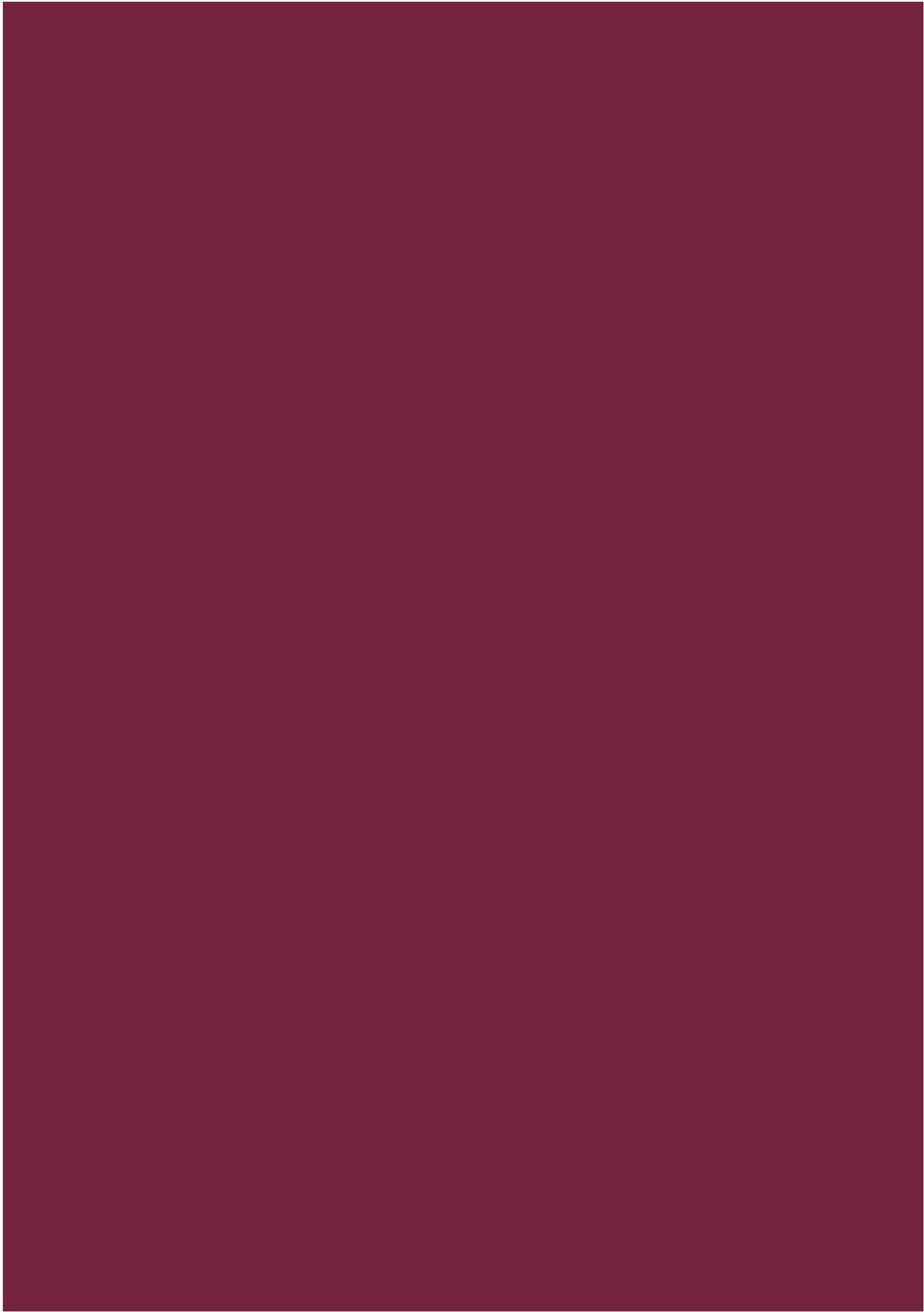


TOZI

RESTAURANT & BAR



BUBBLES & SPRITZ

Tozi Spritz	11.00	Aperithyme	11.50
<i>Tozi Vermouth, Cynar, Prosecco Ginger Ale</i>		<i>Beefeater, Cinnamon Vodka, St Germain, Lavender Lemon Thyme Bitters, Apple Bitters, Prosecco</i>	
Chinotto Fizz	11.00	Seasonal Bellini	10.00
<i>Aperol, Campari, Chinotto, Prosecco</i>		<i>Ask the team about this month's recipe</i>	

