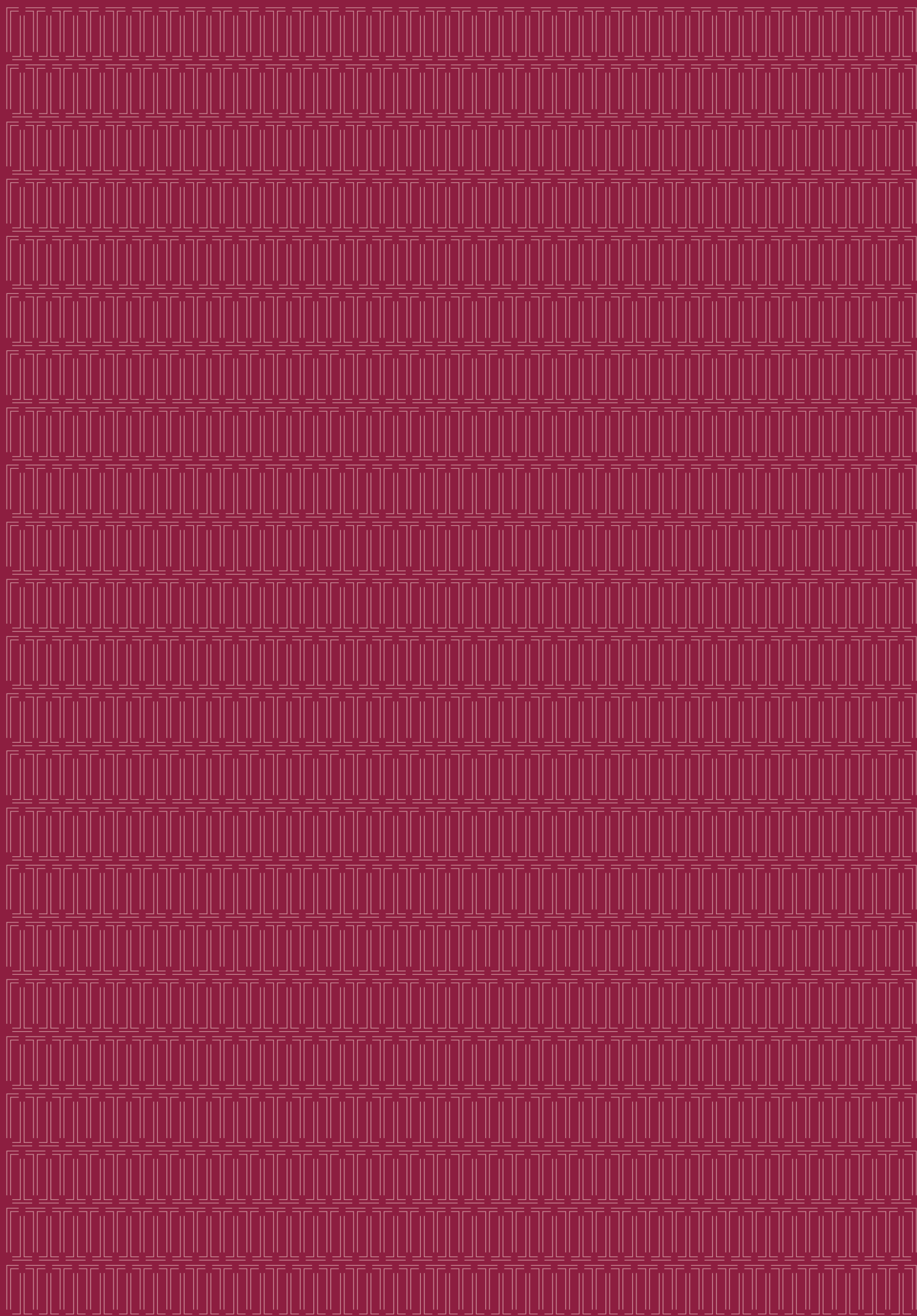


TOZI

RESTAURANT & BAR

LONDON



BUBBLES & SPRITZ

Spritz Padovano <i>Campari, Cynar, Prosecco</i>	12.00	Spritz Of Happiness <i>St Germain, Orange Vanilla & Gentian Syrup, Peychaud's Bitters, Mint, Top of Franciacorta</i>	14.00
Chamomile Royal <i>Courvoisier VSOP, Chamomile Syrup, Vanilla Bitter, Top of Franciacorta</i>	15.50	Pole Position <i>Greygoose Citron Vodka, Rose & Green Tea Syrup, Creme De Peche, Top of Franciacorta</i>	13.50

