

TOZI

RESTAURANT & BAR

AMSTERDAM

RAW

Beef carpaccio, rocket, Parmigiano Riserva, sun-dried tomatoes (GF)	18
Sea bream carpaccio, blood orange, fennel, pink pepper (GF)	17
Tuna tartare, wild mushrooms, hazelnuts (GF)	19

FRITTI

Zucchini fritti (V)	10
Fried artichokes, Pecorino, lemon	12
Calamari fritti	15

COUNTER

Bread Basket (V)	7
Homemade focaccia (V)	8,5
Burrata, beetroot salad, Aceto Balsamico Riserva (V) (GF)	18
Octopus, fennel, chickpeas (GF)	19
Roasted pumpkin, Robiola, toasted hazelnuts (V)(GF)	17
Grilled focaccia, buffalo butter & Sicilian anchovies	15
Selection of Italian cured meats	22
Selection of Italian cheeses	19
Nero dei Nebrodi ham, 24 months aged	22
Vitello tonnato, capers, celery leaves (GF)	18

PASTA & SOUPS

Buffalo ricotta ravioli, black truffle (V)	15/27
Riccia, cauliflower, pine nuts, anchovies, wild fennel	18,5/35
Mezze maniche, oxtail ragú, Caciocavallo	15/28
Pumpkin soup, baked ricotta (V) (GF)	11

GRILLED & BAKED CICHETTI

Aubergine Parmigiana style (V)	14
Swordfish involtini, red blood orange, Tropea onions	19
Baked cod, celeriac purée, winter herbs (GF)	19
Veal Saltimbocca, leek (GF)	21
Braised veal cheek, creamy polenta, chicory	20

LARGE TO SHARE

Entrecote (600 gr), herbs, garlic dressing (GF)	65
Tonnarelli Cacio e Pepe (V)	44
Add truffle +15	
Chargrilled whole sea bass, savoy cabbage (GF)	58
Lobster linguine, garlic & chilli	59

SIDES

Baked potatoes, herbs, garlic (V)(GF)	7
Green salad (V)(GF)	6
Grilled lettuce, Parmigiano, Aceto Balsamico Riserva (V) (GF)	9
Pumpkin Agrodolce (V)(GF)	8
Tuscan kale, roasted garlic, lemon (V) (GF)	7

V = Vegetarian
GF = Gluten Free

TOZI meaning "a group of friends" in Venetian slang, is a cicchetti (Italian small plates) concept designed to be shared. With emphasis on high quality, seasonal ingredients, enjoy an authentic taste of Italy inspired by the Venetian casual dining tradition, alongside signature cocktails and wines.

Share your TOZI experience @toziamsterdam #TOZIllovers toziamsterdam.com

If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server or a member of staff. Enjoy unlimited eco tap water all dinner long for just €4.50 per person.