CLASSICI & NEGRONI

Rhubarb Cosmopolitan	12.25	Kamate Rocks	12.00
<i>Rhubarb Chase Vodka, Triple Sec, Cranberry Juice, Lime Juice, Rhubarb Bitters</i>		<i>Scapegrace Gin, Vermouth Chinato, Campari, Toasted Oak Bitters</i>	
Daiquiri Twist	11.50	Welcome Back	11.50
<i>Sailor Jerry, Lime Juice, Vanilla Syrup, Honey</i>		<i>Pisco, Tozi Vermouth, Martini Rosso, Campari</i>	
Salted Caramel Old Fashioned	11.50	Limited Edition	12.00
<i>Johnny Walker Black, Salted Caramel Syrup</i>		<i>Gin del Professore, Vermouth del Professore, Campari</i>	
Clover Club	11.50	Made in White	11.00
<i>Sipsmith Sloe Gin, Beefeater, Lampong, Cassis, Lemon Juice, Raspberry Jam, Egg White, Vanilla Syrup</i>		<i>Sabatini Gin, Mancino Ambrato, Bitter Bianco</i>	

TOZI COCKTAILS

Leave Me Alone – Martini Glass	11.50	Punch Me If You Can – Coupette	12.00
<i>Black Tea Vodka, Lemon Juice, Sugar Syrup</i>		<i>Aperol Punch, Sipsmith V.J.O.P., Lavender Jasmine Syrup, Lemon Juice, Egg White</i>	
Lady Simplicity – Coupette	11.00	Tequilling Me Softly – Martini	12.00
<i>Hendrick's Gin, Cucumber, Mint, Lime Juice</i>		<i>Camomile Tequila, Lagavulin, Agave Nectar, Lavender Bitters, Lime Juice</i>	
Peruvian Connection – Rocks	11.25	El Chapo – Martini	11.75
<i>Pisco, Chambord, Pink Grapefruit, Lime Juice, Vanilla Syrup</i>		<i>Panarea Gin, Ketel One, Basil & Pear Puree, Lemon Juice, Egg White</i>	
The Unusual – Highball	11.50	Bitter Citrus Symphony – Rocks Glass	11.75
<i>Goslings Rum, Courvoisier, Apple Juice, Cranberry Juice, Lemon Juice, Sugar Syrup</i>		<i>Tito's Vodka, Orange Brandy, Grapefruit Juice, Lemon Juice, Sugar Syrup</i>	

GIN SELECTION

Panarea Sunset Gin	11.00	Sabatini Gin	12.50
<i>Dry Grapefruit and Junipers</i>		<i>Olives and Lemon Zest</i>	
Tanqueray No.10	13.00	Gin Monsieur	13.00
<i>Dry Grapefruit and Pepper</i>		<i>Dry Orange and Junipers</i>	
Half Hitch	13.00	No.3 Gin	11.50
<i>Lemon Zest and Pepper Grains</i>		<i>Pomegranate Seed and Lime</i>	
Scapegrace Gin	12.00	Roby Marton Gin	14.50
<i>Lavender</i>		<i>Ginger and Dry Orange</i>	
Monkey 47	14.50	Chase Grapefruit Gin	14.50
<i>Blackberries and Sage</i>		<i>Dry Grapefruit</i>	

