

TOZI

RESTAURANT & BAR

LONDON

APERITIVO & NEGRONI



Spritz Padovano

14.00

Campari, Cynar, Prosecco
Bitter, fresh, herbal



Breaking Bad

15.00

Grappa Amara, Cointreau, Montenegro,
Fever tree lemonade
Herbal, fresh, citrusy



La Dolce Vita

15.00

Greygoose Citron Vodka, floral syrup,
Creme de Peche, Franciacorta
Floral, sweet, fizzy



An American in Rome

14.00

Campari, Savoia Americano, plum juice,
Fever Tree Indian tonic water
Bitter, fruity, fresh



Garibaldi upside down

14.00

Campari, clarified orange juice
Citrus, elegant, bitter



Milan-Berlin-Marseille

14.00

Campari, Belsazar Rose Vermouth, Suze
Light, elegant



VII Negroni

15.00

Seven Hills Gin, Creme de Violette,
Italicus, Mancino Ambrato
Floral, light



Forget About it

14.00

Cherries infused Maker's Mark,
Cocchi di Torino, Campari
Fruity, mature



Limited Edition

15.00

Gin del Professore,
Vermouth del Professore, Campari
Aromatic, woody



Just one more

16.00

Tanqueray N°ten Gin, Campari, Aperitivo Berto
Herbal, smooth

TOZI COCKTAILS



Penicillin at Tozi

16.00

Madre Mezcal, Tapatio Anejo,
King's ginger liqueur, agave
Spicy, smoky, sharp



Lady Simplicity

14.00

Hendrick's Gin, cucumber juice,
rose and mint syrup
Sensual, fresh, scented



A drink you can't refuse

16.00

Toki Suntory Whisky, Cadello88,
Adriatico Roasted Almonds, Cherry bitter
Woody, fruity, sweet



Let's Fly Away

16.00

Haku Vodka, clarified lemon juice,
Mancino Sakura, Italicus
Sensual, fresh, scented



P.O.V.

15.00

Ballantine's Scotch, clarified lemon juice,
Angostura bitter, coconut milk punch
Round, sweet, nutty



Rusty Nail

20.00

The Macallan Double Cask 12 Year
Old, Drambuie, pineapple shrub,
Angostura bitter, Fever Tree soda water
Wild, aromatic, elegant



Papa Sunset

15.00

Don Papa Rum, Bitter Berto, Chambord,
grapefruit juice, maple syrup
Fruity, bitter, elegant



Lost in Japan

15.00

Toki Suntory Whisky, matcha syrup,
Pino Mugo liqueur, Miraculous foamer
Exotic, smooth, elegant



I hardly know her

15.00

Courvasier VSOP, Adriatico crushed almond,
Apricot, Maraschino, Miraculous foamer
Creamy, sweet, nutty



Rhubarb Cosmopolitan

16.00

Rhubarb Chase Vodka, Triple Sec,
cranberry juice, lime juice, Rhubarb bitter
Sweet, sour, fruity



Don't trust the Chef

15.00

El Gobernador Pisco, Kiwi, Green
Chartreuse, Miraculous foamer
Tropical, exotic, refreshing



Citrus Heaven

16.00

Sipsmith London Dry Gin, Aperitivo Berto,
Italicus, Campari, orange juice,
Miraculous foamer
Elegant, citrusy, scented

"Raise you glass to the art of mixology, where imagination knows no limits"

BUBBLES

	Glass	750ml
Prosecco Brut Argeo, Ruggeri – 2021, <i>Veneto</i>	10.00	42.00
Prosecco Brut Argeo Rose, Ruggeri – 2021, <i>Veneto</i>		45.00
“Cloudy Prosecco”, Sottoriva, Malibran – NV, <i>Veneto</i>		57.00

FINE ITALIAN BUBBLES

	Glass	750ml
Franciacorta Brut, La Montina – NV, <i>Lombardia</i>	16.00	92.00
Millesimato Pas Dose, Contratto – 2019, <i>Piemonte</i>		84.00
Glera 18/10, Skerk – 2020, <i>Friuli</i>		97.00