CLASSICI & NEGRONI

Rhubarb Cosmopolitan <i>Rhubarb Chase Vodka, Triple Sec, Cranberry Juice, Lime Juice, Rhubarb Bitters</i>	14.00	Forget About It <i>Maker's Mark, Cocchi Torino, Campari</i>	13.50
Lost in Japan <i>Nikka Whiskey, Matcha & Honey Syrup, Pino Mugo Liqueur, Bitter Foamer</i>	14.00	Wake Me Up <i>Seven Hills Gin, Campari, Mancino Infused Coffee, Orange Bitters</i>	14.00
In Vogue <i>Johnny Walker Black Whiskey, Montenegro, Star Anise & Chocolate Syrup, Orange Bitter</i>	14.00	Limited Edition <i>Gin del Professore, Vermouth del Professore, Campari</i>	14.00
Penicillin at TOZI <i>Ocho Tequila, Agave and Ginger Water, Lime Juice, Laphroaig Sprinkle</i>	13.00	I Swear I'm Italian! <i>Panarea Gin, Mancino Sakura, Italicus, Campari</i>	14.50

TOZI COCKTAILS

Marton Pie - Vermouth <i>Marton's Gin, Green Chartreuse, Manzana Verde, Cinnamon & Rosemary Syrup</i>	14.50	Citrus Heaven - Sour <i>Sipsmith Gin, Aperitivo Berto, Italicus, Campari, Mandarin Juice, Bitter Foamer</i>	14.00
Lady Simplicity - Martini <i>Hendrick's Gin, Cucumber, Mint, Lime Juice</i>	13.00	Did You Ask the Chef? - Vermouth <i>Ocho Blanco, Amaretto Disaronno, Crème de Figue, Lime Juice, Fresh Grapefruit Juice</i>	14.00
Peruvian Connection - Rocks <i>Pisco, Chambord, Pink Grapefruit, Lime Juice, Vanilla Syrup</i>	13.50	Papa Sunset - Sour <i>Don Papa Rum, Bitter Nardini, Chambord, Fresh Grapefruit Juice, Maple Syrup</i>	13.50

GIN SELECTION

Seven Hills <i>Pomegranate</i>	13.50	Sabatini Gin <i>Olives and Lemon Zest</i>	13.00
Villa Ascenti <i>Thyme and Mint</i>	13.00	Gin Monsieur <i>Dry Orange and Junipers</i>	13.50
Half Hitch <i>Lemon Zest and Pepper Grains</i>	13.00	Kokoro <i>Blackberries and Lemon Zest</i>	13.50
Scapegrace Gin <i>Lavender</i>	12.50	Roby Marton Gin <i>Ginger and Dry Orange</i>	15.00
Ki No Bi <i>Lime Zest and Edible Flowers</i>	15.50	Chase Grapefruit Gin <i>Dry Grapefruit</i>	15.00

Spirits are served in measures of 50ml

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>		56.00
Prosecco di Valdobbiadene Extra-Dry “Gorio”, Malibran – NV, <i>Veneto</i>		56.00

FINE ITALIAN BUBBLES

	Glass	750ml
Franciacorta Brut, La Montina – NV, <i>Lombardia</i>	15.00	77.00
Millesimato Pas Dose, Contratto – 2017, <i>Piemonte</i>		82.00
Riserva del Fondatore Giulio Ferrari – 2010, <i>Trentino</i>		140.00

