

# 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, mozzarella, spicy salami, artichokes</i>	7.25
<i>Pizzetta, roasted squash, Taleggio, walnuts</i>	7.25
<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>Cauliflower, truffle mayonnaise</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>Sicilian red prawns, 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, radishes, Parmesan, baby gem salad</i>	7.75 / 12.75
<i>Roasted root vegetables, fresh goat's cheese, hazelnuts salad</i>	8.75 / 13.75
<i>Wild mushrooms, endive, quail eggs, truffle salad</i>	9.25 / 14.95
<i>Burrata, heritage tomato, basil</i>	9.25
<i>Octopus, chickpea purée, fennel, capers, chilli</i>	13.75
<i>Wild boar salsiccia from Umbria</i>	13.75
<i>Bresaola, parmesan &amp; lemon</i>	8.95
<i>Parma ham, aged 24 months</i>	8.75
<i>Coppa di testa, balsamic baby onions, salsa verde</i>	7.95
<i>Robiola rocchetta, blend of ewe and goat milk</i>	7.25
<i>Pecorino Gran Riserva, aged 1 year, 100% ewe milk</i>	7.75
<i>Gorgonzola, aged 90 days, 100% cow milk</i>	7.50
<i>Camembert di bufala, 100% buffalo 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 &amp; cheeses</i>	18.75

## PASTA & SOUP

<i>Butternut squash soup, Parmesan crostini</i>	7.25
<i>Porcini mushroom ravioli, tarragon butter</i>	8.75 / 16.25
<i>Buffalo ricotta ravioli, black truffle</i>	8.95 / 16.75
<i>Gnocchi alla Romana, braised oxtail</i>	8.75 / 16.25
<i>Paccheri, baby octopus, squid, Taggiasca olives</i>	8.75 / 16.25
<i>Bigoli, duck &amp; girolles ragout, smoked ricotta</i>	40.00
<i>Lobster linguine, garlic, chilli</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>Veal saltimbocca, Parma ham, sage, Swiss chard</i>	11.25 / 18.50
<i>Slow cooked pork cheeks, braised Savoy cabbage, jus</i>	10.75 / 17.50
<i>Pan fried halibut, sautéed wild mushrooms, potatoes, salmoriglio</i>	12.75 / 22.95
<i>Roasted hake, parsnip purée, sprouting broccoli, 'nduja</i>	10.25 / 17.50
<i>Chargrilled wild sea bass, salsa verde</i>	21.00
<i>250g rib of beef, aged 31 days, rosemary, 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>	6.75
<i>Pistacho tiramisu</i>	7.25
<i>Fig &amp; almond tart, vanilla ice cream</i>	7.25
<i>Grappa infused panna cotta, caramelised pear, crumble</i>	7.25
<i>Warm ricotta &amp; chocolate crêpes, candied orange</i>	7.25
<i>Selection of ice creams &amp; 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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