CHAMPAGNE

	Glass	750ml
Taittinger Brut Reserve - NV	19.00	105.00
Devaux, “Coeur des Bar” Blanc de Noirs - NV		99.00
Laurent Perrier Cuvee Rose’ - NV		150.00
Taittinger, Comtes de Champagne Blanc de Blancs - 2011		260.00

ROSÉ WINES

	Glass	500ml	750ml
Pinot Grigio Blush, Sartori – 2021/22, <i>Veneto</i>	10.00	33.00	42.00
Rosato delle Conchiglie, Poggiotondo – 2022, <i>Toscana</i>  <i>Sangiovese</i>			59.00

WHITE WINES

	Glass	500ml	750ml
Gewurztraminer, Maso Furli – 2021, <i>Trentino</i> 	16.00	52.50	72.00
Gruner Veltriner Sudtirolo – 2019, <i>Trentino</i> 			77.00
<i>Anisos Vallagarina, Eugenio Rosi – 2019, Trentino (Orange Wine)</i>			79.50
<i>Chardonnay, Nosiola</i>			
<i>Shweizer Manna, Franz Haas – 2021, Trentino</i>			79.50
<i>Riesling, Chardonnay, Kerner, Sauvignon Blanc</i>			
Bianco Le Pianure – 2022, <i>Friuli</i>	9.00	27.00	37.00
<i>Chardonnay, Pinot Bianco</i>			
Ribolla Gialla “Botis”, Stocco – 2019/20, <i>Friuli</i>	12.00	39.00	53.00
Ograde, Skerk – 2020, <i>Friuli (Orange Wine)</i>			86.00
<i>Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio</i>			
Chardonnay “Vie di Romans” – 2021, <i>Friuli</i>			105.00
Pinot Grigio Corte Giara, Allegrini – 2022, <i>Veneto</i>	10.50	34.00	46.00
Bianco Veneto “San Vincenzo”, Anselmi – 2022, <i>Veneto</i>	11.75	38.00	52.00
Soave Classico “Calvarino”, Piero Pan – 2021, <i>Veneto</i>			75.00
<i>Garganega, Trebbiano di Soave</i>			
Lugana, Ca’ Lojera – 2022, <i>Lombardia</i>			59.00
<i>Trebbiano di Lugana</i>			
“Sotcastel”, Sandro Fay – 2021, <i>Lombardia</i>			79.00
<i>Chardonnay</i>			
Cortese Amonte, Volpi – 2021/22, <i>Piemonte</i>			37.00
Gavi del Comune di Gavi, Ernesto Picollo – 2023, <i>Piemonte</i>	11.75	38.00	52.00
<i>Cortese</i>			
“Gaia & Rey” Langhe Chardonnay, Gaja – 2020, <i>Piemonte</i>			340.00
Timorasso “Piccolo Derthona”, La Spinetta – 2022, <i>Piemonte</i>			76.00
Favorita Marine, Marina Coppi – 2019, <i>Piemonte</i>			84.00
Chardonnay Bastia Langhe, Conterno Fantino – 2021, <i>Piemonte</i>	19.75	65.00	88.00
<i>Carlaz Bianco, Primaterra – 2018, Liguria (Orange Wine)</i>			83.00
<i>Vermentino</i>			
Aulente Bianco, San Patrignano – 2021, <i>Emilia Romagna</i>			55.00
<i>Sauvignon, Chardonnay</i>			

