

NEGRONI'S EVOLUTION

£15



Milan - Berlin - Marseille

Campari, Belsazar Rose', Suze
Light, Elegant



An American In Rome

Campari, Savoia Americano,
Plum Juice, Fever Tree Indian Tonic
Fruity, Bitter, Fresh



Sr. Negroni

Campari, Martini Rosso, Beefeater
Woody, Bitter, Sharp, Barrel Aged



Negrowsky

Broken Clock Vodka, Campari,
Savoia Americano, Ciliegia Quaglia
Fruity, Bitter



Naked In Paris

Cynar, Suze, Cocchi Americano,
Sipsmith London Dry
Aromatic, Herbal



Amphora Negroni

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



VII Negroni

Seven Hills Gin, Crème de Violette,
Italicus, Cocchi Americano
Aromatic, Elegant



Forget About It

Cherrie's Infused Maker's Mark,
Cocchi di Torino, Campari
Fruity, Mature

TOZI SIGNATURES

£16



Penicillin At TOZI

Don Dangerous Mezcal, Tapatio Anejo,
King's Ginger Liqueur, Agave
Spicy, Smoky, Sharp



Trinacria

Savoia Americano, Doragrossa Chinotto,
Plum Juice, Fever Tree Aromatic Tonic
Refreshing, Bitter, Mediterranean



Papa Colada

Don Papa Rum, Koko Kanu,
Pineapple Shrub, Sour Cherry Air
Sweet, Delicate, Elegant



La Dolce Vita

Grey Goose Citron Vodka, Floral Syrup,
Crème de Peche, Franciacorta
Sweet, Floral, Fizzy



Citrus Heaven

Four Pillars Gin, Berto Aperitivo,
Italicus, Campari, Orange Juice, Foam
Citrusy, Scented, Elegant



Sex And The City

Altamura Vodka, Savoia Orancio,
Cranberry Juice, Lime Juice, Raspberry
Sweet, Sour, Fruity

NON-ALCOHOLIC COCKTAILS

£11



Lady Simplicity

Seedlip Grove 42, Spring Syrup,
Lime Juice
Floral, Refreshing



Co-Co-Ri-Co'

Lyre's White Cane, Coconut,
Pineapple Shrub, Sour Cherry Air
Sweet, Sour, Tropical



Amaretto Sour (Low Alcohol)

Lyre's Amaretti, Lemon Juice, Foam,
Angostura Bitters
Sweet, Sour



Crodino Spritz

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

"Raise your glass to the art of mixology, where imagination knows no limits"

BY THE GLASS AND CARAFE

MARTINOTTI AND CLASSIC METHOD

	Glass	Carafe
Prosecco Brut "Argeo", Ruggeri - NV, Veneto	10.00	
Franciacorta Brut, La Montina - NV, Lombardia	16.00	
Taittinger Brut Reserve - NV, Reims	19.00	

WHITE WINES

	Glass	Carafe
"Bianco le Pianure", Andrea Stocco - 2023, Friuli Venezia Giulia	8.75	32.00
Pinot Grigio "Corte Giara", Allegrini - 2023, Veneto	10.50	38.50
Lugana "I Frati", Ca' dei Frati - 2023, Lombardia	14.50	55.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2023, Piemonte	11.75	48.00
Chardonnay "Bastia", Conterno Fantino - 2022, Piemonte	19.75	79.00
Maremma Toscana "Vistamare", Gaja - 2022, Toscana	23.00	92.00
Fiano, Mandrarossa - 2023, Sicilia	11.50	45.00
Etna Bianco "Aedes", I Custodi - 2022, Sicilia	15.00	56.00
Vermentino "Saragat", Cantina Atzei - 2023, Sardegna	11.00	43.50

ROSÉ AND ORANGE WINES

	Glass	Carafe
Pinot Grigio Blush, Sartori - 2023, Veneto	10.00	37.00
Bianco Toscana, Buccianera - 2022, Toscana	11.00	43.50

