



THE FUSION
BAR & RESTAURANT

DOMINO EFFECT















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L'effetto domino è una reazione a catena che si verifica quando un piccolo cambiamento è in grado di produrne a propria volta uno analogo dando origine a una sequenza lineare. Ogni piccola azione causa una reazione... ad ogni buon cocktail ne segue un altro.

The domino effect is a chain reaction that occurs when a small change is able to produce a similar one in turn, giving rise to a linear sequence. Every little action causes a reaction... every good cocktail is followed by another".



THE BEER ¹²

[fresh, citrusy, aromatic] - Rooibos, Katori Organic Sake, Drouin Le Blanche, Quaglia Bergamot, Americano Cocchi, Lime Juice, Sugar, Vegetable Foamer

SONIC MARY ^{6,10,12}

[spicy, vegetable, aromatic] - Vodka Stoli Red ultrasound infused with horseradish root, Fusion's Tomato Water (pachino tomato, lemongrass, sake, salt), Shiro Shoyu, Salt syrup, Citric acid

GREEN MARGARITA ^{9,12}

[fresh, herbaceous, citrus] - Agave Mix (Tequila & Mezcal), Coriander Syrup, Bergamot Juice, Vegetable Foamer, Celery Salt

FUSION NEGRONI ¹²

[spicy, bittersweet, smooth] - Nikka Coffey Gin, Fusion's Exotic Vermouth, Cynar, Bogart's Bitter

BAMBOO IN PERÙ ¹²

[elegant, fruity, vinous] - Pear infused Pisco Tabernero Acholado, Lustau Sherry Fino del Puerto, Semi-dry Marsala, Sugar, Citric acid

EL MÁGICO ¹²

[fresh, spicy, round] - Fusion's Exotic Vermouth, Cachaça Velho Barreiro, Horzata, Citrus mix (pink grapefruit, orange, lemon), Angostura

PISTOLA Y CORAZÓN

[fresh, pungent, fruity] - Mezcal, Dry Curaçao, Dry Vermouth, Roner Williams, Sugar, Xocolate Mole

I nostri iconici ed originali Signature Cocktail, la rappresentazione della nostra idea di miscelazione, il nostro modo di farvi viaggiare attraverso i sapori.

Our iconic and original Signature Cocktails represent our mixing ideas and way of having you travel through flavors.



BLIND EXPERIENCE

15€

#1 ¹²

[medium soft drink, bitter sweet, medium alcohol]
Vermouth Rosso, Bitter, Soda Water

#2 ¹²

[citrus, fresh, slightly alcoholic long drink]
Tequila, Agave Syrup, Pink Grapefruit Juice,
Pink Grapefruit Soda

#3 ¹²

[dry, spicy, decidedly alcoholic short drink]
London Dry Gin, Vodka, Americano Cocchi

Immaginate di assaggiare qualcosa che non potete riconoscere a prima vista... tutto si concentra sul gusto, sull'olfatto, su quello che sentite. Scoprirete un modo nuovo di percepire ciò che già conoscete...

Imagine tasting something you can't recognize at first sight... everything focuses on what you taste, smell and hear. You will discover a new way of perceiving what you already know...



TINY TINI

12€

30ml

GIN

SIPSMITH

England

KI NO BI

Japan

GINARTE

Italy

VODKA

POTOCKI

Poland

ELIT

Russia

WINESTILLERY

Italy

Un "Martini corner" dedicato agli appassionati.
Una selezione di 3 gin e vodka super premium da degustare ghiacciati. Liscio, con uno spray di vermouth od un twist di limone, un sorso puro e deciso.

A "Martini corner" dedicated to enthusiasts.
A selection of 3 super premium gins and vodkas to be enjoyed ice cold. Smooth, with a spray of vermouth or a twist of lemon, a pure and decisive sip.



