

TOZI

RESTAURANT & BAR

AMSTERDAM

FROM THE OVEN

<i>Piadina, Parma ham, Stracchino cheese, rocket</i>	7
<i>Pizzetta, mozzarella, goat's cheese, black truffle</i>	9
<i>Pizzetta, buffalo mozzarella, tomatoes, basil</i>	8
<i>Spianata, grilled aubergine, pancetta, ricotta</i>	14

FRITTI

<i>Zucchini</i>	7
<i>Wild mushroom, truffle mayo</i>	10
<i>Salt cod croquette, spicy tomato</i>	9
<i>Calamari, Amalfi lemon</i>	12

COUNTER

<i>Mazara prawns carpaccio, celery hearts</i>	12
<i>Beef carpaccio, black truffle, girolles</i>	9
<i>Burrata d'Andria, tomatoes, basil</i>	10
<i>Preserved Mediterranean vegetables, Tuscan EVOO</i>	8
<i>Autumn vegetables, Gorgonzola salad, pumpkin, artichokes, parsnips, romanesco with pistachio nuts</i>	12
<i>Coppa di Parma, romanesco, broccoli</i>	8
<i>S. Daniele ham, aged 24 months</i>	11
<i>Wild boar salami from Umbria</i>	9
<i>Testun al Barolo, cow's cheese aged in Barolo grapes</i>	9
<i>Gorgonzola Dolce, aged 90 days, 100% cow's milk</i>	8
<i>Pecorino Gran Riserva, aged 1 year, 100% ewe's milk</i>	9
<i>Selection of cured meats</i>	17
<i>Selection of cheeses</i>	19
<i>Grand selection of cured meat and cheeses</i>	24

PRIMI

<i>Crab ravioli, tomato, basil</i>	11
<i>Buffalo ricotta ravioli, black truffle</i>	12
<i>Rigatoni "Carbonara"</i>	10
<i>Mezzi paccheri, wild mushrooms, Parmesan</i>	9
<i>Pumpkin soup, smoked ricotta</i>	7

GRILLED & BAKED

<i>Octopus, Padrón peppers, heritage potatoes</i>	13
<i>King crab Venetian style, lemon mayo</i>	15
<i>Aubergine Parmigiana</i>	9
<i>Lamb chops, aubergine caponata</i>	12
<i>Black Angus bavette, cavolo nero</i>	13
<i>Pork belly, baby carrots, salsa verde</i>	10

LARGE TO SHARE

<i>Whole roasted free range chicken, garlic, rosemary</i>	42
<i>Tonnarelli "Cacio e Pepe"</i>	28
<i>600g Black Angus rib eye, aged 35 days, rosemary, garlic</i>	62
<i>1kg wild whole sea bass, Amalfi lemon</i>	58

SIDES

<i>Hand-cut fries</i>	5
<i>Heritage tomatoes, basil</i>	6
<i>Spinach, smoked ricotta</i>	7
<i>Broccoli, chilli, garlic</i>	6
<i>Green salad</i>	5

DESSERT

<i>Mixed berry tart</i>	8	<i>Chestnut semifreddo, caramel sauce</i>	8
<i>TOZI affogato</i>	8	<i>Artisan ice cream and sorbets</i>	7
<i>Tiramisu</i>	8	<i>Cheeses from the Alps, pear Cugna</i>	10

All prices include VAT at the current rate and are quoted in Euros.

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SPRITZ & NEGRONI

<i>Aperol/Campari Spritz</i> <i>Aperol or Campari, Prosecco, soda, orange wheel</i>	9.50	<i>Aged Negroni</i> <i>TOZI secret recipe aged in our own barrels. Please ask the bartender for details.</i>	11
<i>Seasonal Bellini</i> <i>Seasonal fruit purée, La Montina Brut Franciacorta</i>	11	<i>Dutch Negroni</i> <i>Jonge Jenever, Willem's Wermoeed Original Sweet, Campari</i>	10.50
<i>Rosa Spritz</i> <i>Quaglia rose liquor, Quaglia bergamotto liquor, lime juice, spumante rosato, soda</i>	11	<i>Royal Mistake</i> <i>Antica formula Carpano vermouth, Campari, La Montina Brut Franciacorta</i>	11
<i>Sicilian Fizz</i> <i>Amaro Averna, Chartreuse Verte, Prosecco, soda</i>	12	<i>Limited Edition</i> <i>Del professore rosso vermouth, Del professore Madame gin, Campari</i>	12

WINE BY THE GLASS

PROSECCO & CHAMPAGNE	Glass	750ml	ROSÉ WINE	Glass	750ml
<i>Valdobbiadene Prosecco Superiore Extra Dry Nani Rizzi – NV, Veneto</i>	9	40	<i>Cerasuolo D'Abruzzo, Valle Reale – 2018, Abruzzo</i>	7.50	40
<i>La Montina Brut Franciacorta – NV, Lombardy</i>	12	58	RED WINE	Glass	750ml
<i>Gimmonet-Gonet Brut Grand Cru 'Cuvée Or' – NV, France</i>	15	72	<i>Cabernet Franc, Colli Orientali Zorzettig – 2017, Friuli</i>	6	30
WHITE WINE	Glass	750ml	<i>Merlot Trevenezie Masi – 2018, Veneto</i>	7	38
<i>Verdeca IGP Puglia Paolo Leo – 2018, Puglia</i>	6	30	<i>Primitivo 'Fiore di Vigna' IGT, Salento Paolo Leo – 2015, Puglia</i>	7.50	42
<i>Chardonnay, Colli Orientali Zorzettig – 2016, Friuli</i>	6.50	35	<i>Langhe Nebbiolo, Elio Filippino – 2014, Piemonte</i>	8.50	40
<i>Sauvignon Blanc 'Turrano', Lison di Pramaggiore – 2017, Veneto</i>	7	40	<i>Castillo de Almansa Tinto Old Vines Selección – 2013, Spain</i>	9.50	50
<i>Fiano 'Cala Luna', Paolo Leo – 2018, Puglia</i>	7.50	38	<i>Pinot Noir, Elena Walch – 2017, Trentino</i>	10.50	56
<i>Pinot Grigio, Elena Walch – 2018, Trentino AA</i>	8.50	50	<i>Rosso di Montalcino 'Gea', Paradiso di Frassina – 2013, Tuscany</i>	13	62
<i>Chablis. Domaine Séguinot-Bordet – 2017, France</i>	9	50			
<i>Albariño, Noelia Bebelia Rias Baixas – 2017, Spain</i>	9	52			

DRAFT BEER

<i>Peroni</i>	4/7
<i>Meantime IPA</i>	4.50
<i>Seasonal</i>	4.50

WATER

<i>Acqua Panna 0.75l</i>	6
<i>San Pellegrino 0.75l</i>	6

SOFT DRINKS

<i>Coca Cola</i>	3
<i>Coca Cola Light</i>	3
<i>Coca Cola Zero</i>	3
<i>Fanta Orange</i>	3
<i>Sprite</i>	3
<i>Fuze Iced Tea</i>	3

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