...WHITE WINES

	Glass	500ml	750ml
"Notte Di Luna" , Ca De Noci – 2021, <i>Emilia Romagna</i>  <i>Moscato Gialla, Spergola, Malvasia Aromatica</i>			73.00
Vernaccia di San Gimignano, Il Lebbio – 2021, <i>Toscana</i>			53.00
"Vistamare " Ca' Marcanda, Gaja – 2022, <i>Toscana</i> <i>Vermentino, Viognier</i>	20.50	67.50	92.00
Chardonnay Castello di Monsanto, Fabrizio Bianchi – 2021, <i>Toscana</i>			75.00
"Lincontro" Bianco, Terre di Confine – 2019, <i>Toscana</i> <i>Vermentino, Albarola, Moscato Giallo</i>			79.50
Pecorino Colline Pescaresi, Marchesi Migliorati – 2022, <i>Abruzzo</i> 			49.00
Verdicchio di Jesi "Consono", Accadia – 2022, <i>Marche</i> <i>Trebbiano</i>			49.00
La Torretta Bianco – 2020, <i>Lazio (Orange Wine)</i> <i>Trebbiano, Malvasia</i>			61.00
Caprettone Vesuvio, Villa Dora – 2020, <i>Campania</i>			57.00
Lacrima Christi Vesuvio "Vigna del Vulcano" , Villa Dora – 2014, <i>Campania</i>			87.00
Kalimera, Biancolella d'Ischia, Cenatiempo – 2019, <i>Campania</i>			78.00
Gravina Bianco, Botromagno – 2022, <i>Puglia</i> <i>Greco, Malvasia</i>			54.00
Cometa, Planeta – 2021, <i>Sicilia</i> <i>Fiano</i>			88.00
Sauvignon Blanc "Urre di Mare", Mandrarossa – 2022, <i>Sicilia</i>	11.75	38.00	52.00
"Flaneur" Grillo, Pianogrillo – 2021, <i>Sicilia</i>			56.00
Zibibbo, Tenute Orestiadi – 2022, <i>Sicilia</i>			54.00
Etna Bianco "Aedes", I Custodi – 2022, <i>Sicilia</i> <i>Carricante</i>			68.00
Vermentino "Saragat", Cantina Atzei – 2022, <i>Sardegna</i>	11.00	36.00	49.00
Bianco Romangia, Dettori – 2020 <i>Sardegna (Orange Wine)</i> <i>Vermentino</i>			77.00

FINEST REDS FROM...

750ml

....VENETO

Amarone Classico "Ca Coato", Antolini – 2017	108.00
Amarone della Valpolicella, Brolo dei Giusti – 2013	132.00
Amarone Classico, Allegrini – 2019	138.00

....PIEMONTE

Rosso Langhe DOC "Sito Moresco", Angelo Gaja – 2020	116.00
Barbaresco, Angelo Gaja – 2019	330.00
Barbaresco "Sori" S.Lorenzo", Angelo Gaja – 2017	690.00
Barolo, Elio Sandri – 2018	125.00
Barolo "Sori Ginestra", Conterno Fantino – 2018	165.00
Barolo "Conteisa", Angelo Gaja – 2017	350.00

....TOSCANA

Promis "Ca Marcanda", Angelo Gaja - 2020	93.00
Magari "Ca Marcanda", Angelo Gaja - 2019	120.00
Vino Nobile di Montepulciano "Asinone", Poliziano – 2020	117.00
Maremma Rosso "12 Uve", Paradiso di Frassina – 2018 	75.00
Brunello di Montalcino, Paradiso di Frassina – 2018 	109.00
Brunello Di Montalcino Riserva "Castel Giocondo", Frescobaldi – 2018	115.00
Brunello di Montalcino, Biondi Santi – 2017	290.00

