

OPENING HOURS

Monday & Sunday 12pm – 10pm

CONTACT US

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TOZI

PIZZERIA + CICCCHETTI BAR

BATTERSEA

Invisible Chips

£1.00

Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

Thanks for chipping in.

Kids menu available, please ask your server.
Choose a main, a drink and a dessert for £10.

CICCCHETTI

Traditionally served in Venice, Cicchetti are small dishes designed to be shared and sent out as soon as they're ready

Nocellara olives (VG, GF)	5
Homemade rosemary focaccia, olive oil, balsamic (VG)	6
Zucchini fritti, 24 months aged Parmesan (V)	8
Calamari fritti, lemon	12
Burrata, sun-dried tomato pesto, fried capers, Taggiasca olives, pine nuts, basil (GF, V, N)	15
Beef tartare, dry olives, sourdough crackers	14
Aubergine Parmigiana (GF, V)	13
Superfood salad, quinoa, sweet potato, pomegranate, green beans, sweet red peppers, baby gem, mixed seeds (VG)	14
Add grilled chicken or smoked salmon	5

MAIN COURSE

Veal Milanese, grilled lemon	28
Grilled butterfield sea bass, salsa fresca (GF)	28
Ribeye tagliata, rocket, Parmesan shavings, balsamic (GF)	36
Add peppercorn sauce	3

PASTA

Pappardelle, wild boar, pecorino	23
Trofie, broad beans, peas, asparagus, vegan cheese, pine nuts (VG, N)	18
Lobster linguine, cherry tomatoes, garlic, chilli	36
Cacio e Pepe rigatoni on pecorino wheel (for two)	40
Seafood risotto, clams, mussels, prawns, bisque	28

CONTORNI

Fries	6
Rocket & Parmesan, balsamic glaze (GF)	6
Grilled asparagus, Parmesan shavings, olive oil & lemon (V)	8
Mixed leaf salad (VG)	6

DIP

Garlic & herb (V)	2
Vegan Nduja (VG)	2
Pesto & sundried tomato (V, N)	2

BRUNCH PIZZETTA

Eggs Royale	16.5
Smoked salmon, keta caviar, dill	
Eggs Benedict	16.5
Crispy bacon, Parmesan	
Eggs Florentine Tartufo	16.5
Portobello mushrooms, spinach, black truffle	
Peperonata fried eggs	15
Red peppers, onions, ricotta, basil	
No avo	14
Broad bean guacamole, poached eggs, smoked salmon	
Nutella & banana (V, N)	9
Hazelnuts, marshmallows	

CLASSIC BRUNCH

Seasonal fruit salad, agave syrup (VG)	8.5
Homemade granola, Greek yoghurt (V) or coconut yoghurt (VG) with mixed berries	8.75
Pancakes, streaky bacon, maple syrup	14
Pancakes, coconut yoghurt, mixed berries (VG)	14

PIZZA

Margherita (V)	14
San Marzano tomatoes, fior di latte, basil	
Napoli	15
Fior di latte, San Marzano tomatoes, anchovies, olive, garlic	
Fennel sausage & 'Nduja	17
San Marzano tomatoes, fior di latte	
Black Truffle & funghi	24
Truffle mascarpone, mozzarella, Parmigiano, portobello mushroom (V)	
Vegetarian	18
Grilled courgette, aubergine, red peppers, cherry tomatoes, fior di latte (V)	
Lobster	32
Roast datterini tomatoes, poached lobster, gremolata, sea vegetables	
Salami	15
San Marzano tomatoes, fior di latte	
Parma ham	19
San Marzano tomatoes, burrata, rocket	
Four Cheeses	20
Goat's cheese, Gorgonzola, Parmesan, fior di latte (V)	
Carbonara	18
Smoked pancetta, cacio e pepe, caramelised onion	

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, (N) – includes nuts, (GF) – gluten-free.

SIGNATURE COCKTAILS

NEGRONI

 CLASSIC NEGRONI	15
Plymouth gin, Campari, TOZI Vermouth	
 WHITE NEGRONI	15
Plymouth Gin, Italicus, TOZI Vermouth	
 NEGRONI SBAGLIATO	15
Campari, TOZI Vermouth, Prosecco Brut	

APERITIVI

 FIERO	14
Malfy Gin, TOZI Vermouth, London Essence white peach & jasmine soda	
 VIVACE	14
Malfy Lemon, bergamot, rhubarb, Prosecco Brut, London Essence soda water	
 AUDACE	14
Malfy Rosa, elderflower, Prosecco Rose', London Essence pink grapefruit soda	

TOZI SPECIALS

 VENETIAN SPRITZ	15
AVAILABLE ALCOHOL FREE	11.00
Absolut, pink peppercorn, grapefruit peach & jasmine soda, Prosecco rose	
 RASPBERRY & PEACH ADONIS	15
Cocchi Americano, raspberry, peach dry Vermouth, fino sherry	

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 Emilia Romagna, N/V		87.00
Telmont, Brut Reserve Champagne, N/V	21.00	139.00

ROSATO

	175ML	500ML	750ML
Pinot Grigio Blush delle Venezie, Sartori Veneto, 2023	8.50	23.00	34.00

BIANCO

	175ML	500ML	750ML
Cortese Amonte, Cantine Volpi Veneto, N/V	9.00	25.00	40.00
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			39.00
Fiano Molino A Vento, Tenute Oristaldi Toscana, 2021			47.00

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
Valpolicella Classico 'Velluto', Meroni Veneto, 2021			70.00
Chianti 'Podere Del Filandra', Buccianera 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, Mocavero 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