

TOZI

PIZZERIA + CICCETTI BAR

BATTERSEA

CICCETTI

Traditionally served in Venice, Cicchetti are small to medium plates. For the TOZI experience, we suggest ordering between 5-6 plates to enjoy between two.

Nocellara olives (VG)	5
Sourdough flatbread, olive oil (VG)	6
Zucchini fritti, truffle aioli (V)	8
Calamari fritti, lemon	11
Roasted beetroot, goat's curd, hazelnuts, red wine vinaigrette (V)	18
Burrata, heritage tomatoes, pesto (V)	13
Beef carpaccio, pickled enoki, Parmigiano	16
Aubergine Parmigiana (V)	13
Veal milanese, rocket, Parmigiano	21
Spatchcock baby chicken, salsa verde	16
Venetian fish stew, parsley & olive gremolata	17
Coppa di testa, balsamic, baby onions	11
Parma ham, aged 30 months	14
Gorgonzola, 90 days, 100% cow's milk (V)	10

PASTA

Pappardelle, wild boar, Pecorino	14/20
Trofie, wild mushrooms, Cavolo Nero, Parmigiano vegano (VG)	15/20
Risotto, Delica pumpkin, Parmigiano (V)	14/20
Lobster linguine, garlic, chilli	24/32

CONTORNI

Fries	6
Truffle fries	8
Rocket & Parmesan salad (V)	6
Sprouting broccoli, chilli (VG)	6

CONTACT US

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PIZZA

Napoli (V)	15
San Marzano tomatoes, anchovies, olive, garlic	
Fennel sausage & 'Nduja	17
San Marzano tomatoes, Fior di Latte	
Black Truffle (V)	19
Truffle cream, mozzarella, Parmigiano Reggiano	
Roast artichoke (V)	18
Grilled asparagus, artichoke pesto, lemon, rosemary	
Lobster	24
Roast Datterini tomatoes, poached lobster, gremolata, sea aster	
Roasted delicia pumpkin (VG)	18
Vegan 'nduja, caramelised onion, tenderstem, broccoli, crispy sage, Parmigiano vegano	
Margherita (V)	14
San Marzano tomatoes, fior di latte	
Cacio e Pepe (V)	16
Fior di latte, Pecorino	
Salami	15
San Marzano tomatoes, fior di latte	
Parma ham	19
San Marzano tomatoes, burrata, rocket	

DIPS

Pesto (V)	2
Garlic & herb (V)	2
'Nduja & tomato	2

DOLCI

Bomboloni, chocolate sauce	6
Caramelised lemon tart, fennel ice cream	6
Tirami-TOZI	9
Served in a chocolate puff pastry base	
Selection of ice cream & sorbets	per scoop 2.50

OPENING HOURS

Monday & Tuesday 12pm – 5pm
Wednesday – Sunday 12pm – 11pm

Should you have any food allergies or intolerances, please inform your server. A discretionary 12.5% service charge will be added to your bill. VAT quoted at the current rate. (VG) – suitable for Vegans.

SIGNATURE COCKTAILS

NEGRONI

☒ NEGRONI RISTRETTO	13.50
AVAILABLE ALCOHOL FREE	10.00
Plymouth gin, coffee brewed Campari, blackcurrant Vermouth, vanilla, Amaretto	
☒ CAPRESE NEGRONI	13.50
Malfy Gin, tomato and basil Campari, burrata Vermouth	
☒ BERGAMOT SBAGLIATO	13.50
TOZI Vermouth blend, Campari, bergamot, Prosecco	

APERITIVI

☒ VENETIAN SPRITZ	13.50
AVAILABLE ALCOHOL FREE	10.00
Absolut, pink peppercorn, grapefruit peach & jasmine soda, Prosecco rose	
☒ FIG LEAF AMERICANO	13.50
Fig leaf Aquitania amaro, TOZI vermouth, Campari, pinot grigio soda	
☒ RASPBERRY & PEACH ADONIS	13.50
Cocchi Americano, raspberry, peach dry Vermouth, fino sherry	

TOZI SPECIALS

☒ SICILIAN TIRAMISU PUNCH	13.50
Havana 3, TOZI coffee liqueur, pistachio marsala, creme, cacao	
☒ SIGNORA ELENA	13.50
Amaro Montenegro, Altos Olmeca Blanco, honey, lime, foam	
☒ AEROPORTO MARCO POLO	13.50
Vecchia Romagna Brandy, mandarin liqueur, Aperol, lemon, Galliano vanilla	

VINI

FRIZZANTE

	125ML	750ML
Prosecco, Ruggeri Veneto, N/V	8.50	40.00
Prosecco Rose Brut, Ruggeri Veneto, N/V	9.50	44.00
Lambrusco 'Solco', Paltrinieri Emilia Romagna, N/V		65.00
Franciacorta Brut, La Montina Lombardia, N/V		87.00
Telmont, Brut Reserve Champagne, N/V	23.00	139.00

ROSATO

	175ML	500ML	750ML
Pinot Grigio Blush delle Venezie, Sartori Veneto, 2023	8.50	23.00	34.00
Rosato 'Sassi', Cerasuolo Abruzzo, 2023	11.00	29.00	43.00

BIANCO

	175ML	500ML	750ML
Cortese Amonte, Cantine Volpi Piemonte 2022	9.00	25.00	38.00
Gavi Di Gavi Rovereto, Piccolo Piemonte, 2022			65.00
Chardonnay Delle Venezie, Le Pianure Friuli, 2022	14.00	38.00	57.00
Sauvignon Delle Venezie, Le Pianure Friuli, 2022	15.00	39.00	58.00
Bianco, Le Pianure Friuli, N/V,			51.00
Pinot Grigio, Colterenzio Alto Adige, 2022	13.00	34.00	52.00
Trebbiano/Garganega, Ponte Pietra Veneto 2022	10.00	26.00	39.00
Fiano Molino A Vento, Tenute Oristaldi Toscana, 2021	32.00	47.00	

Verdicchio Classico Macerato, Evelyn, Orange Accadia Marche, 2022			76.00
Torretta Bianco Lazio, Orange, La Torretta Lazio, 2021			99.00
Falanghina 'Vulpis', Fattoria Alois Campania, 2022			60.00
Vermentino Villa Solais, Santadi Sardegna, 2022			42.00

ROSSO

	175ML	500ML	750ML
Rosso, Le Pianure Friuli, 2021			49.00
Pinot Nero, Colterenzio, Alto Adige, 2021			67.00
Merlot Corvina, Cantine Volpi Veneto, 2020	11.00	28.00	42.00
Valpolicella Classico 'Velluto', Meroni Veneto, 2021			70.00
Chianti 'Podere Del Filandra', Bucchianera Toscana, 2020	16.00	42.00	64.00
12 Uve Rosso, Paradiso Di Frassina Toscana, 2019			96.00
Sangiovese Organic 'Era', Cantina Volpi Abruzzo, 2020	10.00	27.00	40.00
Negroamaro Salento, Mocadover Puglia, 2021	15.00	39.00	59.00
Primitivo 'Salento', Boheme Puglia, 2021	9.00	25.00	38.00
Nerello Mascalese 'Molino A Vento', Tenute Oristaldi Sicilia, 2020			46.00
Nero D'avola 'Déraciné', Pianogrillo Sicilia, 2020			76.00
Carignano Del Sulcis 'Grottarossa', Santadi Sardegna, 2020			52.00