

OPENING HOURS

Monday & Sunday 12pm – 10pm

CONTACT US

3a Electric Boulevard, London SW11 8BJ
@tozibattersea

T: 0203 833 8200 E: info@tozibattersea.co.uk

TOZI

PIZZERIA + CICCETTI BAR

BATTERSEA

Invisible Chips £1.00

Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

Thanks for chipping in.

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

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
Homemade rosemary focaccia, olive oil, balsamic (VG)	6
Zucchini fritti, 24 months aged Parmesan (V)	8
Calamari fritti, lemon	12
Burrata, sun-dried tomato pesto, fried capers, Taggiasche olives, pine nuts, basil (GF, V, N)	15
Beef tartare, dry olives, sourdough crackers	14
Aubergine Parmigiana (GF, V)	13
Superfood salad, quinoa, sweet potato, pomegranate, green beans, sweet red peppers, baby gem, mixed seeds (VG)	14
Add grilled chicken or smoked salmon	5

MAIN COURSE

Veal Milanese, grilled lemon	28
Grilled butterfield sea bass, salsa fresca (GF)	28
Ribeye tagliata, rocket, Parmesan shavings, balsamic (GF)	36
Add peppercorn sauce	3

PASTA

Pappardelle, wild boar, pecorino	23
Trofie, broad beans, peas, asparagus, vegan cheese, pine nuts (VG, N)	18
Lobster linguine, cherry tomatoes, garlic, chilli	36
Cacio e Pepe rigatoni on pecorino wheel (for two)	40
Seafood risotto, clams, mussels, prawns, bisque	28

CONTORNI

Fries	6
Rocket & Parmesan, balsamic glaze (GF)	6
Grilled asparagus, Parmesan shavings, olive oil & lemon (V)	8
Mixed leaf salad (VG)	6
DIP	
Garlic & herb (V)	2
Vegan Nduja (VG)	2
Pesto & sundried tomato (V, N)	2

BRUNCH PIZZETTA

Eggs Royale	16.5
Smoked salmon, keta caviar, dill	
Eggs Benedict	16.5
Crispy bacon, Parmesan	
Eggs Florentine Tartufo	16.5
Portobello mushrooms, spinach, black truffle	
Peperonata fried eggs	15
Red peppers, onions, ricotta, basil	
No avo	14
Broad bean guacamole, poached eggs, smoked salmon	
Nutella & banana (V, N)	9
Hazelnuts, marshmallows	

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)	14
San Marzano tomatoes, fior di latte, basil	
Napoli	15
Fior di latte, San Marzano tomatoes, anchovies, olive, garlic	
Fennel sausage & 'Nduja	17
San Marzano tomatoes, fior di latte	
Black Truffle & funghi	24
Truffle mascarpone, mozzarella, Parmigiano, portobello mushroom (V)	
Vegetarian	18
Grilled courgette, aubergine, red peppers, cherry tomatoes, fior di latte (V)	
Lobster	32
Roast datterini tomatoes, poached lobster, gremolata, sea vegetables	
Salami	15
San Marzano tomatoes, fior di latte	
Parma ham	19
San Marzano tomatoes, burrata, rocket	
Four Cheeses	20
Goat cheese, Gorgonzola, Parmesan, fior di latte (V)	
Carbonara	18
Smoked pancetta, cacio e pepe, caramelised onion	

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	21.00	139.00

ROSATO

	175ML	500ML	750ML
Pinot Grigio Blush delle Venezie, Sartori Veneto, 2023	8.50	23.00	34.00

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, 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				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, 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