The Art of **NEGRONIS**

£15

TRUFFLE NEGRONI
Portofino Dry Gin, Karato, Campari, Truffle Fat-Washed
Elegant, Nutty, Earthy

50 SPECIAL
Portofino Dry Gin, Cocchi di Torino, Miscela al 30
Mediterranean, Smooth, Herbal

AMPHORA NEGRONI
Seven Hills Gin, Mancino Amaranto, Mancino Chinato, Rinomato
Light, Smooth, Claypot-Aged

SBEEGLIATO
Beesou Honey Aperitif, Campari, Cocchi Americano, Chamomile & Thyme Soda
Herbal, Fizzy, Autumnal

FORGET ABOUT IT
Cherry-Infused Maker's Mark, Express Vermouth Rosso, Campari
Fruity, Mature, Robust

SR. NEGRONI
Beefeater, Express Vermouth Rosso, Campari
Woody, Bitter, Barrel-Aged

TOZI Signatures

£16

PENICILLIN
Ojo De Dios Mezcal, Tapatío Añejo Tequila, King's Ginger Liqueur, Agave
Spicy, Smoky, Sharp

MANDARIN TREE
Seven Hills Gin, Karato Vermouth, Mandarin Cordial, Amaro Montenegro, Foam
Zesty, Warming, Spiced

THE GRINCH
Gin Mare, Basil Cordial, Clarified Tomato & White Vermouth Air, Lemon
Savoury, Clean, Mediterranean

RHUBARB COSMO
Rhubarb-Infused Altamura Distilleries Vodka, Cointreau, Lime, Cranberry
Floral, Sweet, Sour

WINTER WONDERLAND
Altamura Distilleries Vodka, Cadello , Cinnamon, Lemon, Campari & Apple Air
Festive, Spiced, Bittersweet

SPICY MARGARITA
Cazcabel Jalapeño Tequila, Beesou Honey Aperitif, Lime, Spicy Agave
Spicy, Sweet, Fresh

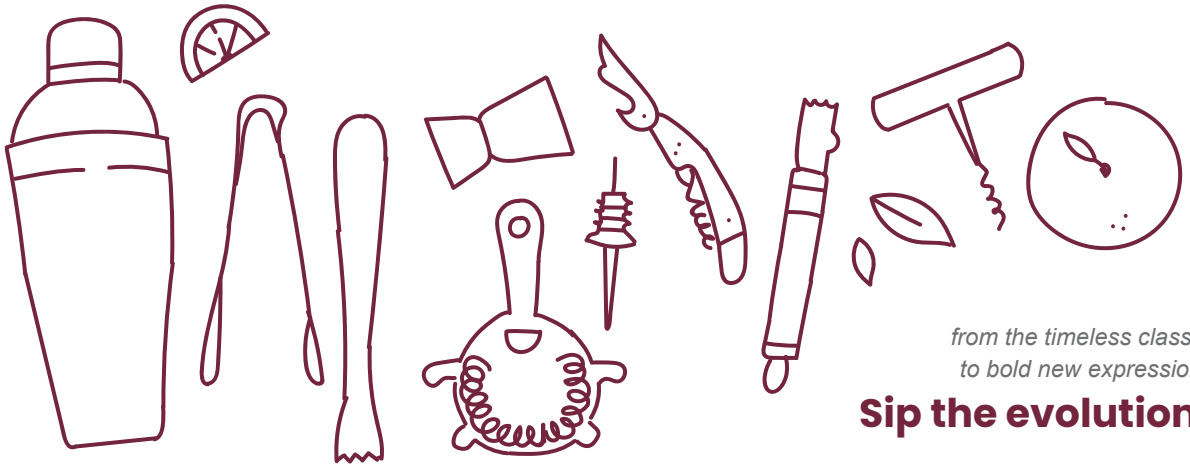
Non-Alcoholic **Cocktails**

£12

AMARETTO SOUR
(LOW ALCOHOL)
Lyre's Amaretti, Lemon, Foam, Angostura
Nutty, Sweet

ITALIAN ICED TEA
Earl Grey Cordial, Cedrata Tassoni
Fizzy, Refreshing

CRODINO SPRITZ
Lyre's Italian Spritz, Crodino
Bittersweet, Refreshing



from the timeless classic to bold new expression,

Sip the evolution.