RED WINES

	Glass	Carafe
Pinot Nero, Stocco - 2022, Friuli Venezia Giulia	11.75	48.00
"Rosso" Le Pianure, Andrea Stocco -2023, Friuli Venezia Giulia	8.75	32.00
Bardolino Classico, Casaretti - 2021, Veneto	12.00	48.50
Barolo, Eraldo Viberti - 2020, Piemonte	19.75	79.00
Chianti Classico, Fontodi - 2021, Toscana	19.00	75.00
Montepulciano d'Abruzzo "Alta Quota", Gran Sasso - 2016, Abruzzo	13.50	53.00
Primitivo del Salento, Boheme - 2023, Puglia	8.75	32.00
Nero d'Avola "Il Passo Verde", Vigneti Zabú - 2022, Sicilia	10.50	38.50
Carignano del Sulcis, Grotta Rossa Santadi - 2021, Sardegna	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.

MARTINOTTI AND CLASSIC METHOD	750ml
Prosecco Brut "Argeo", Ruggeri - NV, Veneto	43.00
Prosecco Rosé, Ca' di Alte - NV, Veneto	49.50
Prosecco "Sottoriva" Col Fondo, Malibrán - NV, Veneto	57.00
Prosecco Superiore Valdobbiadene Cartizze Brut, Ruggeri - NV, Veneto	75.00
Franciacorta Brut, La Montina - NV, Lombardia	92.00
Millesimato Pas Dose, Contratto - 2019, Piemonte	84.00
Glera 18/10, Skerk - 2016, Friuli Venezia Giulia	97.00
Franciacorta 'Vittorio Moretti', Bellavista - 2016, Lombardia	185.00

CHAMPAGNE

Taittinger Brut Reserve - NV	105.00
Devaux, "Coeur des Bar" Blanc de Noirs - NV	99.00
Laurent Perrier Cuvee Rose' - NV	150.00
Dom Perignon - 2008	280.00
"Comtes" Blanc de Blanc, Taittinger - 2011/2012	265.00

ROSÉ AND ORANGE WINES

Pinot Grigio Blush, Sartori - 2023, Veneto	44.00
Rosato delle Conchiglie, Poggiotondo - 2023, Toscana Sangiovese	59.50
Bianco Toscana, Bucchianera - 2022, Toscana (Orange Wine) Malvasia, Trebbiano	49.50
Vallagarina "Anisos", Eugenio Rosi - 2020, Trentino Alto Adige (Orange Wine) Chardonnay, Nosiola	79.50
Ograde, Skerk - 2020, Friuli Venezia Giulia (Orange Wine) Vitovska, Malvasia, Sauvignon Blanc, Pinot Grigio	91.00
"Carat", Bressan - 2020, Friuli Venezia Giulia (Orange Wine) Friulano, Malvasia, Ribolla Gialla	81.00
"Notte Di Luna", Ca De Noci - 2021, Emilia Romagna (Orange Wine) Moscato Gialla, Spergola, Malvasia Aromatica	75.00
Grillo "Flaneur", Pianogrillo - 2022, Sicilia (Orange Wine)	56.00

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.

WHITE WINES

750ml

Blanc de Mogex et de la Salle, Ermes Pavese - 2022, Valle d'Aosta	88.00
Gewurztraminer, Maso Furlì - 2021, Trentino Alto Adige	75.00
Grüner Veltliner, Garlider - 2019, Trentino Alto Adige	78.00
"Manna", Franz Haas - 2022, Trentino Alto Adige <i>Riesling, Chardonnay, Kerner, Sauvignon Blanc</i>	82.00
"Bianco" Le Pianure, Andrea Stocco - 2023, Friuli Venezia Giulia <i>Friulano</i>	38.00
Ribolla Gialla "Botis", Stocco - 2019, Friuli Venezia Giulia	55.50
Chardonnay, Vie di Romans - 2021, Friuli Venezia Giulia	106.00
Pinot Grigio "Corte Giara", Allegrini - 2023, Veneto	46.50
Soave Classico "Calvarino", Piero Pan - 2022, Veneto <i>Garganega, Trebbiano di Soave</i>	78.00
Lugana "I Frati", Ca' dei Frati - 2023, Lombardia <i>Turbiana</i>	70.50
Chardonnay "Sotcastel", Sandro Fay - 2021, Lombardia	79.00
Cortese "Amonte", Volpi - 2023, Piemonte	39.00
Gavi di Gavi "Rovereto", Ernesto Picollo - 2023, Piemonte <i>Cortese</i>	54.00
Chardonnay "Gaia & Rey", Gaja - 2020, Piemonte	360.00
Timorasso "Fausto", Vigne Marina Coppi - 2020, Piemonte	95.00
Favorita, Umberto Fracassi - 2022, Piemonte	56.00
Chardonnay "Bastia", Conterno Fantino - 2022, Piemonte	92.00
Rubicone Bianco "Aulente", San Patrignano - 2021, Emilia Romagna <i>Sauvignon, Chardonnay</i>	57.00
Vernaccia di San Gimignano, Il Lebbio - 2021, Toscana	55.00

