

TOZI

RESTAURANT & BAR

WOOD OVEN

<i>Piadina, Parma ham, rocket & stracchino</i>	6.50
<i>Focaccina, pistachio mortadella, smoked burrata & basil</i>	6.25
<i>Pizzetta, tomato, baby spinach, fresh goat cheese & pinenuts</i>	6.95
<i>Pizzetta, tomato, mozzarella, roasted peppers & Tuscan sausage</i>	6.95
<i>Spianata, grilled aubergine, pancetta, ricotta</i>	7.75/13.95
<i>Spianata, four cheeses, potatoes, black truffle pesto</i>	8.75 / 15.95

FRITTI

<i>Zucchini</i>	5.25
<i>Asparagus, truffle mayo</i>	6.75
<i>Calamari, lemon</i>	7.20 / 13.75
<i>Soft shell crab, red chilli, parsley sauce</i>	9.75 / 16.50
<i>Fritto Misto (calamari, sardines, soft shell crab, prawns)</i>	15.75

RAW

<i>Fresh langoustine, Maldon sea salt, lemon</i>	13.75
<i>Scottish scallop carpaccio, oranges, cress & pink peppercorns</i>	12.50
<i>Tuna tartare, chilli, lime & rocket</i>	10.75
<i>Angus beef carpaccio, pickled artichokes & pecorino</i>	9.75

COUNTER & SALAD

<i>Avocado, parmesan, radish & baby gem salad</i>	7.75 / 12.75
<i>Summer vegetable salad</i>	8.75 / 13.75
<i>Wild mushrooms, endive, quail eggs & truffle salad</i>	9.25 / 14.95
<i>Burrata, heritage tomato and basil</i>	9.25
<i>Devon crab, asparagus, peas & yoghurt dressing</i>	10.75
<i>Octopus, chickpea puree, fennel, capers & chilli</i>	13.75
<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 cured meat & cheeses</i>	18.75

PASTA & SOUP

<i>Pea soup, smoked ricotta</i>	7.25
<i>Crab ravioli, tomato & basil</i>	8.75 / 16.25
<i>Buffalo ricotta ravioli, black truffle</i>	8.95 / 16.75
<i>Maccheroni, rabbit & taggiasca olives ragout</i>	8.75 / 16.25
<i>Paccheri, braised cuttlefish, squid & fresh peas</i>	8.75 / 16.25
<i>Hand-cut tagliolini, asparagus & black truffle (to share)</i>	40.00
<i>Lobster linguine, garlic & chilli (to share)</i>	44.00

GRILLED & BAKED

<i>Aubergine parmigiana</i>	6.95 / 13.75
<i>Gratinated Scottish scallops, Venetian style</i>	8.25
<i>Baby chicken, roasted potatoes, chilli</i>	8.50 / 16.25
<i>Lamb chops, courgette, sun dried tomatoes, gremolata</i>	11.25 / 18.25
<i>Slow roasted pork shoulder, pancetta, chard, jus</i>	9.75 / 17.50
<i>Pan fried halibut, braised fennel, samphire, Amalfi lemon</i>	12.75 / 22.95
<i>Grilled prawns, Mediterranean vegetables fregola, salmoriglio</i>	9.75/17.50
<i>Char grilled wild sea bass, salsa verde</i>	21.00
<i>Rib of beef 250g, aged 31 days, rosemary and garlic</i>	24.00

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>Pistachio tiramisu</i>	6.95
<i>Amalfi lemon tart, raspberry sorbet</i>	6.95
<i>Vanilla cheesecake, red wine poached peaches</i>	6.95
<i>Chocolate & fresh strawberries sfogliata</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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