

THE ART OF NEGRONI'S

£15



Milan - Turin - Marseille

Campari, Cocchi Americano Rosa,
Suze Light, Elegant



Amphora Negroni

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



Sr. Negroni

Campari, Express Vermouth Rosso , Beefeater
Woody, Bitter, Sharp, Barrel Aged



Take Me To Portofino

Portofino Dry Gin, Campari, Express Vermouth
Rosso. Chocolate & Cherrie's Infused
Fruity , Tempting, Smooth



Rome Wasn't Built In A Day

Seven Hills Gin, Cocchi Americano , Select
Aperitivo, Coffee & Dry Coconut Infused
Round, Tropical



Forget About It

Cherrie's Infused Maker's Mark,
Express Vermouth Rosso, 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

Lemon Infused Altamura Distilleries Vodka,
Floral Syrup, Crème de Peche, Franciacorta
Sweet, Floral, Fizzy



Papa Colada

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



Citrus Heaven

Portofino Dry Gin, Berto Aperitivo, Italicus ,
Select Aperitivo, Orange Juice, Foam
Citrusy, Scented, Elegant



Rhubarb Cosmopolitan

Rhubarb Infused Altamura Distilleries Vodka,
Cointreau , Lime, Cranberry
Floral, Sweet, Sour



Spicy Margarita

Tapatio Blanco Tequila, Beesou
Honey Aperitif, Lime, Spicy Agave
Spicy, Sweet, Fresh

NON-ALCOHOLIC COCKTAILS

£12



Lady Simplicity

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



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

From timeless classic to bold new expressions, sip the evolution.

BY THE GLASS

SPARKLING WINES AND CHAMPAGNE

	Glass	500ml
Prosecco Brut "Argeo", Ruggeri - NV, <i>Veneto</i>	10.50	
Ferrari Maximum Blanc de Blancs - NV, <i>Trentino Alto Adige</i>	16.00	
Taittinger Brut Reserve - NV, <i>Reims</i>	19.00	
Aubert & Matthieu, Kisume' Non Alcoholic Sparkling Rose' - <i>Languedoc Rousillon</i>	10.50	

WHITE WINES

	Glass	500ml
Riesling Eins Zwei , Non Alcoholic - Germany	8.00	32.00
"Bianco le Pianure", Andrea Stocco - 2023, <i>Friuli Venezia Giulia</i> <i>Friulano</i>	9.00	33.00
Pinot Grigio "Corte Giara", Allegrini - 2023, <i>Veneto</i>	10.75	39.50
Lugana "I Frati", Ca' dei Frati - 2024, <i>Lombardia</i> <i>Turbiana</i>	14.75	56.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2024, <i>Piemonte</i> <i>Cortese</i>	12.00	49.00
Chardonnay "Bastia", Conterno Fantino - 2022, <i>Piemonte</i>	20.50	80.00
Sauvignon Blanc, Brancaia - 2023, <i>Toscana</i>	12.00	49.00
Falanghina Beneventano, Vesevo - 2023, <i>Campania</i>	11.00	42.00
Etna Bianco "Aedes", I Custodi - 2023, <i>Sicilia</i> <i>Carricante</i>	15.00	56.00
Vermentino "Saragat", Cantina Atzei - 2024, <i>Sardegna</i>	11.25	44.00

ROSÉ AND ORANGE WINES

	Glass	500ml
Pinot Grigio Blush, Sartori - 2023, <i>Veneto</i>	10.00	37.00
Il Rose di Casanova, La Spinetta - 2023, <i>Toscana</i> <i>Prugnolo</i>	12.00	49.00
Inzolia Orange, Tenute Orestyadi - 2023, <i>Sicilia</i>	11.25	44.00

RED WINES

	Glass	500ml
Pinot Nero, Stocco - 2023, <i>Friuli Venezia Giulia</i>	12.00	49.00
"Rosso" Le Pianure, Andrea Stocco -2023, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	9.00	33.00
Bardolino Classico, Casaretti - 2022, <i>Veneto</i> <i>Corvina, Rondinella, Sangiovese</i>	12.00	49.00
Barolo, Eraldo Viberti - 2020, <i>Piemonte</i> <i>Nebbiolo</i>	20.50	80.00
Chianti Classico, Fontodi – 2021, <i>Toscana</i>	19.00	75.00
Montepulciano d'Abruzzo "Alta Quota", Gran Sasso - 2017, <i>Abruzzo</i>	13.75	53.50
Primitivo del Salento, Boheme - 2024, <i>Puglia</i>	9.00	33.00
Nero d'Avola "Il Passo Verde", Vigneti Zabú - 2022, <i>Sicilia</i>	10.75	39.50
Carignano del Sulcis, Grotta Rossa Santadi - 2021, <i>Sardegna</i>	11.25	44.00

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.

