

CONTACT US

3a Electric Boulevard, London SW11 8BJ
@tozibattersea
T: 0203 833 8200 E: info@tozibattersea.co.uk

TOZI

PIZZERIA + CICCETTI BAR

BATTERSEA

OPENING HOURS

Monday & Tuesday 12pm – 5pm
Wednesday – Sunday 12pm – 10pm

CICCETTI

Traditionally served in Venice, Cicchetti are small dishes designed to be shared, send out as soon as its ready.

Nocellara olives	5
Rosemary focaccia, olive oil	6
Zucchini fritti, grated Parmigiano	8
Calamari fritti, lemon	11
Roasted beetroot, goat's curd, hazelnuts, red wine vinaigrette	9
Burrata, heritage tomatoes, pinenut pesto	13
Beef carpaccio, pickled enoki, Parmigiano	11
Aubergine Parmigiana	13
Chicken cacciatora, tomatoes, olives	16
Parma ham, aged 30 months	14
Gorgonzola aged 90 days, 100% cow's milk	10

PASTA

Pappardelle, wild boar, pecorino	20
Trofie, wild mushrooms, cavolo nero, Parmigiano vegano	16
Risotto, delica pumpkin, Parmigiano	17
Lobster linguine, garlic, chilli	32

CONTORNI

Fries	6
Truffle fries	8
Rocket & Parmigiano salad	6
Sprouting broccoli, chilli	6

PIZZA

Napoli	15
Fior di latte, San Marzano tomatoes, anchovies, olive, garlic	
Fennel sausage & 'Nduja	17
San Marzano tomatoes, fior di latte	
Black Truffle	19
Truffle mascarpone, mozzarella, Parmigiano, portabello mushroom	
Roast artichoke	18
Asparagus, artichoke pinenut pesto, lemon, rosemary	
Lobster	24
Roast datterini tomatoes, poached lobster, gremolata, sea vegetables	
Roasted Delicia pumpkin	18
Vegan 'nduja, caramelised onion, tenderstem, broccoli, crispy sage, Parmigiano vegano	
Margherita	14
San Marzano tomatoes, fior di latte, basil	
Salami	15
San Marzano tomatoes, fior di latte	
Parma ham	19
San Marzano tomatoes, burrata, rocket	

DIP

Garlic & herb	2
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DOLCI

Orange chocolate tart	6
Caramelised lemon tart, meringue	6
Pistachio tiramisu	9
Selection of ice cream & sorbets	per scoop 2.50

Kids menu available, please ask your server.

2 courses for £12.50

3 courses for £15 & a kids juice.

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.

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