A Glass.
A Bottle.
A Story to tell.

We believe wine should be interesting, generous and above all, enjoyable.

Our selection brings together classic regions, unique producers and bottles with a story to tell.
Some are elegant and familiar, others are wildly unexpected,
but all of them are in their own way a liquid expression of our collective identity.





From the cool Alpine slopes,
through the endless rolling hills,
and the volcanic landscapes
of the sun-soaked south,
all the way to the shores
of our beloved islands,
Italy's wines reflect
the diversity of its land.

Join us on a journey
through grapes and soils,
traditions and expressions.

North
to South.

by the GLASS.

SPARKLING WINES & CHAMPAGNE

			125ml	500ml	Bottle
NV	Prosecco Brut “Argeo”, Ruggeri *Veneto*	*Glera*	10.50		
NV	Ferrari Maximum Blanc de Blancs *Trentino Alto Adige*	*Chardonnay*	16.00		

WHITE WINES

2025	“Bianco Le Pianure”, Andrea Stocco *Friuli Venezia Giulia*	*Friulano*	9.00	33.00	39.00
2025	Pinot Grigio “Corte Giara”, Allegrini *Veneto*	*Pinot Grigio*	10.75	39.50	47.00
2025	Lugana “I Frati”, Ca' dei Frati *Lombardia*	*Turbiana*	14.75	56.00	71.50
2025	Gavi di Gavi “Rovereto”, Ernesto Picollo *Piemonte*	*Cortese*	12.00	49.00	54.00
2023	☾ Chardonnay “Bastia”, Conterno Fantino *Piemonte*	*Chardonnay*	20.50	80.00	95.00
2024	☾ Sauvignon Blanc, Brancaia *Toscana*	*Sauvignon Blanc*	12.00	49.00	54.00
2025	Falanghina Beneventano, Vesevo *Campania*	*Falanghina*	11.00	42.00	49.75
2025	Etna Bianco “Aedes”, I Custodi *Sicilia*	*Carricante*	15.00	56.00	75.00
2025	Vermentino “Saragat”, Cantina Atzei *Sardegna*	*Vermentino*	11.25	44.00	51.00

ROSÈ & ORANGE WINES

2025	Pinot Grigio Blush, Sartori *Veneto*	*Pinot Grigio*	10.00	37.00	44.00
2025	☾ Il Rosé di Casanova, La Spinetta *Toscana*	*Prugnolo*	12.00	49.00	69.00
2024	“Incanto”, La Casetta *Liguria*	*Pigato*	13.75	55.00	79.00

RED WINES

2025	“Rosso Le Pianure”, Andrea Stocco *Friuli Venezia Giulia*	*Merlot, Cabernet Sauvignon*	9.00	33.00	39.00
2024	Pinot Nero, Stocco *Friuli Venezia Giulia*	*Pinot Nero*	12.00	49.00	54.00
2025	Bardolino Classico, Casaretti *Veneto*	*Corvina, Rondinella, Sangiovese*	12.00	49.00	54.00
2021	Barolo, Eraldo Viberti *Piemonte*	*Nebbiolo*	20.50	80.00	95.00
2022	☾ Chianti Classico, Fontodi *Toscana*	*Sangiovese*	19.00	75.00	88.00
2024	Montepulciano D’Abruzzo “Alta Quota” *Abruzzo*	*Montepulciano*	13.75	53.50	63.50
2025	Primitivo del Salento, Boheme *Puglia*	*Primitivo*	9.00	33.00	39.00
2024	☾ Nero d’Avola “Il Passo Verde”, Vigneti Zabú *Sicilia*	*Nero d’Avola*	10.75	39.50	47.00
2023	Carignano del Sulcis, Grotta Rossa *Sardegna*	*Carignano*	11.25	44.00	51.00

☾ Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.

by the BOTTLE.

