

CONTACT US

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PIZZERIA + CICCCHETTI BAR

BATTERSEA

OPENING HOURS

Monday & Sunday 12pm – 10pm

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

CICCCHETTI

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
Gorgonzola aged 90 days, mostarda chutney (GF)	10

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

PASTA

Pappardelle, wild boar, pecorino	22
Trofie, wild mushroom, radicchio, hazelnut, vegan Parmesan (VG, N)	18
Lobster linguine, cherry tomatoes, garlic, chilli	32
Cacio e Pepe rigatoni on pecorino wheel (for two)	40
Buffalo ricotta ravioli, black truffle (V)	23

CONTORNI

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

DIP

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

BRUNCH PIZZETTA

Eggs alla Royale Smoked salmon, keta caviar, dill	16.5
Eggs alla benedict Crispy bacon, Parmesan	16.5
Eggs alla Florentine Tartufo Portobello mushrooms, spinach, black truffle	16.5
Pepperonata fried eggs Red peppers, onions, ricotta, basil	15
No avo Bread bean guacamole, poached eggs, smoked salmon	14
Nutella and banana (V, N) Hazelnuts, marshmallows	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 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

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	
 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 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