NON - ALCOHOLIC

750ml

Aubert & Matthieu , Kisume Sparkling Rose - Languedoc Roussillon

43.50

Riesling Eins Zwei, Zero Alcohol, Leitz - Germany

36.00

SPARKLING WINES AND CHAMPAGNE

750ml

Prosecco Brut "Argeo", Ruggeri - NV, Veneto

43.50

Prosecco Rose', Ruggeri - NV, Veneto

44.50

Prosecco "Sottoriva" Col Fondo, Malibrán - NV, Veneto

57.00

Prosecco Superiore Valdobbiadene Cartizze Brut, Ruggeri - NV, Veneto

78.00

Ferrari Maximum Blanc de Blancs - NV, Trentino Alto Adige

92.00

Millesimato Pas Dose, Contratto - 2019, Piemonte

84.00

Glera 18/10, Skerk - 2016, Friuli Venezia Giulia

99.00

Franciacorta 'Vittorio Moretti', Bellavista - 2016, Lombardia

190.00

Taittinger Brut Reserve - NV

105.00

Laurent Perrier Cuvee Rose' - NV

155.00

Dom Perignon - 2008

290.00

Taittinger, Comtes de Champagne Blanc de Blancs - 2011/2012

268.00

ROSÉ AND ORANGE WINES

750ml

Pinot Grigio Blush, Sartori - 2024, Veneto

44.00

Il Rose di Casanova, La Spinetta - 2023, Toscana
Prugnolo

54.00

Rosato delle Conchiglie, Poggiotondo - 2023, Toscana
Sangiovese

59.75

Vallagarina "Anisos", Eugenio Rosi - 2020, Trentino Alto Adige
(Orange Wine) Chardonnay, Nosiola

81.00

Ograde, Skerk - 2021, Friuli Venezia Giulia *(Orange Wine)*
Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio

93.00

"Carat", Bressan - 2020, Friuli Venezia Giulia *(Orange Wine)*
Friulano, Malvasia, Ribolla Gialla

85.00

"Notte Di Luna", Ca De Noci - 2021, Emilia Romagna *(Orange Wine)*
Moscato Gialla, Spergola, Malvasia Aromatica

75.00

Inzolia Orange, Tenute Orestadi - 2023, Sicilia

51.00

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WHITE WINES

750ml

Blanc de Mogex et de la Salle, Ermes Pavese - 2022, <i>Valle d'Aosta</i>	88.00
Gewurztraminer, Maso Furli - 2021, <i>Trentino Alto Adige</i>	78.00
Grüner Veltliner, Garlider - 2019, <i>Trentino Alto Adige</i>	78.00
Riesling Renano, Maso Bergamini - 2023, <i>Trentino Alto Adige</i>	77.00
"Bianco" Le Pianure, Andrea Stocco - 2023, <i>Friuli Venezia Giulia</i>	39.00
Ribolla Gialla "Botis", Stocco - 2019, <i>Friuli Venezia Giulia</i>	55.75
Chardonnay, Vie di Romans - 2022, <i>Friuli Venezia Giulia</i>	108.00
Pinot Grigio "Corte Giara", Allegrini - 2023, <i>Veneto</i>	47.00
Soave Classico "Calvarino", Piero Pan – 2022, <i>Veneto</i> <i>Garganega, Trebbiano di Soave</i>	79.00
Lugana "I Frati", Ca' dei Frati - 2024, <i>Lombardia</i> <i>Turbiana</i>	71.50
Chardonnay "Sotcastel", Sandro Fay - 2022, <i>Lombardia</i>	79.50
Cortese "Amonte", Volpi - 2023, <i>Piemonte</i>	39.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2024, <i>Piemonte</i> <i>Cortese</i>	54.00
Chardonnay "Gaia & Rey", Gaja - 2020, <i>Piemonte</i>	365.00
Timorasso "Piccolo Derthona", La Spinetta - 2020, <i>Piemonte</i>	80.00
Timorasso "Fausto", Vigne Marina Coppi - 2020, <i>Piemonte</i>	96.00
Favorita, Umberto Fracassi - 2022, <i>Piemonte</i>	57.00
Chardonnay "Bastia", Conterno Fantino - 2022, <i>Piemonte</i>	95.00
Rubicone Bianco "Aulente", San Patrignano - 2023, <i>Emilia Romagna</i> <i>Sauvignon, Chardonnay</i>	57.00
Vernaccia di San Gimignano, Il Lebbio – 2023, <i>Toscana</i>	57.00