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.

WHITE WINES

750ml

Maremma Toscana "Vistamare", Gaja - 2022, Toscana <i>Vermentino, Viognier, Fiano</i>	102.00
Chardonnay "Fabrizio Bianchi", Castello di Monsanto - 2022, Toscana	78.00
Pecorino, Marchesi Migliorati - 2022, Abruzzo	49.50
Verdicchio di Jesi "Consono", Accadia - 2022, Marche	51.00
Frascati, Principe Pallavicini - 2023, Lazio <i>Malvasia, Trebbiano, Greco</i>	49.00
Caprettone, Villa Dora - 2020, Campania	58.00
Lacryma Christi "Vigna del Vesuvio", Villa Dora - 2014, Campania <i>Coda di Volpe, Falanghina</i>	88.00
Coda di Volpe "Covante", Bosco Sant'Agnese - 2022, Campania	66.00
"Bianco", A Mano - 2023, Puglia <i>Fiano, Greco</i>	51.50
"Cometa", Planeta - 2022, Sicilia <i>Fiano</i>	92.00
Fiano, Mandrarossa - 2023, Sicilia	52.00
Zibibbo, Tenute Orestiadi - 2023, Sicilia	55.00
Etna Bianco "Aedes", I Custodi - 2022, Sicilia <i>Carricante</i>	72.50
Vermentino "Saragat", Cantina Atzei - 2023, Sardegna	49.50
Barbagia Bianco "Granatza", Vinzas Artas - 2022, Sardegna <i>Guarnaccia</i>	75.00

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.

FINEST REDS

750ml

VENETO

Amarone Classico "Ca Coato", Antolini - 2019, <i>Marano di Valpolicella</i> <i>Corvina, Rondinella, Corvinone</i>	110.00
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>	145.00

PIEMONTE

Barbaresco, Bruno Rocca - 2020, <i>Barbaresco</i>	130.00
Barbaresco, Gaja - 2019, <i>Barbaresco</i>	350.00
Barbaresco "Sori' S. Lorenzo", Gaja - 2017, <i>Barbaresco</i>	690.00
Barolo "Perno", Elio Sandri - 2018, <i>Monforte d'Alba</i>	130.00
Barolo "Vigna del Gris", Conterno Fantino - 2019, <i>Monforte d'Alba</i>	170.00
Barolo "Conteisa", Gaja - 2019, <i>Barbaresco</i>	430.00
Barolo "Vigna la Rosa", Fontanafredda - 2017, <i>Serralunga d'Alba</i>	142.00

TOSCANA

"Magari", Gaja - 2019, <i>Castagneto Carducci</i> <i>Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i>	120.00
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>	78.00
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>	310.00

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.