Spirits are served in measures of 50ml

BUBBLES

	Glass	750ml
Prosecco Argeo Brut, Ruggeri – NV, Veneto	8.75	38.00
“Cloudy Prosecco”, Sottoriva, Malibran – NV, Veneto		46.50
Prosecco di Valdobbiadene Extra-Dry “Gorio”, Malibran – NV, Veneto		46.50
Prosecco Brut Quartese, Ruggeri – NV, Veneto		47.50
“Bolle Bandite” Bianco Cloudy Frizzante, Carolina Gatti – NV, Veneto		51.00

FINE ITALIAN BUBBLES

	Glass	750ml
Maximum Brut, Ferrari – NV, Trentino	12.00	59.00
Perl�, Ferrari – 2012/13, Trentino		67.00
Perl� Ros� Ferrari – 2012, Trentino		77.00
Riserva del Fondatore Giulio Ferrari – 2007, Trentino		130.00
Franciacorta Extra-Brut, La Montina – NV, Lombardia		63.00
Franciacorta “Millesimato” La Montina – 2011/12, Lombardia		71.00

CHAMPAGNE

	Glass	750ml
Laurent Perrier Cuvee -NV	15.00	78.75
Laurent Perrier Cuvee Rose’ -NV		90.00
Ruinart Blanc De Blanc -NV		105.00

ROS  WINES

	Glass	500ml	750ml
Pinot Grigio Ros� “Blush”, Il Sospiro – 2018, Abruzzo	8.00	22.75	35.00

WHITE WINES

	Glass	500ml	750ml
Pinot Bianco Cora, Colterenzio – 2018, <i>Trentino</i>			39.75
Muller Thurgau Palai, Pajer Sandri – 2016/17, <i>Trentino</i>			56.50
Gewurztraminer Classico, Terlan – 2017/18, <i>Trentino</i>			59.00
Chardonnay Dolomiti, Furli – 2017, <i>Trentino</i>			65.00
Riesling, San Leonardo – 2014/15, <i>Trentino</i>			93.00
Pinot Grigio, Puiattino – 2018, <i>Friuli</i>	8.25	26.00	39.00
Friulano Friuli Grave, Stocco – 2017, <i>Friuli</i>			43.75
Ribolla Gialla “Botis”, Stocco – 2016/17, <i>Friuli</i>			50.00
Pinot Bianco, Vinnaioli Jermann – 2016, <i>Friuli</i>			61.00
Ograde, Skerk – 2016, <i>Friuli</i> <i>Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio</i>			79.00
Vintage Tunina IGT, Vinnaioli Jermann – 2016, <i>Friuli</i> <i>Chardonnay, Malvasia Istriana, Ribolla Gialla, Sauvignon</i>			98.00
Chardonnay Dreams IGT, Vinnaioli Jermann – 2015, <i>Friuli</i>			102.00
Malvasia delle Venezie Villa Mura, Sartori – 2018, <i>Veneto</i>			27.00
Soave San Vincenzo, Anselmi – 2018, <i>Veneto</i> <i>Garganega, Chardonnay, Trebbiano</i>	9.25	26.75	39.75
Lugana, Ca Lojera – 2017/18, <i>Lombardia</i> <i>Trebbiano di Lugana</i>			48.00
Ronco Valene”, Sandro Fay – 2017, <i>Lombardia</i> <i>Sauvignon Blanc, Chardonnay, Incrocio Manzoni</i>			65.00
Briccotondo Langhe Arneis DOC, Fontanafredda – 2018, <i>Piemonte</i>			41.00
Gavi del Comune di Gavi, Ernesto Picollo – 2018, <i>Piemonte</i> <i>Cortese</i>	10.25	32.50	49.75
Langhe Chardonnay Bastia, Conterno Fantino – 2017, <i>Piemonte</i>	15.25	47.00	73.00
Cinque Terre, Costa Da Posa – 2017, <i>Liguria</i> <i>Vermantino, Albarola, Bosco</i>			73.00
Aulente Bianco, San Patrignano – 2016/17, <i>Emilia Romagna</i> <i>Sauvignon, Chardonnay</i>			39.50