CHAMPAGNE

	Glass	750ml
Taittinger Brut Reserve - NV	18.00	85.00
Laurent Perrier Cuvee Rose' - NV		105.00
Taittinger, Comtes de Champagne Blanc de Blancs - 2011		250.00

ROSÉ WINES

	Glass	500ml	750ml
Pinot Grigio Blush, Sartori – 2021, <i>Veneto</i>	10.00	29.75	42.00

WHITE WINES

	Glass	500ml	750ml
Pinot Grigio Colterenzio – 2021, <i>Trentino</i>	11.25	33.50	50.00
Gewurztraminer, Maso Furli – 2020, <i>Trentino</i> 	15.00	44.50	69.00
Gruner Veltriner Sudtirolo – 2019, <i>Trentino</i> 			77.00
<i>Anisos Vallagarina, Eugenio Rosi – 2017/18, Trentino (Orange Wine)</i>			79.50
<i>Chardonnay, Nosiola</i>			
<i>Shweizer Manna, Franz Haas – 2020, Trentino</i>			79.50
<i>Riesling, Chardonnay, Kerner, Sauvignon Blanc</i>			
Bianco Le Pianure – 2021, <i>Friuli</i>	9.00	26.50	36.00
<i>Chardonnay, Pinot Bianco</i>			
Ribolla Gialla “Botis”, Stocco – 2019/20, <i>Friuli</i>	12.00	35.50	53.00
Pinot Bianco, Vinnaoli Jermann – 2019/20, <i>Friuli</i>			84.00
Ograde, Skerk – 2019, <i>Friuli (Orange Wine)</i>			86.00
<i>Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio</i>			
Vintage Tunina IGT, Vinnaoli Jermann – 2018, <i>Friuli</i>			109.00
<i>Chardonnay, Malvasia Istriana, Ribolla Gialla, Sauvignon</i>			
Chardonnay Dreams IGT, Vinnaoli Jermann – 2019, <i>Friuli</i>			120.00
Soave San Vincenzo, Anselmi – 2021, <i>Veneto</i>	11.00	32.50	49.00
Soave Classico “Calvarino”, Piero Pan – 2020, <i>Veneto</i>			75.00
<i>Garganega, Trebbiano di Soave</i>			
Lugana, Ca Lojera – 2021/22, <i>Lombardia</i>			58.00
<i>Trebbiano di Lugana</i>			
Ronco Valene”, Sandro Fay – 2019, <i>Lombardia</i>			79.00
<i>Sauvignon Blanc, Chardonnay, Incrocio Manzoni</i>			
Cortese Amonte, Volpi – 2021, <i>Piemonte</i>			36.00
Gavi del Comune di Gavi, Ernesto Picollo – 2021, <i>Piemonte</i>	11.75	35.00	52.00
<i>Cortese</i>			
“Gaja & Rei” Langhe Chardonnay, Gaja – 2019, <i>Piemonte</i>			340.00
Timorasso “Piccolo Derthona”, La Spinetta – 2020, <i>Piemonte</i>			75.00
Sauvignon Langhe, La Spinetta – 2017, <i>Piemonte</i>			99.00
Chardonnay Bastia Langhe, Conterno Fantino – 2020, <i>Piemonte</i>	19.00	57.00	85.00
<i>Carlaz Bianco, Primaterra – 2018, Liguria (Orange Wine)</i>			83.00
<i>Vermentino</i>			
Aulente Bianco, San Patrignano – 2021, <i>Emilia Romagna</i>			54.00
<i>Sauvignon, Chardonnay</i>			

