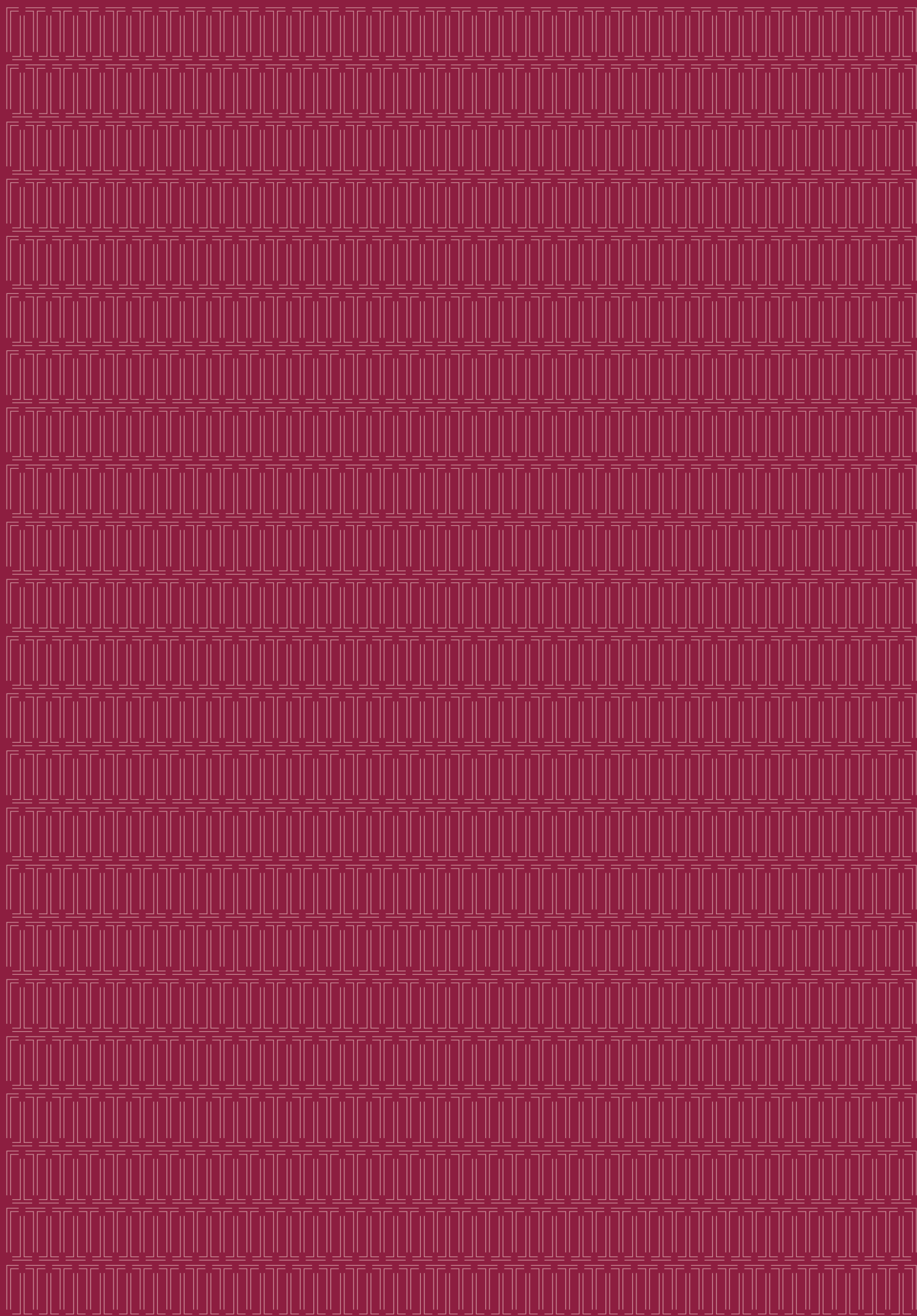


TOZI

RESTAURANT & BAR

LONDON



NEGRONI'S EVOLUTION

£15



Milan - Berlin - Marseille

Campari, Belsazar Rose', Suze
Light, Elegant



An American In Rome

Campari, Savoia Americano,
Plum Juice, Fever Tree Indian Tonic
Fruity, Bitter, Fresh



