

**CONTACT US**

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

**TOZI**

PIZZERIA + CICCETTI BAR

**OPENING HOURS**

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

**CICCETTI**

BATTERSEA

**BRUNCH PIZZETTA**

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

**PASTA**

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

**CONTORNI**

Fries (vg)	6
Truffle fries (v)	8
Rocket & Parmigiano salad (v) (gf)	6
Sprouting broccoli, chilli (vg) (gf)	6

**DOLCI**

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

Kids menu available, please ask your server.

2 courses for £12.50

3 courses for £15 & a kids juice.

Eggs alla Royale Smoked salmon, keta caviar, dill	16.5
Eggs alla benedict Crispy bacon, parmesan	16.5
Eggs alla Florentine Tartufo (v) Portobello mushroom, spinach, black truffle	16.5
Pepperonata fried eggs (v) Red pepper, onion, ricotta, basil	15
Eggs with avocado e pomodoro (v) Sundried tomato, parsley, chili, mixed seeds	15
Nutella and banana (v) Hazelnut marshmallow	9

**CLASSIC BRUNCH**

Seasonal fruit & mint salad (vg)	8.5
Granola, coconut (vg) or Greek yoghurt, seasonal fruit	8.75
Pancakes, seasonal fruit compote, coconut (vg) or Greek yoghurt	10
Pancakes, streaky bacon, maple syrup	11

**PIZZA**

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

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

 <b>NEGRONI RISTRETTO</b> 14	AVAILABLE ALCOHOL FREE 10.00
Plymouth gin, coffee brewed Campari, blackcurrant Vermouth, vanilla, Amaretto	
 <b>CAPRESE NEGRONI</b> 14	
Malfy Gin, tomato and basil Campari, burrata Vermouth	
 <b>BERGAMOT SBAGLIATO</b> 14	
TOZI Vermouth blend, Campari, bergamot, Prosecco	

### APERITIVI

 <b>VENETIAN SPRITZ</b> 14	AVAILABLE ALCOHOL FREE 10.00
Absolut, pink peppercorn, grapefruit peach & jasmine soda, Prosecco rose	
 <b>FIG LEAF AMERICANO</b> 14	
Fig leaf Aquitania amaro, TOZI vermouth, Campari, pinot grigio soda	
 <b>RASPBERRY &amp; PEACH ADONIS</b> 14	
Cocchi Americano, raspberry, peach dry Vermouth, fino sherry	

### BRUNCH SPECIALS

 <b>FIG LEAF GARIBALDI</b> 14	Campari, fig leaf, orange
 <b>BLOODY MARIA</b> 14	Ojo de Dios Mezcal, tomato, Tozi spice mix, citrus, tajin
 <b>ROSSINI</b> 14	Strawberry, mint, Ruggeri prosecco

## 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
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