RED WINES

	Glass	500ml	750ml
Pinot Nero, Franz Haas – 2021, <i>Trentino</i>			79.00
Pinot Nero, Stocco – 2021, <i>Friuli</i>	11.75	38.00	52.00
“Sdencina” Rosso Venezia Giulia, Tenuta Stella – 2019, <i>Friuli</i> <i>Merlot, Schioppettino, Refosco</i>			65.00
Collio Cabernet Franc Russiz Superiore, Marco Felluga – 2019, <i>Friuli</i>			76.00
Rosso Le Pianure – 2022, <i>Friuli</i> <i>Merlot, Cabernet Sauvignon</i>	9.00	27.00	37.00
Vertigo, Livio Felluga – 2021, <i>Friuli</i> <i>Merlot, Cabernet Sauvignon</i>			75.00
Pinot Nero, Bressan – 2017, <i>Friuli</i>			91.00
Valpolicella Classico “Velluto”, Meroni – 2022, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	12.00	39.00	53.00
Valpolicella Superiore “Velluto”, Meroni – 2016, <i>Veneto</i>			75.00
Valpolicella Ripasso, Antolini – 2020, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella</i>			65.00
Nebbiolo Valtellina Superiore, Fay – 2018, <i>Lombardia</i>			91.00
Inferno Valtellina Superiore, Marco Ferrari – 2020, <i>Lombardia</i> <i>Chiavennasca</i>			89.00
Sforzato “Vino Sbagliato”, Dirupi – 2017, <i>Lombardia</i> <i>Chiavennasca</i>			145.00
Dolcetto d’Alba, La Ca Nova – 2021, <i>Piemonte</i>			57.00
Barbera d’Alba Vignota, Conterno Fantino – 2021, <i>Piemonte</i>			79.50
Nebbiolo d’Alba “Ginestrino”, Conterno Fantino – 2022, <i>Piemonte</i>			85.00
Nebbiolo d’Alba, Elio Sandri – 2021, <i>Piemonte</i>			75.00
Barbera d’Asti Superiore “Ca’ di Pian”, La Spinetta – 2021, <i>Piemonte</i>			79.00
Barolo, Eraldo Viberti – 2018, <i>Piemonte</i>	19.75	65.00	88.00
Sangiovese Aulente, San Patrignano – 2020, <i>Emilia Romagna</i>			55.00
Chianti Classico, Fontodi – 2020, <i>Toscana</i>	19.00	63.00	82.00
Chianti Classico Riserva Monsanto, Fabrizio Bianchi – 2019, <i>Toscana</i>			87.00
Sangiovese “Vigna alla Sughera”, I Mandorli – 2012, <i>Toscana</i>			86.00

.....RED WINES

	Glass	500ml	750ml
Bolgheri Rosso, Tenuta Meraviglia – 2020, <i>Toscana</i> <i>Cabernet Franc</i>			95.00
Rosso Piceno Superiore, Aurora – 2018/21, <i>Marche</i>  <i>Montepulciano, Sangiovese</i>			59.50
Montepulciano D'Abruzzo, Marchesi Migliorati – 2022 <i>Abruzzo</i> 	11.00	36.00	49.00
Montepulciano D'Abruzzo Alta Quota, Gran Sasso – 2015, <i>Abruzzo</i>			59.50
Aglianico del Vulture, Donato D'Angelo – 2017, <i>Basilicata</i>			73.00
Per' e Palummo Piediroso d'Ischia – 2019, <i>Campania</i>			69.00
Primitivo del Salento, Boheme – 2022, <i>Puglia</i>	9.00	27.00	37.00
Negroamaro del Salento, Mocavero – 2021, <i>Puglia</i>			48.00
Susumaniello, A Mano – 2021, <i>Puglia</i>			57.00
Primitivo Di Manduria "Vigne Vecchie", Vigneti del Salento – 2019, <i>Puglia</i>			86.00
Valle del Crati "Cariglio", Terre Nobili – 2021, <i>Calabria</i>  <i>Magliocco</i>			54.00
Nero d'Avola "Sherazade", Donnafugata – 2022, <i>Sicilia</i>	12.25	40.00	54.00
Frappato di Vittoria, Planeta – 2022, <i>Sicilia</i>			59.50
Alicante "Arundo", Meridio – 2016, <i>Sicilia</i>			64.00
Carignano del Sulcis, Grotta Rossa Santadi – 2021, <i>Sardegna</i>	11.25	37.00	50.00
Terre Brune, Cantina Santadi – 2019, <i>Sardegna</i> <i>Carignano, Bovaleddu</i>			108.00
Tuderi, Tenute Dettori – 2017, <i>Sardegna</i> <i>Cannonau</i>			75.00
Mandrolisai Rosso Mari, Bentu Luna – 2019, <i>Sardegna</i> <i>Monica, Bovale, Cannonau</i>			79.50

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