

CONTACT US

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PIZZERIA + CICCETTI BAR

OPENING HOURS

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

CICCETTI

BATTERSEA

BRUNCH PIZZETTA

Traditionally served in Venice, Ciccetti 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, balsamic (VG)	6
Zucchini fritti, 28 days aged Parmesan	8
Calamari fritti, lemon	11
Beetroot carpaccio, goat cheese mousse, crushed hazelnuts (V, GF, N)	12
Burrata, heritage tomatoes, balsamic (V, GF)	12
Beef tartare, dry olives, sourdough crackers	14
Aubergine Parmigiana (GF)	13
Gorgonzola aged 90 days, mostarda chutney (V, GF)	10

MAIN COURSE

Veal Milanese, rosemary	25
Grilled sea bass, salsa fresca, lemon (GF)	27
Beef tagliata, rocket, Parmesan, balsamic (GF)	36

PASTA

Pappardelle, wild boar, pecorino	22
Trofie, wild mushrooms, radicchio, hazelnut, vegan Parmesan (VG, N)	18
Lobster linguine, garlic, chilli	32
Cacio e Pepe rigatoni on pecorino wheel (for two)	40

CONTORNI

Fries (VG)	6
Truffle fries, aged Parmesan (V)	9
Rocket & Parmesan, balsamic glaze (GF)	6
Sprouting broccoli, shallot dressing, chilli (VG, GF)	7
Mixed leaf salad (VG)	6

DIP

Garlic & herb (V)	2
Sesame spiced mayo (N)	2
Pesto & sundried tomato (V, N)	2

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

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
No avo Broad bean guacamole, poached eggs, smoked salmon	14
Nutella and banana (V, N) Hazelnut, marshmallow	9

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) 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 & funghi Truffle mascarpone, mozzarella, Parmigiano, portabello mushroom	20
Roast artichoke (N) Asparagus, artichoke pinenut pesto, lemon, rosemary	18
Lobster Roast datterini tomatoes, poached lobster, gremolata, sea vegetables	30
Salami San Marzano tomatoes, fior di latte	15
Parma ham San Marzano tomatoes, burrata, rocket	19
Grilled octopus Tomato sauce, lemon zest, chili	25
Carbonara Smoked pancetta, cacio e pepe, caramelised onion	18

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
AVAILABLE ALCOHOL FREE	10.00
Plymouth gin, Campari, TOZI vermouth	
 WHITE NEGRONI	15
Malfy 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	
 AUDACE	14
Malfy rosa, elderflower, Prosecco Rosé, London Essence pink grapefruit, soda	
 VIVACE	14
Malfy lemon, bergamot, Prosecco Brut, London Essence soda water	

BRUNCH SPECIALS

 BLOODY MARIA	14
Ojo de Dios Mezcal, tomato, Tozi spice mix, citrus, tajin	
 ROSSINI	14
Strawberry, mint, Ruggeri prosecco	
 BELLINI	14
Peach, 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, 2024	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 2023	9.00	25.00	38.00
Gavi Di Gavi Rovereto, Piccolo Piemonte, 2024			65.00
Chardonnay Delle Venezie, Le Pianure Friuli, 2022	14.00	38.00	57.00
Sauvignon Delle Venezie, Le Pianure Friuli, 2024	15.00	39.00	58.00
Bianco, Le Pianure Friuli, N/V,			51.00
Pinot Grigio, Colterenzio Alto Adige, 2024	13.00	34.00	52.00
Trebbiano/Garganega, Ponte Pietra Veneto 2024			39.00
Fiano, Tnute Oristaldi Sicilia, 2024			47.00

Verdicchio Classico Macerceoato, Evelyn, Orange Accadia Marche, 2021	76.00
Torretta Bianco Lazio, Orange, La Torretta Lazio, 2020	99.00
Falanghina ‘Vulpis’, Fattoria Alois Campania, 2022	60.00
Vermentino Villa Solais, Santadi Sardegna, 2024	42.00

ROSSO

	175ML	500ML	750ML
Rosso, Le Pianure Friuli, 2023			49.00
Pinot Nero, Colterenzio, Alto Adige, 2023			67.00
Valpolicella Classico ‘Velluto’, Meroni Veneto, 2017			70.00
Chianti ‘Podere Del Filandra’, Buccienera Toscana, 2022	16.00	42.00	64.00
12 Uve Rosso, Paradiso Di Frassina Toscana, 2019			96.00
Sangiovese Organic ‘Era’, Cantina Volpi Abruzzo, 2024	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 Mascalcese ‘Molino A Vento’, Tenute Oristaldi Sicilia, 2024			46.00
Nero D’avola ‘Déraciné’, Pianogrillo Sicilia, 2019			76.00
Carignano Del Sulcis ‘Grottarossa’, Santadi Sardegna, 2020			52.00