

THE ART OF NEGRONI'S £15



Select Americano

Raspberry Infused Select, Lemon,
Fever Tree Indian Tonic Water
Elegant, Fruity, Refreshing



Amphora Negroni

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



Sr. Negroni

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



50 Special

Portofino Dry Gin, Cocchi Di Torino,
Miscela al 30
Mediterranean, Smooth, Herbal



This Is The Moment

Beesou Honey Aperitif, Mancino Secco,
Bitter Bianco, Basil Infused
Bright, Aromatic, Gently Bitter



Forget About It

Cherrie's Infused Maker's Mark,
Express Vermouth Rosso, Campari
Fruity, Rich

TOZI SIGNATURES £16



Penicillin At TOZI

Ojo De Dios Mezcal, Tapatio Anejo,
King's Ginger Liqueur, Agave
Spicy, Smoky, Crisp



Princess Peach

Seven Hills Gin, Crème De Peche, Italicus,
Lemon, Fever Tree Indian Tonic, Foam
Zesty, Refreshing, Fruity



Summer Grinch

Gin Mare, Basil Cordial, Lemon,
Clarified Tomato & Vermouth Air
Savoury, Clean, Mediterranean



Rhubarb Cosmopolitan

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



Venetian Paloma

Cadello, Beesou Honey Aperitif, Lime,
London Essence Grapefruit Soda,
Bergamot Air
Vibrant, Fragrant, Perfumed



Spicy Margarita

Don Ramón Blanco Tequila,
Beesou Honey Aperitif, Lime, Spicy Agave
Spicy, Sweet, Fresh

NON-ALCOHOLIC COCKTAILS £12



Lady Simplicity

Seedlip Grove 42, Seasonal Syrup,
Lime Juice
Floral, Refreshing, Smooth



Mojito Italiano

Lyre's White Cane, Lime, Mint,
Cedrata Tassoni
Fresh, Vibrant, Perfectly Balanced



Crodino Spritz

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

Elegance in every sip. Memories in every pause.

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	
Aubert & Mathieu, Kisume' Non Alcoholic Sparkling Rosé - <i>Languedoc Rousillion</i>	10.50	

WHITE WINES

	Glass	500ml
Riesling Eins Zwei, Non Alcoholic - <i>Germany</i>	8.00	32.00
"Bianco le Pianure", Andrea Stocco - 2023, <i>Friuli Venezia Giulia Friulano</i>	9.00	33.00
Pinot Grigio "Corte Giara", Allegrini - 2024, <i>Veneto</i>	10.75	39.50
Lugana "I Frati", Ca' dei Frati - 2024, <i>Lombardia Turbiana</i>	14.75	56.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2025, <i>Piemonte Cortese</i>	12.00	49.00
Chardonnay "Bastia", Conterno Fantino - 2022, <i>Piemonte</i>	20.50	80.00
Sauvignon Blanc, Brancaia - 2024, <i>Toscana</i>	12.00	49.00
Falanghina Beneventano, Vesevo - 2024, <i>Campania</i>	11.00	42.00
Etna Bianco "Aedes", I Custodi - 2023, <i>Sicilia 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 - 2024, <i>Veneto</i>	10.00	37.00
Il Rosé di Casanova, La Spinetta - 2025 <i>Toscana Prugnolo</i>	12.00	49.00
Inzolia Orange, Tenute Orestyadi - 2024, <i>Sicilia</i>	11.25	44.00

RED WINES

	Glass	500ml
Pinot Nero, Stocco - 2024, <i>Friuli Venezia Giulia</i>	12.00	49.00
"Rosso" Le Pianure, Andrea Stocco - 2023, <i>Friuli Venezia Giulia Merlot, Cabernet Sauvignon</i>	9.00	33.00
Bardolino Classico, Casaretti - 2024, <i>Veneto Corvina, Rondinella, Sangiovese</i>	12.00	49.00
Barolo, Eraldo Viberti - 2020, <i>Piemonte Nebbiolo</i>	20.50	80.00
Chianti Classico, Fontodi - 2022, <i>Toscana</i>	19.00	75.00
Montepulciano d'Abruzzo "Alta Quota", Gran Sasso - 2022, <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 - 2023, <i>Sicilia</i>	10.75	39.50
Carignano del Sulcis, Grotta Rossa Santadi - 2023, <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 & Mathieu, Kisumé Sparkling Rosé - <i>Languedoc Roussillon</i>	43.50
Riesling Eins Zwei, Zero Alcohol, Leitz - <i>Germany</i>	36.00

