OPENING HOURS

Monday - Sunday 12pm – 10pm

CONTACT US

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TOZI

PIZZERIA + CICCHETTI 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.

CICCHETTI

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	8
Calamari fritti, lemon	12
Burrata, fresh figs, dried black olives, caramelised pecans, balsamic (GF, V)	15
Beef tartare, dry olives, sourdough crackers	14
Aubergine Parmigiana (GF, V)	12
Grilled king prawns, vegan nduja, butter, parsley (GF)	16
Beef meatballs, marinara sauce, Parmesan	13

MAIN COURSE

Chicken Milanese, Parmesan butter, grilled lemon	25
Grilled butterflied sea bass, salsa fresca (GF)	36
Sirloin steak tagliata, rocket, Parmesan shavings, balsamic (GF)	36
Superfood salad, quinoa, roasted pumpkin, pomegranate, tendersteam broccoli, baby gem lettuce and mixed seeds	15
Add grilled chicken or smoked salmon (VG, GF)	5

PASTA

Pappardelle, wild boar, Pecorino	23
Strozzapreti, porcini, mushrooms, vegan cream, chives, lemon zest (VG)	22
Lobster linguine, cherry tomatoes, garlic, chilli	36
Spinach and ricotta cannelloni, tomato sauce, Parmesan	20

CONTORNI

Fries	6
Rocket & Parmesan, balsamic glaze (GF)	6
Tenderstem broccoli, garlic, chilli (VG)	6
Mixed leaf salad (VG)	6

DIP

Garlic & herb (V)	2
Vegan nduja (VG)	2
Hot Honey	2

BRUNCH PIZZETTA

Eggs Royale Smoked salmon, keta caviar, dill	16.5
Eggs Benedict Crispy bacon, Parmesan	16.5
Eggs Florentine Tartufo Portobello mushrooms, spinach, black truffle	16.5
Peperonata Fried Eggs Red peppers, onions, ricotta, basil	15
No Avo Broad bean guacamole, poached eggs, smoked salmon	14

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) (Available GF) San Marzano tomatoes, fior di latte, basil	15
Napoli Fior di latte, San Marzano tomatoes, anchovies, olive, garlic	17
Fennel sausage & 'Nduja San Marzano tomatoes, fior di latte	18
Black Truffle & Funghi (V) Truffle mascarpone, mozzarella, Parmigiano, portobello mushroom	24
Vegetarian (V) (Available GF) Grilled courgettes, aubergines, red peppers, cherry tomatoes, fior di latte	18
Salami (Available GF) San Marzano tomatoes, fior di latte	17
Parma ham San Marzano tomatoes, burrata, rocket	20
Four Cheeses (V) Goat's cheese, Gorgonzola, Parmesan, fior di latte	20
Carbonara Smoked pancetta, cacio e pepe, caramelised onion	18
Roasted Pumpkin (V) Fior di latte, Gorgonzola, vegan nduja, crispy sage	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

STRAWBERRY NEGRONI 14
Malfy gin arancia, Sipello, strawberry liqueur

ELDERFLOWER SBAGLIATO 14
Fair elderflower, Luxardo bitter, Prosecco

TOZI SPECIALS

ITALIAN PALOMA 14
Grappa, limoncello, London Essence grapefruit soda, lime juice

GREEN & TONIC 14
Malfy gin original, Fair cucumber, London Essence rosemary tonic

GARIBALDI 14
Campari, orange juice

TOZI SPRITZES

VENETIAN SPRITZ 15
AVAILABLE ALCOHOL FREE 11
Absolut Elyx vodka, Aperitivo Select, Grapefruit, London Essence Peach & Jasmine Soda, Prosecco rose'

GOLDEN SPRITZ 14
AVAILABLE ALCOHOL FREE 11
Beesou, fig liqueur, London Essence pineapple soda, 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 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	9.00	25.00	38.00

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			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', 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