
BAR FOOD MENU

COUNTER

Homemade foccacia (V)	8.00
Scarmoza cheese, wild mushroom, red endive, honey mustard dressing (V) (GF)	12.00
Black angus tartare, truffle mayonnaise, quail egg, parmesan	16.00
Fried pizzette & Mortadella	21.00
Zucchini fritti (V)	8.00
Selection of Italian cheeses (V)	16.00

PASTA & SOUPS

Parpadelle (120gr), homemade bolognese sauce	12.00
Maccheroncini pasta, cherry tomatoes, burrata, basil (V)	13.00
Buffalo ricotta ravioli, fresh truffle (V)	15.00/25.00
Mushroom soup, parmesan foam, salty croissant (V)	10.00

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GRILLED & BAKED

TOZI cheese burger, bacon, baby gem, tomato truffle mayonnaise	16.00
Cod fish, spinach, 'nduja sauce (GF)	18.00
Beef Straccetti, rucola, grana padano, balsamic vinegar (GF)	19.00
Baby cuttlefish, spinach, black ink sauce (GF)	14.00

SIDES

Rucola & grana padano salad, lemon dressing (V) (GF)	7.00
Roasted potatoes (V) (GF)	6.00
Green salad	6.00
Fries, mayonnaise (V)	6.00

DESSERTS

Tiramisu	10.00
Chocolate 3 ways	11.00
Strawberry salad, lemon sorbet, 25yr balsamic vinegar	11.00
Artisan ice cream & sorbets	10.00

V = Vegetarian

GF = Gluten Free

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COCKTAILS

NEGRONI

LIMITED EDITION NEGRONI	14.00
Gin del Professore Madame, Vermouth Del Professore Rosso, Campari	
BARREL AGED NEGRONI	13.00
TOZI's secret recipe aged in our own barrel	
ROYAL MISTAKE	13.00
Campari, Antica formula carpano, Prosecco	
CUBAN NEGRONI	15.00
Pear infused rum, italicus, Mancino Vermouth di Torino Bianco Ambrato	

TOZI TWISTS

WHISKEY LOVER	14.00
Bulleit Rye, Grand Marnier, Disaronno, lemon juice, Maraschino cherry	
APEROL SOUR	13.00
Aperol, lemon, honey, better bitters foamer	
THE TRAVELLER	15.00
Jose Cuervo Tequila gold, Chambord, Herring cherry liquor, cranberry & lime-juice	
CUCUMBER & BASIL	13.00
Cucumber & basil infused gin, Vermouth Mancino Bianco, lime juice	

SPRITZ

MANDARINE SPRITZ	12.00
Mandarine Napoléon, prosecco, Fever Tree clementine tonic, orange	
APEROL/CAMPARI SPRITZ	10.50
Aperol/Campari, prosecco, soda, orange	
ROSA SPRITZ	11.50
Quaglia Rosa, Quaglia Bergamotto, prosecco, soda, dried rose	
SAN GIOVANNI SPRITZ	12.00
Cynar, prosecco, Fever Tree Mediterranean tonic, olives	

WINE LIST

SPARKLING WINE

GLASS (125ML) BOTTLE (750ML)

Rose Spumante, Bosco del Merlo, VENETO	8.50	38.00
Prosecco Spumante, Bosco del Merlo, VENETO,	9.00	40.00
Franciacorta Brut, La Montina N/V, LOMBARDIA	16.00	80.00
Gimonnet Gonet Blanc de Blancs N/V, FRANCE		99.00

ROSÉ WINE

GLASS (175ML) BOTTLE (750ML)

Pinot Grigio Blush delle Venezie, Sartori VENETO	7.50	33.00
Cerasuolo Di Sipio 'Setterose' Montepulciano ABRUZZO,		51.00

WINE LIST

WHITE WINE

GLASS
(175ML)

BOTTLE
(750ML)