CLASSICS

15€

LAST WORD ¹²

London Dry Gin, Yellow Chartreuse, Maraschino, Lemon Juice

PISCO SOUR ¹²

Pisco Taberbero Quebranta, Sugar, Lime juice, Vegetable foamer

CZARINA ¹²

Vodka Stoli Red, Apricot Brandy, Vermouth Dry, Angostura

CHILCANO DE PISCO ¹²

Pisco Taberbero Acholado, Lime Juice, Ginger Ale

TOM COLLINS ¹²

Winestillery Old Tom Gin, Lemon juice, Sugar, Soda water

NEW YORK SOUR ¹²

Michter's Bourbon Whiskey, Lemon Juice, Sugar, Vegetable Foamer, Red Wine

PAPER PLANE ¹²

Michter's Bourbon Whiskey, Amaro Nonino, Aperol, Lemon Juice

La nostra selezione di cocktail internazionali che meglio rappresentano l'anima cosmopolita del Fusion: ricette vintage e moderne per assecondare tutti i gusti, un viaggio nella storia della miscelazione.

Our selection of international cocktails that best represent the cosmopolitan soul of Fusion: vintage and modern recipes to satisfy all tastes, a journey through the history of mixing.



SPIRITS & BUBBLES

BOND ST., 10€

England, London Dry Gin

ELEPHANTA GIN, 13€

Germany, London Dry Gin

HENDRICK'S , 13€

Spain, Distilled Gin

KI NO BI, 15€

Japan, Kyoto Dry Gin

KI NO TEA, 15€

Japan, Kyoto Dry Gin

KI NO TOU, 15€

Japan, Kyoto Old Tom Gin

NIKKA COFFEY GIN, 13€

Japan, Dry Gin

NAPUE, 13€

Finland, Rye Gin

PETER IN FLORENCE, 10€

Italy, London Dry Gin

SIPSMITH, 13€

England, London Dry Gin

WINESTILLERY, 12€

England, London Dry Gin

PLYMOUTH, 10€

England, Gin

BELVEDERE, 10€

Poland - Vodka

GREY GOOSE, 13€

France - Vodka

**NIKKA COFFEY
VODKA, 13€**

Japan - Vodka

POTOCKI, 13€

Poland - Vodka

STOLI ELIT, 13€

Russia - Vodka

TITO'S VODKA, 13€

USA- Vodka

**WINESTILLERY
TUSCAN VODKA, 13€**

Italy - Vodka

**FEVER TREE INDIAN
TONIC WATER, 5€**

Tonic Water

**FEVER TREE
MEDITERRANEAN, 5€**

Tonic Water

**RECOARO ACQUA
BRILLANTE, 5€**

Tonic Water

La nostra selezione di gin e vodka, prodotti unici provenienti dai quattro angoli del globo, da accompagnare alla vostra acqua tonica preferita.

Our selection of gin and vodka, unique products from the four corners of the globe, to accompany your favorite tonic water.



DRIVER'S COCKTAIL

15€

MANGO FLOWER

Mango Puree, Passion Fruit Syrup, Cranberry Juice,
Lime Juice

THE SQUIRREL'S TAIL

Everleaf Forest, Seedlip Citrus, Lemongrass syrup, Citrus mix
(pink grapefruit, orange, lemon), Ginger Ale

FOLLOW THE GREEN RABBIT

Everleaf Marine, Seedlip Garden, Sugar Syrup,
Lemon Juice, Lemonade

THE TONIC WOLF

Seedlip Spice, Tonic Water

La nostra selezione di analcolici, originali e per tutti i gusti: dal cocktail fruttato e tropicale al fake gin & tonic.

Our selection of original non-alcoholic drinks for all tastes: from fruity and tropical cocktails to fake gin & tonics.



ALLERGENI

LEGENDA ALLERGENI

allegato II del reg. ue n.1169/2011

(1) Cereali contenenti glutine; (2) Crostacei; (3) Uova,
(4) Pesce; (5) Arachidi; (6) Soia; (7) Latte, lattosio,
(8) Frutta a guscio; (9) Sedano; (10) Senape,
(11) Semi di sesamo; (12) Anidride solforosa e solfiti
in concentrazioni superiori a 10 mg/kg,
(13) Lupini; (14) Molluschi

LEGEND OF ALLERGENS

annex II of reg. ue n.1169/2011

(1) Cereals containing gluten; (2) Crustaceans; (3) Eggs,
(4) Fish; (5) Peanuts; (6) Soy; (7) Milk and lactose,
(8) Dry Fruits, nuts; (9) Celery; (10) Mustard;
(11) Sesame; (12) Sulphur dioxide and sulphites
in concentrations above 10 mg/kg,
(13) Lupine; (14) Molluscs

* surgelati – frozen | ° abbattuti – blast chilled