Sr. Negroni

Campari, Martini Rosso, Beefeater
Woody, Bitter, Sharp, Barrel Aged



Negrowsky

Broken Clock Vodka, Campari,
Savoia Americano, Ciliegia Quaglia
Fruity, Bitter



Naked In Paris

Cynar, Suze, Cocchi Americano,
Sipsmith London Dry
Aromatic, Herbal



Amphora Negroni

Seven Hills Gin, Mancino Amaranto,
Mancino Chinato, Rinomato
Light, Smooth, Claypot Aged



VII Negroni

Seven Hills Gin, Crème de Violette,
Italicus, Cocchi Americano
Aromatic, Elegant



Forget About It

Cherrie's Infused Maker's Mark,
Cocchi di Torino, Campari
Fruity, Mature

TOZI SIGNATURES

£16



Penicillin At TOZI

Don Dangerous Mezcal, Tapatio Anejo,
King's Ginger Liqueur, Agave
Spicy, Smoky, Sharp



La Dolce Vita

Grey Goose Citron Vodka, Floral Syrup,
Crème de Peche, Franciacorta
Sweet, Floral, Fizzy



Trinacria

Savoia Americano, Doragrossa Chinotto,
Plum Juice, Fever Tree Aromatic Tonic
Refreshing, Bitter, Mediterranean



Citrus Heaven

Four Pillars Gin, Berto Aperitivo,
Italicus, Campari, Orange Juice, Foam
Citrusy, Scented, Elegant



Papa Colada

Don Papa Rum, Koko Kanu,
Pineapple Shrub, Sour Cherry Air
Sweet, Delicate, Elegant



Sex And The City

Altamura Vodka, Savoia Orancio,
Cranberry Juice, Lime Juice, Raspberry
Sweet, Sour, Fruity

NON-ALCOHOLIC COCKTAILS

£11



Lady Simplicity

Seedlip Grove 42, Spring Syrup,
Lime Juice
Floral, Refreshing



Amaretto Sour (Low Alcohol)

Lyre's Amaretti, Lemon Juice, Foam,
Angostura Bitters
Sweet, Sour



Co-Co-Ri-Co'

Lyre's White Cane, Coconut,
Pineapple Shrub, Sour Cherry Air
Sweet, Sour, Tropical



Crodino Spritz

Lyre's Italian Spritz, Crodino
Sweet, Bitter, Refreshing

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

MARTINOTTI AND CLASSIC METHOD

	Glass	750ml
Prosecco Brut "Argeo", Ruggeri - NV, Veneto	10.00	42.00
Prosecco Rosé, Ca' di Alte - 2023, Veneto		49.50
Prosecco "Sottoriva" Col Fondo, Malibrán - NV, Veneto		57.00
Prosecco Superiore Valdobbiadene Cartizze Brut, Ruggeri - NV, Veneto		75.00
Franciacorta Brut, La Montina - NV, Lombardia	16.00	92.00
Millesimato Pas Dose, Contratto - 2019, Piemonte		84.00
Glera 18/10, Skerk - 2016, Friuli Venezia Giulia		97.00
Franciacorta 'Vittorio Moretti', Bellavista - 2016, Lombardia		185.00

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
Dom Perignon - 2008		280.00
Taittinger, Comtes de Champagne Blanc de Blancs - 2011		260.00

ROSÉ AND ORANGE WINES

	Glass	500ml	750ml
Pinot Grigio Blush, Sartori - 2022, Veneto	10.00	33.00	42.00
Rosato delle Conchiglie, Poggiotondo - 2022, Toscana Sangiovese			59.00
Bianco Toscana, Bucciánera - 2022, Toscana (Orange Wine) Malvasia, Trebbiano	11.00	36.00	49.00
Vallagarina "Anisos", Eugenio Rosi - 2018, Trentino Alto Adige (Orange Wine) Chardonnay, Nosiola			79.50
Ograde, Skerk - 2020, Friuli Venezia Giulia (Orange Wine) Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio			86.00
"Carat", Bressan - 2016, Friuli Venezia Giulia (Orange Wine) Friulano, Malvasia, Ribolla Gialla			78.00
"Notte Di Luna", Ca De Noci - 2020, Emilia Romagna (Orange Wine) Moscato Gialla, Spergola, Malvasia Aromatica			73.00
Grillo "Flaneur", Pianogrillo - 2021, Sicilia (Orange Wine)			56.00

Wines are served with a measure of 125ml.
A discretionary 12.5% service charge will be added to your bill. VAT is quoted at the current rate.
175ml measurements available for all wines on request.