NON-ALCOHOLIC WINES

			Bottle
	Riesling Eins Zwei, Zero Alcohol, Leitz *Germany*	*Riesling*	36.00

SPARKLING WINES & CHAMPAGNE

NV	Prosecco Brut “Argeo”, Ruggeri *Veneto*	*Glera*	43.50
NV	Prosecco Rosè, Ruggeri *Veneto*	*Glera, Pinot Nero*	44.50
NV	Prosecco “Sottoriva” Col fondo, Malibran *Veneto*	*Glera*	57.00
NV	Prosecco Superiore Valdobbiadene Cartizze Brut *Veneto*	*Glera, Local varieties*	78.00
NV	“Sgris”, Maso Bergamini *Trentino Alto Adige*	*Souvigner Gris*	65.00
NV	Ferrari Maximum Blanc de Blancs *Trentino Alto Adige*	*Chardonnay*	92.00
NV	Ferrari Maximum Rosè *Trentino Alto Adige*	*Pinot Nero, Chardonnay*	98.00
NV	Ferrari “Perlè” Blanc de Blancs *Trentino Alto Adige*	*Chardonnay*	105.00
2015	“Riserva del Fondatore”, Giulio Ferrari *Trentino Alto Adige*	*Chardonnay*	260.00
NV	Taittinger Brut Reserve *Champagne, France*	*Chardonnay, P. Noir, P. Meunieur*	105.00
NV	Domaine Evremond, Classic Cuvée *Kent, UK*	*Chardonnay, P. Noir, P. Meunieur*	105.00
NV	Laurent-Perrier Cuvée Rosé *Champagne, France*	*Chardonnay, Pinot Noir*	155.00
2011/13	Taittinger, Comtes de Champagne Blanc de Blancs *Champagne, France*	*Chardonnay*	268.00

ROSÈ WINES & ORANGE WINES

2025	Pinot Grigio Blush, Sartori *Veneto*	Pinot grigio	44.00
2023	Il Rosé di Casanova, La Spinetta *Toscana*	Prugnolo	54.00
2023/5	Rosato delle Conchiglie, Poggiotondo *Toscana*	Sangiovese	59.75
2021	Ograde, Skerk *Friuli Venezia Giulia*	Vitovska, Malvasia, Sauv., P. Grigio	93.00
2020	“Carat”, Bressan *Friuli Venezia Giulia*	Friulano, Malvasia, Ribolla Gialla	85.00
2024	“Incanto”, La Casetta *Liguria*	Pigato	79.00

Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.

by the BOTTLE.
WHITE WINES

			Bottle
VALLE D'AOSTA			
2022	Blanc de Morgex, Ermes Pavese	*Blanc de Morgex*	88.00
TRENTINO ALTO ADIGE			
2023	☾ Riesling Renano, Maso Bergamini	*Riesling*	77.00
2023	☾ Gewürztraminer, Maso Furli	*Gewürztraminer*	78.00
2020	☾ Grüner Veltliner, Garlider	*Grüner Veltliner*	78.00
FRIULI VENEZIA GIULIA			
2025	"Bianco", Le Pianure, Andrea Stocco	*Friulano, Sauv. Blanc, Chardonnay*	39.00
2023	☾ Ribolla Gialla Collio, Tenuta Stella	*Ribolla Gialla*	68.00
2023	Chardonnay, Vie di Romans	*Chardonnay*	108.00
VENETO			
2025	Pinot Grigio "Corte Giara", Allegrini	*Pinot Grigio*	47.00
2024	☾ Soave Classico "Calvarino", Pieropan	*Garganega, Trebbiano di Soave*	79.00
LOMBARDIA			
2023	Lugana "I Frati", Ca' dei Frati	*Turbiana*	71.50
2023	Chardonnay "Sotcastel", Sandro Fay	*Chardonnay*	79.50
PIEMONTE			
2025	Cortese "Amonte", Volpi	*Cortese*	39.00
2025	Gavi di Gavi "Rovereto", Ernesto Picollo	*Cortese*	54.00
2022	Favorita, Umberto Fracassi	*Favorita*	57.00
2023	Arneis, Ronchi	*Roero Arneis*	69.00
2025	☾ Timorasso "Piccolo Derthona", La Spinetta	*Timorasso*	80.00
2023	☾ Chardonnay "Bastia", Conterno Fantino	*Chardonnay*	95.00
2020	Chardonnay "Gaia & Rey", Gaja	*Chardonnay*	365.00
TOSCANA			
2024	☾ Sauvignon Blanc, Brancaia	*Sauvignon Blanc*	54.00
2023	☾ Vernaccia di San Gimignano, Il Lebbio	*Vernaccia di San Gimignano*	57.00
2023	Chardonnay "Fabrizio Bianchi", Monsanto	*Chardonnay*	80.00
2023	Maremma Toscana "Vistamare", Gaja	*Vermentino, Viognier, Fiano*	110.00