...WHITE WINES

	Glass	500ml	750ml
Barbagianna, Andrea Bragagni – 2014, <i>Emilia Romagna – BIO</i> <i>Albana, Famoso, Trebbiano</i>			69.00
“Notte Di Luna” , Ca De Noci -2013, <i>Emilia Romagna – BIO</i> <i>Moscato Gialla, Spergola, Malvasia Aromatica</i>			71.00
Vernaccia di San Gimignano, Cesani – 2017, <i>Toscana</i>			38.00
Otto Ottobre Bianco, Ruschi Noceti – 2014/15, <i>Toscana</i> <i>Durella, Luadga</i>			63.00
“Caliptra” Marche Bianco, Ca’ Liptra – 2017, <i>Marche</i> <i>Trebbiano</i>			49.00
Verdicchio Castelli Di Jesi, Umani Ronchi – 2018, <i>Marche</i> <i>Trebbiano</i>	7.25	22.50	33.00
Cervaro della Sala, Antinori – 2016, <i>Umbria</i> <i>Chardonnay, Grechetto</i>			115.00
Orvieto Classico “Tragugnano”, Sergio Mottura – 2017, <i>Lazio – BIO</i>			48.00
Falanghina Beneventano, Lapilli – 2018, <i>Campania</i>	9.50	29.50	44.00
Fiano Mezzogiorno – 2018, <i>Puglia</i>			29.50
Catarratto Arpeggio, Settesoli – 2017/18, <i>Sicilia</i>	6.50	21.50	28.00
Greco, Ciro’ Bianco, Librandi – 2018, <i>Calabria</i>			35.00
Sauvignon Blanc, Molino a Vento IGT Terre Siciliane – 2018, <i>Sicilia</i>	6.75	21.50	31.00
Inzolia, Volpi – 2018, <i>Sicilia</i> <i>Catarratto, Pinot Bianco, Sauvignon, Traminer Aromatico</i>			32.00
Etna Bianco “Ante”, I Custodi – 2015, <i>Sicilia</i> <i>Carricante</i>			62.00
Vermentino di Gallura, Surrau – 2018, <i>Sardegna</i>	9.50	29.50	44.00
Vermentino Di Gallura, Vendemmia Tardiva, Surrau – 2016, <i>Sardegna</i>			79.00

FINEST REDS FROM...

750ml

...VENETO

Valpolicella Superiore "Velluto", Meroni – 2011/12	65.00
Amarone Classico Riserva "Velluto", Meroni – 2011	109.00
Amarone Classico Riserva, Giuseppe Quintarelli – 2007	320.00

...PIEMONTE

Barolo, Elio Sandri – 2012	115.00
Barbaresco Santo Stefano, Castello di Neive – 2013, <i>Piemonte</i>	102.00
Nebbiolo "Sudisfa", Negro – 2015	79.00
Barbaresco "Basarin", Negro – 2014/15	81.00
Barolo "Via Nuova", E.Pira – 2015	121.00
Nebbiolo d'Alba "Ginestrino", Conterno Fantino – 2017	64.00
Barolo "Sori Ginestra", Conterno Fantino – 2013	131.00

...TOSCANA

Vino Nobile di Montepulciano "Asinone", Poliziano – 2016	99.00
Maremma Rosso "12 Uve", Paradiso di Frassina – 2015 – <i>BIO</i>	72.00
Brunello di Montalcino, Paradiso di Frassina – 2014 – <i>BIO</i>	105.00
Brunello di Montalcino, Mastrojanni – 2013	128.00
Tignanello IGT, Antinori – 2016	140.00
Sassicaia, Tenuta San Guido – 2009	330.00