WHITE WINES

	Glass	500ml	750ml
Blanc de Mogex et de la Salle, Ermes Pavese - 2022, <i>Valle d'Aosta</i>			87.00
Gewurztraminer, Maso Furlì - 2020, <i>Trentino Alto Adige</i>			72.00
Grüner Veltliner, Garlìder - 2019, <i>Trentino Alto Adige</i>			77.00
"Manna", Franz Haas - 2020, <i>Trentino Alto Adige</i> <i>Riesling, Chardonnay, Kerner, Sauvignon Blanc</i>			79.50
"Bianco" Le Pianure, Andrea Stocco - 2022, <i>Friuli Venezia Giulia</i>	8.75	28.00	37.00
Ribolla Gialla "Botis", Stocco - 2019, <i>Friuli Venezia Giulia</i>			53.00
Chardonnay, Vie di Romans - 2021, <i>Friuli Venezia Giulia</i>			105.00
Pinot Grigio "Corte Giara", Allegrini - 2023, <i>Veneto</i>	10.50	32.00	46.00
Soave Classico "Calvarino", Piero Pan – 2021, <i>Veneto</i> <i>Garganega, Trebbiano di Soave</i>			75.00
Lugana "I Frati", Ca' dei Frati - 2022, <i>Lombardia</i> <i>Turbiana</i>	16.00	52.50	72.00
Chardonnay "Sotcastel", Sandro Fay - 2019, <i>Lombardia</i>			79.00
Cortese "Amonte", Volpi - 2022, <i>Piemonte</i>			37.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2022, <i>Piemonte</i> <i>Cortese</i>	11.75	38.00	52.00
Chardonnay "Gaia & Rey", Gaja - 2019, <i>Piemonte</i>			340.00
Timorasso "Fausto", Vigne Marina Coppi - 2020, <i>Piemonte</i>			92.00
Favorita, Umberto Fracassi - 2020, <i>Piemonte</i>			55.00
Chardonnay "Bastia", Conterno Fantino - 2022, <i>Piemonte</i>	19.75	66.00	88.00
Rubicone Bianco "Aulente", San Patrignano - 2021, <i>Emilia Romagna</i> <i>Sauvignon, Chardonnay</i>			55.00
Vernaccia di San Gimignano, Il Lebbio – 2021, <i>Toscana</i>			53.00

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...WHITE WINES

	Glass	500ml	750ml
Maremma Toscana "Vistamare", Gaja - 2022, <i>Toscana</i> <i>Vermentino, Viognier, Fiano</i>	20.50	72.00	92.00
Chardonnay "Fabrizio Bianchi", Castello di Monsanto - 2021, <i>Toscana</i>			75.00
Pecorino, Marchesi Migliorati - 2022, <i>Abruzzo</i>			49.00
Verdicchio di Jesi "Consono", Accadia - 2022, <i>Marche</i>			49.00
Frascati, Principe Pallavicini - 2023, <i>Lazio</i> <i>Malvasia, Trebbiano, Greco</i>			48.00
Caprettone, Villa Dora - 2020, <i>Campania</i>			57.00
Lacryma Christi "Vigna del Vesuvio", Villa Dora - 2014, <i>Campania</i> <i>Coda di Volpe, Falanghina</i>			87.00
Coda di Volpe "Covante", Bosco Sant'Agnese - 2022, <i>Campania</i>			65.00
"Bianco", A Mano - 2022, <i>Puglia</i> <i>Fiano, Greco</i>			51.00
"Cometa", Planeta - 2021, <i>Sicilia</i> <i>Fiano</i>			88.00
Fiano, Mandrarossa - 2023, <i>Sicilia</i>	11.50	38.00	51.00
Zibibbo, Tenute Orestiadi - 2022, <i>Sicilia</i>			54.00
Etna Bianco "Aedes", I Custodi - 2022, <i>Sicilia</i> <i>Carricante</i>	14.00	47.00	70.00
Vermentino "Saragat", Cantina Atzei - 2023, <i>Sardegna</i>	11.00	37.00	49.00
Barbagia Bianco "Granatza", Vinzas Artas - 2022, <i>Sardegna</i> <i>Guarnaccia</i>			71.00

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FINEST REDS FROM...