☾ Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.

by the BOTTLE.
WHITE WINES

			Bottle
MARCHE			
2025	Verdicchio di Jesi “Consono”, Accadia	*Verdicchio*	51.50
LAZIO			
2021	“Aqua Sexiae”, Casale della regina	*Maturano, Capolongo, Pampanaro*	54.00
ABRUZZO			
2025	Trebbiano, Valle Reale	*Trebbiano d’Abruzzo*	67.00
CAMPANIA			
2025	Falanghina Beneventano, Vesevo	*Falanghina*	49.75
2025	Fiano d’Avellino, Romano	*Fiano d’Avellino*	56.00
2014	Lacryma Christi “Vigna del Vesuvio”, Villa Dora	*Coda di Volpe, Falanghina*	88.00
CALABRIA			
2024	Greco Bianco “Santa Chiara”, Terre Nobili	*Greco Bianco*	56.00
SICILIA			
2025	Etna Bianco “Aedes”, I Custodi	*Carricante*	75.00
2024	☾ “Cometa”, Planeta	*Fiano*	93.00
2024	Etna Bianco “Idda”, Gaja & Graci	*Carricante*	110.00
SARDEGNA			
2025	Vermentino “Saragat”, Cantina Atzei	*Vermentino*	51.00
2023	Barbagia Bianco “Granatza”, Vinzas Artas	*Guarnaccia*	76.00

☾ Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.

The FINEST
RED WINES

			Bottle
...VENETO			
2019/20	Amarone Classico “Ca Coato”, Antolini Marano di Valpolicella	*Corvina, Rondinella, Corvinone*	115.00
2013	Amarone della Valpolicella, Brolo dei Giusti Valpantena-Montorio	*Corvina, Corvinone, Rondinella, Molinara*	135.00
2020	Amarone Classico, Allegrini Fumane	*Corvina, Corvinone, Rondinella, Oseleta*	148.00
...PIEMONTE			
2022	Barbaresco, Bruno Rocca Barbaresco	*Nebbiolo*	130.00
2020	Barbaresco, Gaja Barbaresco	*Nebbiolo*	350.00
2017	Barbaresco “Sori’ S. Lorenzo”, Gaja Barbaresco	*Nebbiolo*	695.00
2020	Barolo “Perno”, Elio Sandri Monforte d‘Alba	*Nebbiolo*	135.00
2020	Barolo “Sori Ginestra”, Conterno Fantino Monforte d‘Alba	*Nebbiolo*	170.00
2019	Barolo “Conteisa”, Gaja La Morra	*Nebbiolo*	435.00
2017	Barolo “Vigna la Rosa”, Fontanafredda Serralunga d’Alba	*Nebbiolo*	143.00
...TOSCANA			
2020	“Magari”, Gaja Castagneto Carducci	*Cabernet Franc, Cabernet Sauvignon, Petit Verdot*	122.00
2016	Vino Nobile di Montepulciano “Sileo”, Il Macchione Valle delle Caggiole	*Montepulciano, Sangiovese*	160.00
2018	Maremma Rosso “12 Uve”, Paradiso di Frassina Montalcino	*Sangiovese, Cab. Sauvignon, Syrah, Cesanese, Ancellotta, Alicante, Cabernet Franc, Merlot, Carmenere, Canaiolo, Ciliegiolo*	79.00
2018	Brunello di Montalcino “Mozart”, Paradiso di Frassina, Montalcino	*Sangiovese*	110.00
2017	Brunello di Montalcino, Biondi Santi Montalcino	*Sangiovese*	320.00

Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.