RED WINES

	Glass	500ml	750ml
Pinot Nero Burgunder Colterenzio – 2018, <i>Trentino</i>	9.25	26.75	39.75
Pinot Nero Mason Manincor – 2016, <i>Trentino</i>			76.00
Cabernet Franc, Le Pianure – 2017/18, <i>Friuli</i>			32.00
Merlot Venezia Giulia, Rosade Furlane – 2017, <i>Friuli</i>			35.00
Pinot Nero, Bressan – 2012, <i>Friuli</i>			89.00
Merlot Friuli, Vistorta – 2012, <i>Friuli</i>			69.00
Gran Passione IGT – 2017, <i>Veneto</i> <i>Merlot, Corvina</i>			44.00
Valpolicella “Villa Novare”, Bertani – 2017, <i>Veneto</i> <i>Corvina Veronese, Rondinella</i>			42.00
Vintage Edition Secco, Bertani – 2015, <i>Veneto</i> <i>Corvina, Sangiovese, Syrah, Cabernet Sauvignon</i>			61.00
Valpolicella Superiore Ripasso “Regolo”, Sartori – 2016, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Croatina</i>			49.00
Nebbiolo Valtellina Superiore, Fay – 2013/15, <i>Lombardia</i>			79.00
Sforzato “Ronco Del Picchio”, Fay – 2014, <i>Lombardia</i> <i>Chiavennasca</i>			95.00
Dolcetto d’Alba, La Ca Nova – 2017, <i>Piemonte</i>			52.00
“Afrodite” Vespolina, Paride Chiovini – 2014, <i>Piemonte</i>			62.00
Barbera d’Alba Vignota, Conterno Fantino – 2017, <i>Piemonte</i>			59.00
Nebbiolo d’Alba, Elio Sandri – 2017, <i>Piemonte</i>	13.75	44.00	65.00
Barolo di Serralunga d’Alba, Fontanafredda – 2014, <i>Piemonte</i>	15.50	49.75	74.00
Prima Terra Rosso, 5 Terre – 2011/12, <i>Liguria</i> <i>Merlot</i>			81.00
Sangiovese Aulente, San Patrignano – 2017, <i>Emilia Romagna</i>			39.75
Chianti Classico DOCG, Quercia al Poggio – 2015, <i>Toscana</i>	12.50	40.00	59.00

.....RED WINES

	Glass	500ml	750ml
Bolgheri Rosso, Tenuta Meraviglia – 2016/17, Toscana	14.25	43.50	69.75
Cabernet Sauvignon, Brancaia – 2017, Toscana			62.00
Sagrantino/Sangiovese, Ziggurat – 2017, Umbria – BIO			47.50
Montepulciano D'Abruzzo Podere, Umani Ronchi – 2017/18, Abruzzo	7.25	22.50	33.00
Roma Rosso, Castello di Torre in Pietra – 2017, Lazio – BIO Montepulciano, Sangiovese, Cesanese			46.00
Biferno Rosso Riserva, Palladino – 2014/15, Molise Aglanico, Montepulciano, Trebbiano			33.00
Aglanico "Campole", Fattoria Alois – 2017, Campania			59.00
Primitivo del Salento, Boheme – 2018, Puglia	6.25	19.50	26.00
Negroamaro/ Primitivo Salento, Baccanera – 2017/18, Puglia			38.50
Salice Salentino, Mocavero – 2016/17, Puglia Negroamaro, Malvasia Nera, Montepulciano			36.50
Valle del Crati "Cariglio", Terre Nobili – 2018, Calabria Magliocco			51.00
Nero D'Avola, Cantine Volpi – 2017/18, Sicilia – BIO	6.75	21.50	31.00
Moretto Rosso, Aldo Viola – 2015/16, Sicilia – BIO Nerello Mascalase, Perricone, Syrah			65.00
Nero D'Avola Santa Cecilia, Planeta – 2015, Sicilia			72.00
Syrah "Guarini Plus", Aldo Viola – 2014/15 Sicilia – BIO			71.00
Carignano del Sulcis "Grotta Rossa", Cantina Santadi – 2017, Sardegna	9.50	29.50	44.00
Carignano Riserva "Rocca Rubia", Cantina Santadi – 2015, Sardegna			62.00
Terre Brune, Cantina Santadi – 2015, Sardegna Carignano, Bovaleddu			96.00
Tuderi, Tenute Dettori – 2014, Sardegna – BIO Cannonau			65.00