750ml

...VENETO

Amarone Classico "Ca Coato", Antolini - 2017, *Marano di Valpolicella*
Corvina, Rondinella, Corvinone 108.00

Amarone della Valpolicella, Brolo dei Giusti - 2013, *Valpantena-Montorio*
Corvina, Corvinone, Rondinella, Molinara 132.00

Amarone Classico, Allegrini - 2019, *Fumane*
Corvina, Corvinone, Rondinella, Oseleta 138.00

...PIEMONTE

Barbaresco, Bruno Rocca - 2020, *Barbaresco* 125.00

Barbaresco, Gaja - 2019, *Barbaresco* 330.00

Barbaresco "Sori' S. Lorenzo", Gaja - 2017, *Barbaresco* 690.00

Barolo "Perno", Elio Sandri - 2018, *Monforte d'Alba* 125.00

Barolo "Sori Ginestra", Conterno Fantino - 2018, *Barbaresco* 165.00

Barolo "Conteisa", Gaja - 2017, *Barbaresco* 350.00

Barolo "Vigna la Rosa", Fontanafredda - 2017, *Serralunga d'Alba* 140.00

...TOSCANA

"Magari", Gaja - 2019, *Castagneto Carducci*
Cabernet Franc, Cabernet Sauvignon, Petit Verdot 120.00

Vino Nobile di Montepulciano "Sileo", Il Macchione - 2016, *Montepulciano*
Sangiovese 160.00

Maremma Rosso "12 Uve", Paradiso di Frassina - 2018, *Montalcino* 75.00

Brunello di Montalcino "Mozart", Paradiso di Frassina - 2018, *Montalcino*
Sangiovese 109.00

Brunello di Montalcino, Biondi Santi - 2019, *Montalcino*
Sangiovese 290.00

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RED WINES

	Glass	500ml	750ml
Pinot Nero, Franz Haas - 2021, <i>Trentino Alto Adige</i>			79.00
Pinot Nero, Stocco - 2021, <i>Friuli Venezia Giulia</i>	11.75	38.00	52.00
"Sdencina", Tenuta Stella -2018, <i>Friuli Venezia Giulia</i> <i>Merlot, Schioppettino, Refosco</i>			65.00
"Rosso" Le Pianure, Andrea Stocco -2022, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	8.75	28.00	37.00
"Vertigo", Livio Felluga - 2020, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>			75.00
Pinot Nero, Bressan - 2017, <i>Friuli Venezia Giulia</i>			91.00
<i>Bardolino Classico, Casaretti - 2021, Veneto</i> <i>Corvina, Rondinella, Sangiovese</i>	10.50	35.00	51.00
Valpolicella Superiore "Velluto", Meroni - 2017, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>			75.00
Valpolicella Ripasso, Antolini - 2020, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella</i>			65.00
Secco Bertani, Bertani - 2020, <i>Veneto</i> <i>Corvina, Sangiovese, Syrah, Cabernet Sauvignon</i>			67.00
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 "Vigna la Costa" - 2022, <i>Piemonte</i>			56.00
Barbera d'Alba Vignota, Conterno Fantino - 2021, <i>Piemonte</i>			79.50
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 - 2017/2018, <i>Piemonte</i>	19.75	65.00	88.00
Rubicone Rosso "Aulente", San Patrignano - 2020, <i>Emilia Romagna</i> <i>Sangiovese</i>			55.00

