

## CONTACT US

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PIZZERIA + CICCETTI BAR

BATTERSEA

## OPENING HOURS

Monday – Sunday 12pm – 10pm

## CICCETTI

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, 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 |
| Parma ham, aged 30 months (GF)                                       | 14 |
| Gorgonzola aged 90 days, mostarda chutney (GF)                       | 10 |
| Taleggio cheese, mostarda chutney                                    | 10 |
| Fregola salad, artichoke, sun-dried tomato, herbs, pomegranate (VG)  | 12 |
| Mushroom arancini, black truffle alioli (V)                          | 12 |
| Sicilian prawns, chili, garlic, lemon (GF)                           | 16 |

## MAIN COURSE

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

## CONTORNI

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

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

## PIZZA

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Margherita (V)<br>San Marzano tomatoes, fior di latte, basil                              | 14 |
| Napoli<br>Fior di latte, San Marzano tomatoes, anchovies, olive, garlic                   | 15 |
| Fennel sausage & 'Nduja<br>San Marzano tomatoes, fior di latte                            | 17 |
| Black Truffle & funghi<br>Truffle mascarpone, mozzarella, Parmigiano, portabello mushroom | 20 |
| Roast artichoke (N)<br>Asparagus, artichoke pinenut pesto, lemon, rosemary                | 18 |
| Lobster<br>Roast datterini tomatoes, poached lobster, gremolata, sea vegetables           | 30 |
| Salami<br>San Marzano tomatoes, fior di latte                                             | 15 |
| Parma ham<br>San Marzano tomatoes, burrata, rocket                                        | 19 |
| Grilled octopus<br>Tomato sauce, lemon zest, chili                                        | 25 |
| Carbonara<br>Smoked pancetta, cacio e pepe, caramelised onion                             | 18 |

## DIP

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

## PASTA

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Pappardelle, wild boar, pecorino                                    | 22 |
| Trofie, wild mushroom, radicchio, hazelnut, vegan Parmesan (VG, N)  | 18 |
| Risotto primavera, asparagus, wild garlic, mint, aged Parmesan (GF) | 18 |
| Lobster linguine, garlic, chilli                                    | 32 |
| Cacio e Pepe rigatoni on pecorino wheel (for two)                   | 40 |

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 |
| Malfy Gin, Italicus, Cocchi Americano Vermouth                                                      |    |
|  NEGRONI SBAGLIATO | 15 |
| Campari, TOZI Vermouth, Ruggeri Prosecco                                                            |    |

APERITIVI

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
|  FIERO  | 14 |
| Malfy Original, 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 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 20224    |       |       | 39.00 |
| Fiano, Tnute Oristaldi Sicilia, 2024              |       |       | 47.00 |

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| Verdicchio Classico Macerato, 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, Mocadover 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 |