SPARKLING WINES AND CHAMPAGNE

	750ml
Prosecco Brut "Argeo", Ruggeri - <i>NV, Veneto</i>	43.50
Prosecco Rosé, Ruggeri - <i>NV, Veneto</i>	44.50
Prosecco "Sottoriva" Col Fondo, Malibran - <i>NV, Veneto</i>	57.00
Prosecco Superiore Valdobbiadene Cartizze Brut, Ruggeri - <i>NV, Veneto</i>	78.00
Ferrari Maximum Blanc de Blancs - <i>NV, Trentino Alto Adige</i>	92.00
Millesimato Pas Dose, Contratto - <i>2019/20, Piemonte</i>	84.00
Giulio Ferrari "Riserva de Fondatore", Ferrari - <i>2015, Trentino Alto Adige</i>	260.00
Taittinger Brut Reserve - <i>NV</i>	105.00
Domaine Evremond, Classic Cuvée - <i>Kent, England</i>	105.00
Laurent-Perrier Cuvée Rosé - <i>NV</i>	155.00
Taittinger, Comtes de Champagne Blanc de Blancs - <i>2011/2013</i>	268.00

ROSÉ AND ORANGE WINES

	750ml
Pinot Grigio Blush, Sartori - <i>2024, Veneto</i>	44.00
Il Rosè di Casanova, La Spinetta - <i>2023, Toscana Prugnolo</i>	54.00
Rosato delle Conchiglie, Poggiotondo - <i>2023, Toscana Sangiovese</i>	59.75
Ograde, Skerk - <i>2021, Friuli Venezia Giulia (Orange Wine) Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio</i>	93.00
"Carat", Bressan - <i>2020, Friuli Venezia Giulia (Orange Wine) Friulano, Malvasia, Ribolla Gialla</i>	85.00
Inzolia Orange, Tenute Orestiadi - <i>2024, Sicilia</i>	51.00

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WHITE WINES

750ml

Blanc de Morgex et de la Salle, Ermes Pavese - 2022, <i>Valle d'Aosta</i>	88.00
Gewürztraminer, Maso Furli - 2022, <i>Trentino Alto Adige</i>	78.00
Grüner Veltliner, Garlider - 2020, <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 Collio, Tenuta Stella - 2022, <i>Friuli Venezia Giulia</i>	68.00
Chardonnay, Vie di Romans - 2022/23, <i>Friuli Venezia Giulia</i>	108.00
Pinot Grigio "Corte Giara", Allegrini - 2024, <i>Veneto</i>	47.00
Soave Classico "Calvarino", Piero Pan – 2023, <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 - 2024, <i>Piemonte</i>	39.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2025, <i>Piemonte</i> <i>Cortese</i>	54.00
Chardonnay "Gaia & Rey", Gaja - 2020, <i>Piemonte</i>	365.00
Timorasso "Piccolo Derthona", La Spinetta - 2024, <i>Piemonte</i>	80.00
Favorita, Umberto Fracassi - 2022/23, <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 – 2024, <i>Toscana</i>	57.00