by the BOTTLE.
RED WINES

TRENTINO ALTO ADIGE			**Bottle**
2023	Pinot Nero, Franz Haas	*Pinot Nero*	81.00
2021	☾ Blauburgunder Südtirol, Garlider	*Pinot Nero*	102.00
FRIULI VENEZIA GIULIA			
2025	“Rosso” Le Pianure, Andrea Stocco	*Merlot, Cabernet Sauvignon*	39.00
2025	Pinot Nero, Stocco	*Pinot Nero*	54.00
2022	Merlot “Vecchie Viti”, Stocco	*Merlot*	59.75
2022	“Vertigo”, Livio Felluga	*Merlot, Cabernet Sauvignon*	79.00
2020	Pinot Nero, Bressan	*Pinot Nero*	95.00
VENETO			
2025	☾ Bardolino Classico, Casaretti	*Corvina, Rondinella, Sangiovese*	54.00
2022	Valpolicella Ripasso, Antolini	*Corvina, Corvinone, Rondinella*	67.50
2021	Secco Bertani, Bertani	*Corvina, Sangiovese, Syrah, Cab. Sauv.*	72.00
2017/18	Valpolicella Superiore “Velluto”, Meroni	*Corvina, Corvinone, Rondinella, Molinara*	77.00
LOMBARDIA			
2018/19	Nebbiolo Valtellina Superiore, Fay	*Chiavennasca*	95.00
2022	Inferno Valtellina Superiore, Marco Ferrari	*Chiavennasca*	97.00
2017	☾ Sforzato “Vino Sbagliato”, Dirupi	*Chiavennasca*	155.00
PIEMONTE			
2024	Dolcetto d’Alba “Vigna la Costa”, Piero Benevelli	*Dolcetto*	59.50
2023	☾ “Ca’ di Pian” Barbera d’Asti Superiore, La Spinetta	*Barbera*	79.50
2024	☾ Barbera d’Alba “Vignota”, Conterno Fantino	*Barbera*	79.75
2022	Nebbiolo d’Alba, Elio Sandri	*Nebbiolo*	87.00
2021	Barolo, Eraldo Viberti	*Nebbiolo*	95.00
2022	☾ “Donna Elena” Barbera d’Alba Superiore	*Barbera*	110.00
EMILIA-ROMAGNA			
2020	Rubicone Rosso “Aulente”, San Patrignano	*Sangiovese*	57.00
TOSCANA			
2023	☾ Cabernet Sauvignon N2, Brancaia	*Cabernet Sauvignon*	85.00
2022	Chianti Classico, Fontodi	*Sangiovese*	88.00
2021	Chianti Classico Riserva, Monsanto	*Sangiovese*	91.00
2020/21	☾ Bolgheri Rosso, Tenuta Meraviglia	*Cabernet Franc*	99.00

☾ Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.

by the BOTTLE.
RED WINES

			Bottle
MARCHE			
2024	Lacrima di Morro d'Alba, Cantine Belisario	*Lacrima di Morro*	53.50
ABRUZZO			
2024	Montepulciano d'Abruzzo "Alta Quota"	*Montepulciano*	63.50
CAMPANIA			
2011	Taurasi, Perillo	*Aglianico*	105.00
PUGLIA			
2025	Primitivo del Salento, Boheme	*Primitivo*	39.00
2024	Negroamaro del Salento, Mocavero	*Negroamaro*	49.75
? *2023*	Primitivo di Manduria "Vigne Vecchie"	*Primitivo*	89.00
SICILIA			
2023/24	Nero d'Avola "Il Passo Verde", Vigneti Zabù	*Nero d'Avola*	47.00
2020	Etna Rosso "Idda", Gaja & Graci	*Nerello Mascalese*	103.00
SARDEGNA			
2023	Carignano del Sulcis, Grotta Rossa, Santadi	*Carignano*	51.00
2022	"Ghirada Fittiloghe", VikeVike	*Cannonau*	88.00
2020	"Terre Brune", Cantina Santadi	*Carignano, Bovaleddu*	110.00
2019	Barbagia Rosso "Ghirada Ocruarana", Teularju	*Cannonau*	120.00



Organic / Biodynamic wines.
Wines are served with a measure of 125ml. A discretionary 12.5% of service charge will be added to your bill.
175ml measurements are available upon request. All prices includes VAT.