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...WHITE WINES

750ml

Maremma Toscana "Vistamare", Gaja - 2022, Toscana <i>Vermentino, Viognier, Fiano</i>	110.00
Sauvignon Blanc, Brancaia - 2023, Toscana	54.00
Chardonnay "Fabrizio Bianchi", Castello di Monsanto - 2022, Toscana	80.00
Pecorino, Marchesi Migliorati - 2022, Abruzzo	49.75
Verdicchio di Jesi "Consono", Accadia - 2022, Marche	51.50
Frascati, Principe Pallavicini - 2023, Lazio <i>Malvasia, Trebbiano, Greco</i>	49.50
Falanghina Beneventano, Vesevo - 2023, Campania	49.75
Lacryma Christi "Vigna del Vesuvio", Villa Dora - 2014, Campania <i>Coda di Volpe, Falanghina</i>	88.00
Coda di Volpe "Covante", Bosco Sant'Agnese - 2023, Campania	66.00
Catalanesca "Catalo", Sorrentino - 2021, Campania	68.00
"Bianco", A Mano - 2023, Puglia <i>Fiano, Greco</i>	51.50
Greco Bianco "Santa Chiara", Terre Nobili - 2024, Calabria	56.00
"Cometa", Planeta - 2023, Sicilia <i>Fiano</i>	93.00
Fiano, Mandrarossa - 2024, Sicilia	52.00
Zibibbo, Tenute Orestiadi - 2023, Sicilia	56.00
Etna Bianco "Aedes", I Custodi - 2023, Sicilia <i>Carricante</i>	75.00
Etna Bianco "Idda", Gaja - 2023, Sicilia <i>Carricante</i>	110.00
Vermentino "Saragat", Cantina Atzei - 2024, Sardegna	51.00
Barbagia Bianco "Granatza", Vinzas Artas - 2023, Sardegna <i>Guarnaccia</i>	76.00

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FINEST REDS FROM...

750ml

....VENETO

Amarone Classico "Ca Coato", Antolini - 2019, <i>Marano di Valpolicella</i> <i>Corvina, Rondinella, Corvinone</i>	115.00
Amarone della Valpolicella, Brolo dei Giusti - 2013, <i>Valpantena-Montorio</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	135.00
Amarone Classico, Allegrini - 2020, <i>Fumane</i> <i>Corvina, Corvinone, Rondinella, Oseleta</i>	148.00

....PIEMONTE

Barbaresco, Bruno Rocca - 2021, <i>Barbaresco</i>	130.00
Barbaresco, Gaja - 2020, <i>Barbaresco</i>	350.00
Barbaresco "Sori" S. Lorenzo", Gaja - 2017, <i>Barbaresco</i>	695.00
Barolo "Perno", Elio Sandri - 2020, <i>Monforte d'Alba</i>	135.00
Barolo "Sori Ginestra", Conterno Fantino - 2020, <i>Barbaresco</i>	170.00
Barolo "Conteisa", Gaja - 2019, <i>Barbaresco</i>	435.00
Barolo "Vigna la Rosa", Fontanafredda - 2017, <i>Serralunga d'Alba</i>	143.00

....TOSCANA

"Magari", Gaja - 2019, <i>Castagneto Carducci</i> <i>Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i>	122.00
Vino Nobile di Montepulciano "Sileo", Il Macchione - 2016, <i>Montepulciano</i> <i>Sangiovese</i>	160.00
Maremma Rosso "12 Uve", Paradiso di Frassina - 2018, <i>Montalcino</i>	79.00
Brunello di Montalcino "Mozart", Paradiso di Frassina - 2018, <i>Montalcino</i> <i>Sangiovese</i>	110.00
Brunello di Montalcino, Biondi Santi – 2017, <i>Montalcino</i> <i>Sangiovese</i>	320.00