...WHITE WINES

	Glass	500ml	750ml
Il Pratello, Le Campore – 2016, <i>Emilia Romagna</i>  <i>Chardonnay, Sauvignon</i>			63.00
“Notte Di Luna”, Ca De Noci – 2013/15, <i>Emilia Romagna</i>  <i>Moscato Gialla, Spergola, Malvasia Aromatica</i>			73.00
Vernaccia di San Gimignano, Il Lebbio – 2020, <i>Toscana</i>			53.00
“Vistamare “ Ca’ Marcanda, Gaja – 2021, <i>Toscana</i> <i>Vermentino, Viognier</i>	19.75	59.00	88.00
Chardonnay Castello di Monsanto, Fabrizio Bianchi – 2021, <i>Toscana</i>			75.00
“Lincontro” Bianco, Terre di Confinè – 2019, <i>Toscana</i> <i>Vermentino, Albarola, Moscato Giallo</i>			79.50
Pecorino “Alta Quota”, Gran Sasso – 2021, <i>Abruzzo</i>			56.00
Verdicchio di Jesi “Consono”, Accadia – 2020/21, <i>Marche</i> <i>Trebbiano</i>	11.00	32.50	49.00
La Torretta Bianco – 2020, <i>Lazio (Orange Wine)</i> <i>Trebbiano, Malvasia</i>			61.00
Falanghina “Caulino” IGT, Fattoria Alois – 2020, <i>Campania</i>	11.25	33.50	50.00
Lacrima Christi Vesuvio “Vigna del Vulcano”, Villa Dora – 2014, <i>Campania</i>			85.00
Kalimera, Biancolella d’Ischia, Cenatiempo – 2019/20, <i>Campania</i>			78.00
Gravina Bianco, Botromagno – 2020/21, <i>Puglia</i> <i>Greco, Malvasia</i>			54.00
Cometa, Planeta – 2020, <i>Sicilia</i> <i>Fiano</i>			85.00
Sauvignon Blanc “Urra di Mare”, Mandrarossa – 2021, <i>Sicilia</i>	11.75	35.00	52.00
“Flaneur” Grillo, Pianogrillo – 2020, <i>Sicilia</i>			56.00
Zibibbo, Tenute Orestiadi – 2021, <i>Sicilia</i>			49.00
Etna Bianco “Aedes”, I Custodi – 2020, <i>Sicilia</i> <i>Carricante</i>			67.00
Vermentino di Sardegna, Villa Solais Santadi – 2021, <i>Sardegna</i>	10.50	31.00	45.00
Bianco Romangia, Dettori – <i>Sardegna (Orange Wine)</i> <i>Vermentino</i>			77.00

FINEST REDS FROM...

750ml

...VENETO

Valpolicella Superiore "Velluto", Meroni – 2015/16	73.00
Amarone Classico "Ca Coato", Antolini – 2016	108.00
Amarone della Valpolicella, Brolo dei Giusti – 2013	130.00
Amarone Classico, Allegrini – 2018	135.00

...PIEMONTE

Rosso Langhe DOC "Sito Moresco", Angelo Gaja – 2017/19	112.00
Barbaresco, Angelo Gaja – 2017	295.00
Barbaresco "Sori" S.Lorenzo", Angelo Gaja – 2017	690.00
Barolo, Elio Sandri – 2015	120.00
Barbera d'Asti Superiore "Ca' di Pian", La Spinetta – 2019	75.00
Barbaresco Masseria, Vietti – 2017 	137.00
Nebbiolo d'Alba "Ginestrino", Conterno Fantino – 2019	85.00
Barolo "Sori Ginestra", Conterno Fantino – 2018	160.00
Barolo "Conteisa", Angelo Gaja – 2014	330.00

