

TOZI

RESTAURANT & BAR

WOOD OVEN

<i>Bruschetta, squash, fresh goat cheese & dried tomato</i>	5.75
<i>Pizzetta, tomatoes, roasted peppers, smoked burrata & taggiasca olives</i>	6.95
<i>Pizzetta, mozzarella, wild chicory, Tuscan sausage & chilli</i>	6.95
<i>Piadina, Parma ham, stracchino & rocket</i>	6.75
<i>Spianata, aubergine, smoked pancetta, ricotta</i>	7.75
<i>Spianata, four cheeses, potatoes, black truffle pesto</i>	8.75

FRITTI

<i>Zucchini</i>	5.25
<i>Polpettine, spicy tomato salsa</i>	6.25
<i>Italian artichokes, aioli</i>	6.50
<i>Cauliflower, truffle mayo</i>	6.75
<i>Calamari, lemon</i>	7.20
<i>Soft shell crab, red chilli, parsley sauce</i>	8.75
<i>Fritto Misto (calamari, sardines, soft shell crab, prawns)</i>	15.75

COUNTER & SALAD

<i>Avocado, parmesan, radish & baby gem salad</i>	7.75
<i>Roast root vegetable salad, gorgonzola & hazelnut</i>	8.75
<i>Wild mushrooms, endive, quail eggs & truffle salad</i>	9.25
<i>Tuna tartare, chilli, lime & rocket</i>	9.75
<i>Burrata, heritage tomato & basil</i>	9.25
<i>Octopus, chickpea puree, fennel, capers & chilli</i>	12.95
<i>Smoked duck carpaccio, pomegranate & pecorino</i>	8.95
<i>Wild boar salsiccia from Umbria</i>	7.25
<i>Bresaola, parmesan & lemon</i>	8.95
<i>Parma ham, aged 24 months</i>	8.75
<i>Testun al Barolo, cow's cheese aged in Barolo grapes</i>	7.75
<i>Robiola rocchetta, blend of ewe & goat milk</i>	7.25
<i>Pecorino Gran Riserva, aged 1 year, 100% ewe milk</i>	7.75
<i>Gorgonzola, 90 days 100% cow milk</i>	7.50
<i>Camembert di bufala, 100% bufala milk</i>	7.25
<i>Selection of cured meats</i>	14.50
<i>Selection of cheeses</i>	15.25
<i>Gran selection of meat & cheeses</i>	18.75

PASTA & SOUP

<i>Tuscan beans, cavolo nero & spelt soup</i>	7.25
<i>Agrolotti in brodo</i>	7.75
<i>Crab ravioli, tomato & basil</i>	8.75
<i>Buffalo ricotta ravioli, black truffle</i>	8.95
<i>Pappardelle, wild boar ragout</i>	8.75
<i>Paccheri, prawns, Sicilian aubergine & almonds</i>	8.75

GRILLED & BAKED

<i>Aubergine parmigiana</i>	6.95
<i>Gratinated scallops, Venetian style</i>	7.20
<i>Baby chicken, roasted potatoes, chilli</i>	8.50
<i>Slow cooked lamb shoulder, crushed Jerusalem artichokes, jus</i>	9.75
<i>Ox cheek, girolles, mash potato</i>	10.75
<i>Roasted halibut, wild mushrooms, potato & salmoriglio</i>	12.75
<i>Pan fried cod, braised Castelluccio lentils & chard</i>	9.75

LARGE TO SHARE

<i>Bigoli, duck & girolles ragout, smoked ricotta</i>	40.00
<i>Char grilled whole wild sea bass, salsa verde</i>	42.00
<i>Lobster linguine, garlic & chili</i>	44.00
<i>Rib of beef 500g, aged 31 days, rosemary and garlic</i>	46.00

SIDES

<i>Spinach, Parmesan</i>	4.50
<i>Roasted potatoes</i>	3.75
<i>Sprouting broccoli, chilli</i>	3.75

DESSERT

<i>TOZI affogato</i>	6.50
<i>Pistacho tiramisù</i>	6.95
<i>Pear & chocolate tart, fiordilatte ice cream</i>	6.95
<i>Yoghurt meringata, amarene</i>	6.95
<i>Chocolate delice, coconut sorbet</i>	6.95
<i>Selection of ice creams & sorbet</i>	6.25
<i>Cheeses from the Alps, walnut bread, pear Cugna</i>	9.75

A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rate and are quoted in Pounds Sterling.

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.

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