



**TOCA is proud to collaborate with Chef Oliver Glowig, one of Rome's most celebrated culinary leaders. Enjoy the unique taste and textures of Oliver's cuisine, handcrafted with the best local ingredients and seasonal flavors.**

#### **ANTIPASTI**

##### **Salumi - 27**

Chef's selection of local charcuterie, marinated olives, bruschetta

##### **Insalata di Cavolo - 17**

Organic baby kale salad, citrus, almonds, hazelnuts, parmigiano reggiano

##### **Insalata "TOCA" - 18**

Boston lettuce, radicchio leaves, caramelized walnuts, pears, goat cheese

##### **Caprese - 28**

Canadian lobster, buffalo mozzarella, braised tomato

##### **Uovo Croccante - 22**

Five minute hen's egg, black truffle, parmesan cream, asparagus

##### **Zuppa di Funghi - 17**

Clear wild mushroom soup, sourdough croutons

##### **Polpo - 23**

Grilled octopus, potato 'nduja, parsley sauce, shaved fennel

#### **PASTA & RISOTTO**

##### **Signature Ravioli 'Capresi' - 20/27**

Homemade ravioli stuffed with caciotta cheese, marjoram, tomato sauce

##### **Ditalini - 22/28**

Ditalini pasta, livornese style braised seafood

##### **Gnocchi - 19/25**

Homemade potato gnocchi, roasted butternut squash, gorgonzola, pumpkin seeds

##### **Mezzi Ziti - 22/28**

Homemade mezzi ziti pasta, wild boar genovese, crispy onions

##### **Risotto - 22/28**

Carnaroli rice, egg yolk, smoked pancetta, charred onion, black peppercorn, lemon gel

*Please allow 20 minutes for cooking time*

##### **Fusilli - 22/28**

Homemade fusilli, lobster, rapini, garlic, chili

##### **Fagottelli - 23/29**

Fagottelli pasta, braised duck cacciatore, foie gras, quince

## SECONDI

### **Spigola Cilena - 46**

Patagonian toothfish, potato, asparagus, saffron, spring onion, olives

### **Branzino del Mediterraneo - 37**

Mediterranean seabass, squid, mussels, sundried tomatoes, rapini

### **Capesante - 39**

Seared scallops, brussel sprout leaves, sunchoke, truffle, mushroom

### **Pollo Ruspante - 36**

Organic chicken, polenta, peperonata, pickled mustard seeds

### **Agnello - 45**

Pan-seared Ontario rack of lamb, confit lamb shoulder, chicory, shallots, black garlic

### **Filetto Mignon - 48**

6 oz filet mignon

### **Costata di Manzo - 48**

14oz. dry-aged ribeye

### **Tagliata di Fiorentina - 95**

32oz. steak "fiorentina"

*"Alla Rossini" add foie gras - 10*

## SIDES

### **Gnocchi alla Romana - 11**

Gratin roman gnocchi, butter, sage

### **Verdure del Giorno - 9**

Daily farmer's market vegetables

### **Funghi - 9**

Sautéed mixed mushrooms, garlic, herbs

### **Purè di Patate - 9**

Olive oil mashed potatoes

### **Patate al Forno - 9**

Roasted fingerling potatoes, garlic, rosemary