>BRUNELLO DI MONTALCINO</b> SANGIOVESE	CASTIGLION DEL BOSCO TOSCANA	€ 16
<b>PINOT NERO</b> P.NERO	CANTINE TERLANO ALTO ADIGE	€ 12

## ROSÈ AL BICCHIERE | ROSÈ BY THE GLASS

<b>ROSÉ DEL BORRO</b> SANGIOVESE	TENUTA IL BORRO TOSCANA	€ 9
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## ITALIAN SPARKLING WINES | BOLLICINE ITALIANE

<b>CREDE VALDOBBIADENE SUPERIORE</b> PROSECCO DI VALDOBBIADENE	BISOL VENETO	€ 45
<b>FRANCIACORTA '61 BRUT</b> CHARDONNAY, P NERO	BERLUCCHI LOMBARDIA	€ 60
<b>FERRARI PERLÈ BIANCO MILLESIMATO 2009</b> CHARDONNAY	FERRARI TRENTINO	€ 70
<b>FRACIACORTA ROSÈ MONTEROSSA</b> CHARDONNAY, P NERO	MONTE ROSSA LOMBARDIA	€ 55
<b>FRANCIACORTA CABOCHON</b> CHARDONNAY, P NERO	MONTE ROSSA LOMBARDIA	€ 90

## CHAMPAGNE

<b>BRUT TRADITION</b> P MEUNIER, CHARDONNAY, P NERO	GASTON CHIQUET FRANCIA	€ 90
<b>BILLECART SALMON</b> P NERO, CHARDONNAY, P MEUNIER	BILLECART FRANCIA	€ 110
<b>GOSSET GRAND RÉSERVE</b> P NERO, CHARDONNAY, P MEUNIER	GOSSET FRANCIA	€ 120
<b>INITIAL BLANC DE BLANCS</b> CHARDONNAY	JACQUES SELOSSE FRANCIA	€ 300
<b>KRUG</b> P NERO, CHARDONNAY	KRUG FRANCIA	€ 350
<b>CRISTAL</b> P NERO, CHARDONNAY	LOUIS ROEDERER FRANCIA	€ 300

## CHAMPAGNE ROSÉ

<b>CUVÉE ROSÉ</b> CHARDONNAY, P MEUNIER, P NERO	GASTON CHIQUET FRANCIA	€ 110
<b>CUVÉE FLEUR DE FLO ROSÉ</b> P NERO, P MEUNIER, CHARDONNAY	MARGUERITE GUYOT FRANCIA	€ 110
<b>CUVÉE ROSÉ</b> P NERO, P MEUNIER, CHARDONNAY	LAURENT PERRIER FRANCIA	€ 150