

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, 24 months aged Parmesan	8
Calamari fritti, lemon	11
Beetroot carpaccio, goat cheese mousse, crushed hazelnuts (V, GF, N)	12
Burrata, fresh figs, black dry olives, caramelised pecans, balsamic (V, N, GF)	14
Beef tartare, dry olives, sourdough crackers	14
Aubergine Parmigiana (GF)	13
Selection of Italian cured meats & cheeses	26
Parma ham, aged 30 months (GF)	14
Gorgonzola aged 90 days, mostarda chutney (GF)	10
Beef meatballs, marinara sauce, Parmesan	12
Grilled hispi cabbage, Kalamata olives, citronette, chives (VG, GF)	10
Mushroom arancini, black truffle alioli (V)	12
Sicilian prawns, chili, garlic, lemon (GF)	16

MAIN COURSE

Veal Milanese, salsa fresca, grilled lemon	28
Whole lemon sole, brown butter, capers, lemon	35
Sirloin steak tagliata, rocket, Parmesan shavings, balsamic (GF)	36

CONTORNI

Fries	6
Truffle fries, aged Parmesan	9
Rocket & Parmesan, balsamic glaze (GF)	6
Green beans, shallots, roasted almond flakes (VG)	6
Crispy polenta chips, Parmesan, garlic dip (V)	6
Mixed leaf salad (VG)	6

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 pumpkin (V) Fior di latte, gorgonzola, black aioli	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 San Marzano tomato sauce, lemon zest, chili	25
Carbonara 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 Milanese, saffron, Parmesan (V, GF)	22
Lobster linguine, cherry tomatoes, garlic, chilli	32
Cacio e Pepe rigatoni on pecorino wheel (for two)	40
Buffalo ricotta ravioli, black truffle (V)	23

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

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
Plymouth 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	
 VIVACE	14
Malfy Lemon, bergamot, rhubarb, Prosecco Brut, London Essence soda water	
 FIERO	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 Emilia Romagna, 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 Veneto, N/V	9.00	25.00	40.00
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, 39.00 Ponte Pietra Veneto, 2022			39.00
Fiano Molino A Vento, Tenute Oristaldi Toscana, 2021			47.00

Torretta Bianco Lazio, Orange, La Torretta Lazio, 2021 99.00

Falanghina 'Vulpis', Fattoria Alois Campania, 2022 99.00

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', Buccianera 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, Mocavero 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