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...WHITE WINES

750ml

Maremma Toscana "Vistamare", Gaja - 2023, *Toscana*

110.00

Vermentino, Viognier, Fiano

Sauvignon Blanc, Brancaia - 2024, *Toscana*

54.00

Chardonnay "Fabrizio Bianchi", Castello di Monsanto - 2023, *Toscana*

80.00

Pecorino, Marchesi Migliorati - 2024, *Abruzzo*

49.75

Verdicchio di Jesi "Consono", Accadia - 2024, *Marche*

51.50

Frascati, Principe Pallavicini - 2024, *Lazio*

49.50

Malvasia, Trebbiano, Greco

Falanghina Beneventano, Vesevo - 2024, *Campania*

49.75

Lacryma Christi "Vigna del Vesuvio", Villa Dora - 2014, *Campania*

88.00

Coda di Volpe, Falanghina

Greco Bianco "Santa Chiara", Terre Nobili - 2024, *Calabria*

56.00

"Cometa", Planeta - 2023, *Sicilia*

93.00

Fiano

Fiano, Mandrarossa - 2024, *Sicilia*

52.00

Zibibbo, Tenute Orestiadi - 2023/24, *Sicilia*

56.00

Etna Bianco "Aedes", I Custodi - 2023, *Sicilia*

75.00

Carricante

Etna Bianco "Idda", Gaja - 2024, *Sicilia*

110.00

Carricante

Vermentino "Saragat", Cantina Atzei - 2024, *Sardegna*

51.00

Barbagia Bianco "Granatza", Vinzas Artas - 2023, *Sardegna*

76.00

Guarnaccia

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FINEST REDS FROM...

750ml

....VENETO

Amarone Classico "Ca Coato", Antolini - 2019/20, <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 - 2019/20, <i>Monforte d'Alba</i>	170.00
Barolo "Conteisa", Gaja - 2019, <i>La Morra</i>	435.00
Barolo "Vigna la Rosa", Fontanafredda - 2017, <i>Serralunga d'Alba</i>	143.00

....TOSCANA

"Magari", Gaja - 2020, <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 - 2023, <i>Trentino Alto Adige</i>	81.00
Pinot Nero, Stocco - 2023/24, <i>Friuli Venezia Giulia</i>	54.00
"Rosso" Le Pianure, Andrea Stocco - 2023, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	39.00
Merlot "Vecchie Viti" , Stocco - 2021, <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
Bardolino Classico, Casaretti - 2024, <i>Veneto</i> <i>Corvina, Rondinella, Sangiovese</i>	54.00
Valpolicella Superiore "Velluto", Meroni - 2017/18, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	77.00
Valpolicella Ripasso, Antolini - 2022, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella</i>	67.50
Secco Bertani, Bertani - 2021, <i>Veneto</i> <i>Corvina, Sangiovese, Syrah, Cabernet Sauvignon</i>	72.00
Nebbiolo Valtellina Superiore, Fay - 2018/19, <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 - 2023/24, <i>Piemonte</i>	59.50
Barbera d'Alba Vignota, Conterno Fantino - 2022/24, <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 - 2023, <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

750ml

Chianti Classico, Fontodi – 2022, <i>Toscana</i>	88.00
Chianti Classico Riserva Monsanto, Fabrizio Bianchi – 2021, <i>Toscana</i>	91.00
Cabernet Sauvignon N2, Brancaia – 2023, <i>Toscana</i>	85.00
Bolgheri Rosso, Tenuta Meraviglia – 2020/21, <i>Toscana</i> <i>Cabernet Franc</i>	99.00
Lacrima di Morro d'Alba, Cantine Belisario - 2023, <i>Marche</i>	53.50
Montepulciano d'Abruzzo "Alta Quota", Gran Sasso - 2022, <i>Abruzzo</i>	63.50
Aglianico del Vulture, Donato D'Angelo - 2020, <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 - 2024, <i>Puglia</i>	49.75
Primitivo Di Manduria "Vigne Vecchie" , Vigneti del Salento - 2022, <i>Puglia</i>	89.00
Nero d'Avola "Il Passo Verde", Vigneti Zabú - 2023, <i>Sicilia</i>	47.00
Frappato di Vittoria, Planeta – 2024, <i>Sicilia</i>	59.50
Etna Rosso "Idda", Gaja - 2020, <i>Sicilia</i> <i>Nerello Mascalese</i>	103.00
Carignano del Sulcis, Grotta Rossa Santadi - 2023, <i>Sardegna</i>	51.00
Barbagia Rosso "Ghirada Ocrarana", Teularju - 2019, <i>Sardegna</i> <i>Cannonau</i>	120.00
"Terre Brune", Cantina Santadi - 2020, <i>Sardegna</i> <i>Carignano, Bovaleddu</i>	110.00
Cannonau di Sardegna, Antonella Corda - 2022, <i>Sardegna</i>	91.00

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