Chardonnay 'Lafoa', Colterenzio TRENTO, 2020		120.00
Pinot bianco, Colli Orientali Zorzettig FRIULI, 2020		59.00
Sauvignon Blanc 'Turrano', Bosco del Merlo FRIULI,,		46.00
Soave 'Netrroir', Corte Mainente VENETO	10.50	50.00
Pinot Grigio 'Tudajo', Bosco del Merlo VENETO	8.50	40.00
Gavi, Elio Filippino PIEMONTE	9.00	45.00
Langhe Chardonnay 'Scapulin', Giuseppe Cortese PIEMONTE	15.50	75.00
Sauvignon Langhe, Parusso PIEMONTE		98.00
Verdicchio di Matelica Provima MARCHE	8.00	38.00
Vermentino di Gallura 'Brino', Cantina Pedres SARDINIA		38.00
Pecorino Cocci Grifoni 'Tara' MARCHE		42.00
Trebbiano Spoletino, Boscale UMBRIA		57.00
Di Sipio bianco Falanghina, Pecorino & Trebbiano delle Collina ABRUZZO,		45.00
Greco di Tufo, Borgondangelo CAMPANIA		50.00
Chardonnay 'Numen', Paolo Leo PUGLIA		45.00
Fiano 'Cala Luna', Paolo Leo PUGLIA		32.00
Etna Bianco, Generazione Alessandro SICILIA		80.00

ORANGE WINE

Cataratto 'AV01' Cantina Rallo SICILIA		99.00
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WINE LIST

RED WINE	GLASS (175ML)	BOTTLE (750ML)
Pinot Nero Colli Orientali Zorzettig FRIULI		55.00
Cabernet Franc, Zorzettig FRIULI		35.00
Merlo Riserva 'Campo Camino', Bosco del Merlo VENETO,	9.00	40.00
Valpolicella Classico Superiore, Recchia VENETO,,		48.00
Amarone della Valpolicella Classico 'Ca Bertoldi', Cocci Grifoni 'Tarra' MARCHE		110.00
Paladin Syrah VENETO		59.00
Langhe Nebbiolo, Elio Filippino PIEMONTE		55.00
Barbera d'Alba 'Vigna Veja', Elio Filippino PIEMONTE		50.00
Barolo 'La Morra', Elio Filippino PIEMONTE		100.00
Barbaresco 'Serra Capelli' Elio Filippino PIEMONTE		115.00
Dodici Uve, Paradiso di Frassina TUSCANY	15.50	75.50
Vino Nobile Montepulciano riserva 'Vigna Scianello' TUSCANY,		125.00
Chianti Classico Riserva 'Lodolalo', Cocci Grifoni 'Tarra' MARCHE	13.00	66.00
Brunello di Montalcino 'Elia Palazzesi TUSCANY,		105.00
Rosso di Montefalco, Bocale UMBRIA		60.00
Sangiovese & Montepulciano, Rosso Piceno, Cocci Grifoni 'Tarra' MARCHE		45.00
Negroamaro 'Orfeo', Paolo Leo PUGLIA		45.00
Primitivo di Manduria 'Passo Del Cardinale', Cocci Grifoni 'Tarra' MARCHE	8.50	39.00
Nero d'Avola 'Donnata', Alessandro Camporeale SICILIA	10.50	48.00
Etna Rosso 'Croceferro' Generazione Alessandro SICILIA		75.00

GRAPPA (60ML)

Grappa di Amarone	8.00	Grappa di Nebbioloda Barolo	8.50
Grappa di Moscato	9.00	Grappa Nonino	8.00

PORT (60ML)

Sandeman 10 yrs Old Tawny, Porto	9.00	Sibio Reserva Ruby	6.00
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LIQUEURS