RED WINES	750ml
Pinot Nero, Franz Haas - 2022, <i>Trentino Alto Adige</i>	81.00
Pinot Nero, Stocco - 2022, <i>Friuli Venezia Giulia</i>	54.00
“Sdencina”, Tenuta Stella - 2019, <i>Friuli Venezia Giulia</i> <i>Merlot, Schioppettino, Refosco</i>	66.00
“Rosso” Le Pianure, Andrea Stocco -2023, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	38.00
“Vertigo”, Livio Felluga - 2021, <i>Friuli Venezia Giulia</i> <i>Merlot, Cabernet Sauvignon</i>	78.00
Pinot Nero, Bressan - 2017, <i>Friuli Venezia Giulia</i>	92.00
<i>Bardolino Classico, Casaretti - 2021, Veneto</i> <i>Corvina, Rondinella, Sangiovese</i>	55.00
Valpolicella Superiore “Velluto”, Meroni - 2017, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella, Molinara</i>	76.00
Valpolicella Ripasso, Antolini - 2021, <i>Veneto</i> <i>Corvina, Corvinone, Rondinella</i>	66.00
Secco Bertani, Bertani - 2020, <i>Veneto</i> <i>Corvina,</i> <i>Sangiovese, Syrah, Cabernet Sauvignon</i>	71.00
Nebbiolo Valtellina Superiore, Fay - 2018, <i>Lombardia</i>	95.00
Inferno Valtellina Superiore, Marco Ferrari - 2021, <i>Lombardia</i> <i>Chiavennasca</i>	95.00
Sforzato “Vino Sbagliato”, Dirupi - 2017, <i>Lombardia</i> <i>Chiavennasca</i>	150.00
Dolcetto d’Alba “Vigna la Costa”, Piero Benevelli - 2022, <i>Piemonte</i>	58.00
Barbera d’Alba Vignota, Conterno Fantino - 2021, <i>Piemonte</i>	79.50
Nebbiolo d’Alba, Elio Sandri - 2021, <i>Piemonte</i>	85.00
Barbera d’Asti Superiore “Ca’ di Pian”, La Spinetta - 2021, <i>Piemonte</i>	81.00
Barolo, Eraldo Viberti - 2020, <i>Piemonte</i>	92.00
Rubicone Rosso “Aulente”, San Patrignano - 2020, <i>Emilia Romagna</i> <i>Sangiovese</i>	57.00

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.

RED WINES	750ml
Chianti Classico, Fontodi – 2021, Toscana	88.00
Chianti Classico Riserva Monsanto, Fabrizio Bianchi – 2019, Toscana	89.00
Sangiovese “Vigna alla Sughera”, I Mandorli – 2019, Toscana	88.00
Bolgheri Rosso, Tenuta Meraviglia – 2020, Toscana Cabernet Franc	98.00
Cesanese “Rubillo”, Principe Pallavicini - 2023, Lazio	53.00
Rosso Piceno Superiore, Aurora – 2020, Marche Montepulciano, Sangiovese	59.50
Lacrima di Morro d’Alba, Cantine Belisario - 2022, Marche	53.00
Montepulciano d’Abruzzo “Alta Quota”, Gran Sasso - 2016, Abruzzo	63.00
Aglianico del Vulture, Donato D’Angelo - 2019, Basilicata	75.00
Barbera Bevento “Coppacorte”, Bosco Sant’Agnese - 2019, Campania	71.00
Primitivo del Salento, Boheme - 2023, Puglia	38.00
Negroamaro del Salento, Mocavero - 2021, Puglia	49.50
Primitivo Di Manduria “Vigne Vecchie” , Vigneti del Salento - 2019, Puglia	88.00
Valle del Crati “Cariglio”, Terre Nobili - 2021, Calabria Magliocco	59.50
Nero d’Avola “Il Passo Verde”, Vigneti Zabú - 2022, Sicilia	46.50
Frappato di Vittoria, Planeta – 2022, Sicilia	59.50
Etna Rosso “Idda”, Gaja - 2019, Sicilia Nerello Mascalese	99.50
Carignano del Sulcis, Grotta Rossa Santadi - 2021, Sardegna	51.00
“Terre Brune”, Cantina Santadi - 2019, Sardegna Carignano, Bovaleddu	110.00
Cannonau di Sardegna, Antonella Corda - 2021, Sardegna	91.00
Mandrolisai Rosso “Mari”, Bentu Luna - 2019, Sardegna Monica, Bovale, Cannonau	79.50

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.