...TOSCANA

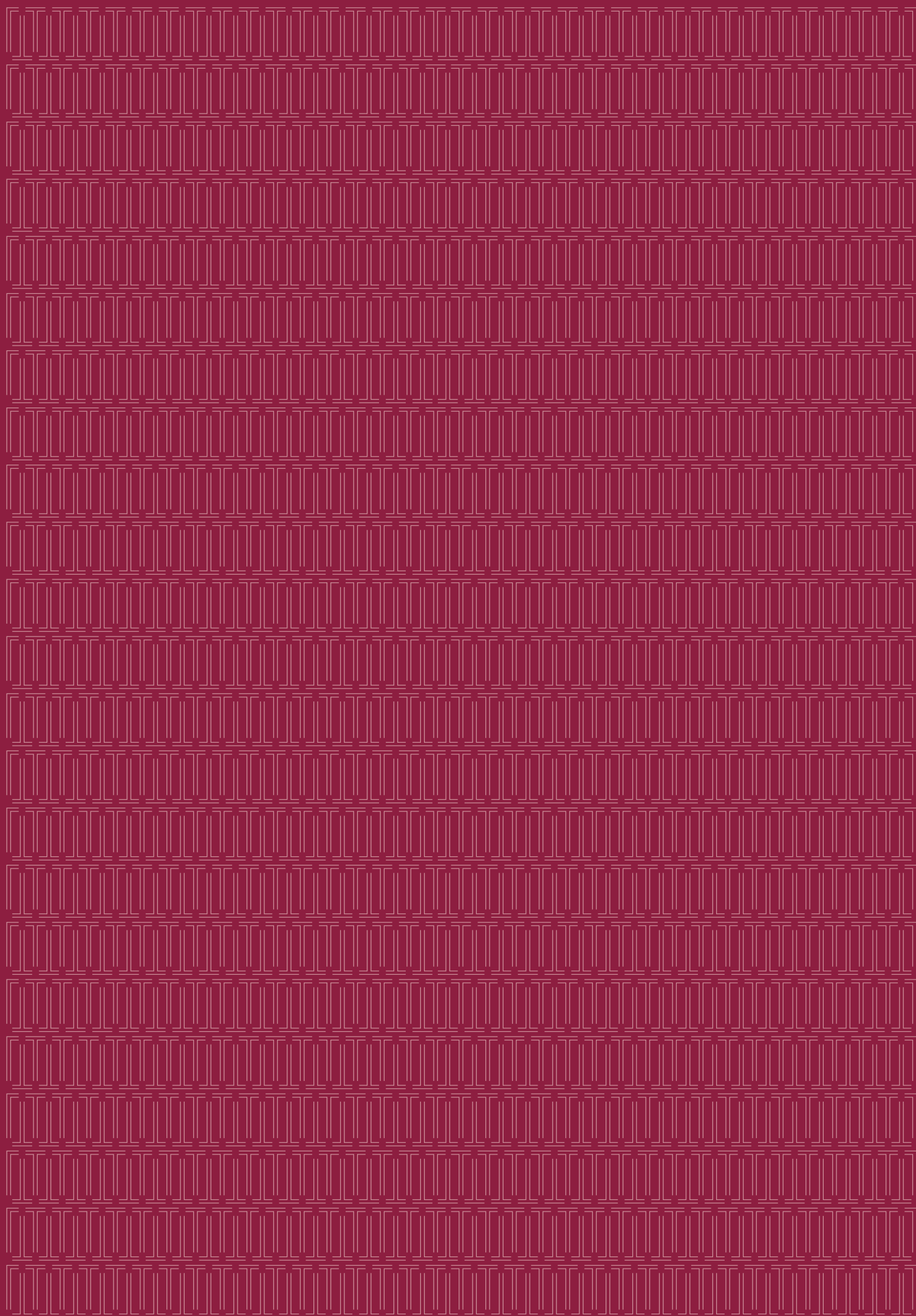
Promis "Ca Marcanda", Angelo Gaja - 2019	93.00
Magari "Ca Marcanda", Angelo Gaja - 2018	115.00
Vino Nobile di Montepulciano "Asinone", Poliziano – 2018	113.00
Maremma Rosso "12 Uve", Paradiso di Frassina – 2017/18 	74.00
Brunello di Montalcino, Paradiso di Frassina – 2016 	105.00
Brunello Di Montalcino Riserva "Castel Giocondo", Frescobaldi – 2017	111.00
Brunello di Montalcino, Biondi Santi – 2016	290.00