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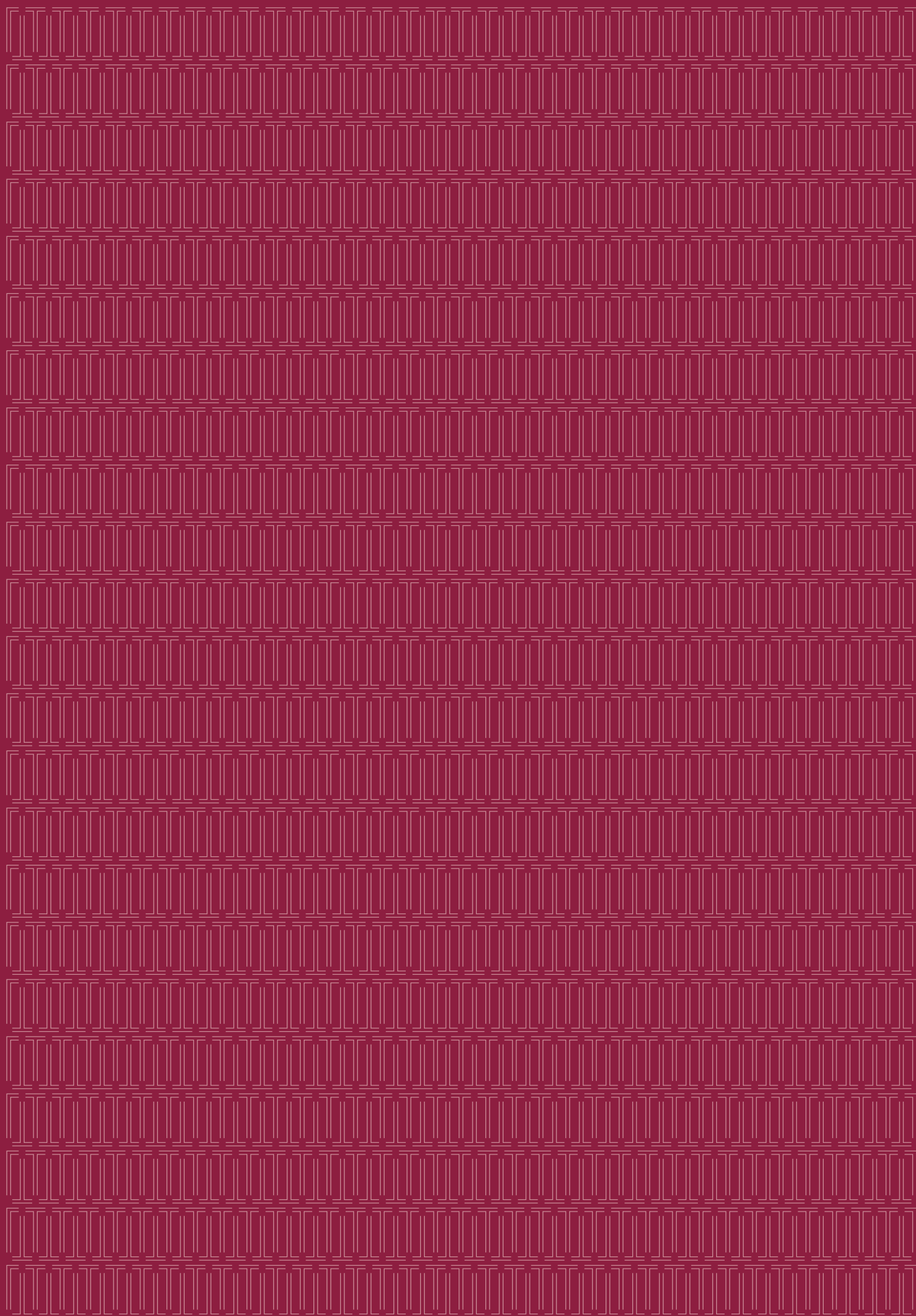
.....RED WINES

	Glass	500ml	750ml
Chianti Classico, Fontodi – 2021, <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 – 2019, <i>Toscana</i>			86.00
Bolgheri Rosso, Tenuta Meraviglia – 2020, <i>Toscana</i> <i>Cabernet Franc</i>			95.00
Cesanese “Rubillo”, Principe Pallavicini - 2022, <i>Lazio</i>			52.00
Rosso Piceno Superiore, Aurora – 2020, <i>Marche</i> <i>Montepulciano, Sangiovese</i>			59.50
Lacrima di Morro d’Alba, Cantine Belisario - 2022, <i>Marche</i>			53.00
Montepulciano d’Abruzzo “Alta Quota”, Gran Sasso - 2015, <i>Abruzzo</i>	13.50	45.00	60.00
Aglanico del Vulture, Donato D’Angelo - 2017, <i>Basilicata</i>			73.00
Barbera Bevento “Coppacorte”, Bosco Sant’Agnese - 2019, <i>Campania</i>			69.00
Primitivo del Salento, Boheme - 2022, <i>Puglia</i>	8.75	28.00	37.00
Negroamaro del Salento, Mocavero - 2021, <i>Puglia</i>			48.00
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 “Il Passo Verde”, Vigneti Zabú - 2022, <i>Sicilia</i>	12.00	40.00	54.00
Frappato di Vittoria, Planeta – 2022, <i>Sicilia</i>			59.50
Etna Rosso “Idda”, Gaja - 2019, <i>Sicilia</i> <i>Nerello Mascalese</i>			95.00
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, Bovalettu</i>			108.00
Cannonau di Sardegna, Antonella Corda - 2021, <i>Sardegna</i>			88.00
Mandrolisai Rosso “Mari”, Bentu Luna - 2019, <i>Sardegna</i> <i>Monica, Bovale, Cannonau</i>			79.50

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