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RED WINES

750ml

Pinot Nero, Franz Haas - 2022, <i>Trentino Alto Adige</i>	81.00
Pinot Nero, Stocco - 2023, <i>Friuli Venezia Giulia</i>	54.00
Refosco, Specogna -2021, <i>Friuli Venezia Giulia</i>	65.00
"Rosso" Le Pianure, Andrea Stocco -2023, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	39.00
Merlot "Vecchie Viti" , Stocco - 2019, <i>Friuli Venezia Giulia</i>	59.75
"Vertigo", Livio Felluga - 2022, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	79.00
Pinot Nero, Bressan - 2018, <i>Friuli Venezia Giulia</i>	95.00
<i>Bardolino Classico, Casaretti - 2022, Veneto</i> <i>Corvina, Rondinella, Sangiovese</i>	54.00
Valpolicella Superiore "Velluto", Meroni - 2017, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	77.00
Valpolicella Ripasso, Antolini - 2021, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella</i>	67.50
Secco Bertani, Bertani - 2020, <i>Veneto</i> <i>Corvina, Sangiovese, Syrah, Cabernet Sauvignon</i>	72.00
Nebbiolo Valtellina Superiore, Fay - 2018, <i>Lombardia</i>	95.00
Inferno Valtellina Superiore, Marco Ferrari - 2022, <i>Lombardia</i> <i>Chiavennasca</i>	97.00
Sforzato "Vino Sbagliato", Dirupi - 2017, <i>Lombardia</i> <i>Chiavennasca</i>	155.00
Dolcetto d'Alba "Vigna la Costa", Piero Benevelli - 2023, <i>Piemonte</i>	59.50
Barbera d'Alba Vignota, Conterno Fantino - 2022, <i>Piemonte</i>	79.75
Nebbiolo d'Alba, Elio Sandri - 2022, <i>Piemonte</i>	87.00
Barbera d'Asti Superiore "Ca' di Pian", La Spinetta - 2022, <i>Piemonte</i>	79.50
Barolo, Eraldo Viberti - 2020, <i>Piemonte</i>	95.00
Rubicone Rosso "Aulente", San Patrignano - 2020, <i>Emilia Romagna</i> <i>Sangiovese</i>	57.00

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.....RED WINES

50ml

Chianti Classico, Fontodi – 2021, <i>Toscana</i>	88.00
Chianti Classico Riserva Monsanto, Fabrizio Bianchi – 2019, <i>Toscana</i>	91.00
Cabernet Sauvignon N2, Brancaia – 2022, <i>Toscana</i>	85.00
Bolgheri Rosso, Tenuta Meraviglia – 2020, <i>Toscana</i> <i>Cabernet Franc</i>	99.00
Cesanese “Rubillo”, Principe Pallavicini - 2022, <i>Lazio</i>	53.00
Lacrima di Morro d’Alba, Cantine Belisario - 2023, <i>Marche</i>	53.50
Montepulciano d’Abruzzo “Alta Quota”, Gran Sasso - 2017, <i>Abruzzo</i>	63.50
Aglianico del Vulture, Donato D’Angelo - 2019, <i>Basilicata</i>	75.00
Taurasi, Perillo - 2011, <i>Campania</i> <i>Aglianico</i>	105.00
Primitivo del Salento, Boheme - 2024, <i>Puglia</i>	39.00
Negroamaro del Salento, Mocavero - 2021, <i>Puglia</i>	49.75
Primitivo Di Manduria “Vigne Vecchie” , Vigneti del Salento - 2021, <i>Puglia</i>	89.00
Nero d’Avola “Il Passo Verde”, Vigneti Zabú - 2022, <i>Sicilia</i>	47.00
Frappato di Vittoria, Planeta – 2022, <i>Sicilia</i>	59.50
Etna Rosso “Idda”, Gaja - 2019, <i>Sicilia</i> <i>Nerello Mascalese</i>	103.00
Carignano del Sulcis, Grotta Rossa Santadi - 2023, <i>Sardegna</i>	51.00
“Terre Brune”, Cantina Santadi - 2019, <i>Sardegna</i> <i>Carignano, Bovaleddu</i>	110.00
Cannonau di Sardegna, Antonella Corda - 2022, <i>Sardegna</i>	91.00
Bovale, I Garagisti di Sorgono - 2021, <i>Sardegna</i>	75.00

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