RED WINES

	Glass	500ml	750ml
Pinot Nero Colterenzio – 2021, <i>Trentino</i>	12.50	37.00	56.00
“Sdencina” Rosso Venezia Giulia, Tenuta Stella – 2018, <i>Friuli</i> <i>Merlot, Schioppettino, Refosco</i>			64.00
Collio Cabernet Franc Russiz Superiore, Marco Felluga – 2018, <i>Friuli</i>			75.00
Rosso Le Pianure – 2021, <i>Friuli</i> <i>Merlot, Cabernet Sauvignon</i>	9.00	26.50	36.00
Vertigo, Livio Felluga – 2020, <i>Friuli</i> <i>Merlot, Cabernet Sauvignon</i>			75.00
Pinot Nero, Bressan – 2015, <i>Friuli</i>			91.00
“Sdencina”, Tenuta Stella – 2018, <i>Friuli</i> <i>Merlot, Schioppettino, Refosco</i>			64.00
Valpolicella Classico “Velluto”, Meroni – 2021, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	12.00	35.50	53.00
“Theo Broma” Rosso Veronese, Antolini – 2013/15, <i>Veneto</i> <i>Cabernet Sauvignon, Croatina</i>			75.00
Nebbiolo Valtellina Superiore, Fay – 2017, <i>Lombardia</i>			91.00
Inferno Valtellina Superiore, Marco Ferrari – 2019, <i>Lombardia</i> <i>Chiavennasca</i>			87.00
Sforzato “Ronco Del Picchio”, Fay – 2018, <i>Lombardia</i> <i>Chiavennasca</i>			115.00
Dolcetto d’Alba, La Ca Nova – 2021, <i>Piemonte</i>			54.50
Barbera d’Alba Vignota, Conterno Fantino – 2019/20, <i>Piemonte</i>			79.50
Nebbiolo d’Alba, Elio Sandri – 2020, <i>Piemonte</i>			75.00
Barolo di Serralunga d’Alba, Fontanafredda – 2018, <i>Piemonte</i>	20.50	61.00	91.00
Prima Terra Rosso, Thonos – 2017, <i>Liguria</i> <i>Merlot, Sangiovese, Canaiolo, Ciliegiole</i>			85.00
Sangiovese Aulente, San Patrignano – 2018/19, <i>Emilia Romagna</i>			54.00
Chianti Classico, Fontodi – 2019, <i>Toscana</i>	16.00	47.50	71.00
Chianti Classico Riserva Monsanto, Fabrizio Bianchi – 2018, <i>Toscana</i>			84.00
Sangiovese “Vigna alla Sughera”, I Mandorli – 2012, <i>Toscana</i>			86.00

.....RED WINES

	Glass	500ml	750ml
Rosso di Montepulciano, Poliziano – 2020/21, <i>Toscana</i>	13.00	38.50	58.00
Rosso Piceno Superiore, Aurora – 2020, <i>Marche</i>  <i>Montepulciano, Sangiovese</i>			58.50
Montepulciano D'Abruzzo, Sassi – 2020, <i>Abruzzo</i> 			45.00
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 – 2021, <i>Puglia</i>	9.00	26.50	36.00
Negroamaro del Salento, Mocavero – 2020/21, <i>Puglia</i>			44.00
Susumaniello, A Mano – 2021, <i>Puglia</i>			57.00
Valle del Crati "Cariglio", Terre Nobili – 2019, <i>Calabria</i>  <i>Magliocco</i>			54.00
Nero d'Avola "Sherazade", Donnafugata – 2020/21, <i>Sicilia</i>	12.25	36.00	54.00
Frappato di Vittoria, Planeta – 2019, <i>Sicilia</i>			59.50
Syrah "Guarini Plus", Aldo Viola – 2016 <i>Sicilia</i> 			75.00
Carignano del Sulcis, Grotta Rossa Santadi – 2019/20, <i>Sardegna</i>	11.25	33.50	50.00
Terre Brune, Cantina Santadi – 2018, <i>Sardegna</i> <i>Carignano, Bovaleddu</i>			107.00
Tuderi, Tenute Dettori – 2019, <i>Sardegna</i> <i>Cannonau</i>			66.00
Mandrolisai Rosso Mari, Bentu Luna – 2019, <i>Sardegna</i> <i>Monica, Bovale, Cannonau</i>			79.50



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