Amaro TOZI	8.00	Aperol	6.00
Luxardo Limoncello	6.00	Campari	6.00
Amaro Montenegro	6.00	Cocchi Americano Bianco	6.00
Vecchio Amaro Del Capo	6.00	DOM Benedictine	6.00
Ketel 1 Sambuca	6.00	Mancino Sakura	9.00
Tia Maria	6.00	Antica Formula	6.00
Galliano	6.00	Punt e Mes	7.00
Frangelico	6.00	Mancino secco	7.00
Amaretto Disaronno	6.00	Mancino Rosso	7.00
Italicus	9.00	Mancino Bianco ambrato	7.00
Mancino Chinato	9.00	Kahlua	6.00
Licor 43	6.00	Fernet Branca	6.00
Bailey's	4.50	Cynar	6.00
Jagermeister	6.00	Ricard	6.00
Mandarin Napoleon	6.00	Pernod Absinthe	6.00
Pernod	6.00		

COGNAC AND ARMAGNAC

Martell VSOP	6.00	Martell XO	40.00
Vecchia Romagna	6.00	Martell VS	6.00
Cles de Ducs	6.00	Remy Martin VSOP	7.00
Hennessy	8.00		

WHISKY

SCOTCH SINGLE MALT

Tennessee whisky - Jack Daniels	6.00	Laphroaig	14.00
Talisker	8.00	Kilkerran	11.00
Glenkichie 12 YRS	16.00	Talisker skye	11.00
Glenmorangie 10 YRS	16.00	Glenlivet 12 YRS	16.00

SCOTCH BLENDED

Johnnie Walker Black	8.00	Ballantine's	6.00
Chivas	7.00	Johnnie Walker Red	6.00

JAPANESE

Nikka from the Barrel	13.00
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IRISH

Jameson	7.00	Proper No. twelve	8.00
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BOURBON

Bullet	7.00	Maker's Mark	6.00
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RYE

Bullet Rye	6.00
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RUM

Havana Club 3 YRS	6.00	Diplomatico	10.00
Havana Club 7 YRS	7.00	Zacapa 23 YRS	13.00
Union 55	9.00	The Kraken	7.00
Sagatiba Cachaca	6.00		

AGAVE

Jose Cuervo silver	7.00	KAH blanco	13.00
Jose Cuervo gold	7.00	Mezscal Derrumbes	13.00

GIN

Bombay Sapphire	6.00	Malfy Limone	7.00
Copperhead	12.00	Malfy Originale	7.00
Hendricks	9.00	Monkey 47	12.00
Del Professore Madame	11.00	Tanqueray London dry	7.00
Del Professore Monsieur	11.00	Tanqueray 10	9.00
Poli Marconi	9.00	Ketel 1 Jenever	4.00
Sipsmith	7.00	Bokma Jenever	4.00

VODKA

Tito's	9.00	Ketel One	7.00
Grey Goose	9.00	Belevedere	8.00

BEERS

Peroni HALF PINT	4.50	Grolsch IPA PINT	8.00
Peroni PINT	7.50	Peroni piccola	5.00
Grolsch Weizen HALF PINT	5.00	Peroni Libera 0%	6.00
Grolsch Weizen PINT	8.00	Strongbow cider 6 euro	5.50
Grolsch IPA HALF PINT	5.00	Corona	6.00

SOFT DRINKS

Fevertree Mediterranean Tonic	4.00	Coke Zero	4.50
Fevertree Elderflower Tonic	4.00	Sprite	3.00
Fevertree Ginger Beer	4.00	Fuze Tea Green	4.00
Fever tree Clementine Tonic	4.00	Fuze Tea Lemon Sparkling	4.00
Fever tree Grapefruit Tonic	4.50	Fevertree Indian Tonic	4.00
Fevertree Lemonade	4.50	Fevertree Soda water	3.00
Fevertree Ginger Ale	4.00	Fevertree slim-light	4.00
Coke	3.00	Schulp Orange juice	4.00
Fanta orange	3.00	Schulp Apple juice	4.00

BUSCAGLIONE BLEND COFFEE

Espresso	3.00	Cappuccino	4.50
Macchiato	3.00	Flat white	4.50
Americano	4.00	Latte	4.50

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GOOD & PROPER TEA

Dutch Breakfast	4.00	Happy lemon	4.00
Earl Grey Blue flower	4.00	Mango mood	4.00
Rooibos	4.00	Fresh mint	4.50
Ginger delight	4.00	Fresh ginger	4.50

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