

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

Pappa al Pomodoro - 17

Tuscan Tomato & Bread Soup

Insalata "TOCA" - 18

Boston Lettuce, Arugula, Caramelized Walnuts, Blackberries, Stracciatella

Cesare - 18

Organic Romaine, Radicchio, Over Hard Egg & Anchovies Emulsion, Crispy Prosciutto, Crostini, Parmigiano Reggiano

Cozze - 24

Sautéed Mussels, Cherry Tomato, Chili, Garlic Crostini

Caprese - 28

Canadian Lobster, Buffalo Mozzarella, Braised Tomato

Porchetta - 23

Homemade Cured Porchetta, Sweet & Sour Onion, Lemon Vinaigrette

PASTA & RISOTTO

Signature Ravioli 'Capresi' – 21/27

Homemade Ravioli Stuffed with Caciotta Cheese, Marjoram, Tomato Sauce

Gnudi – 20/26

Homemade Ricotta Gnudi, Brown Butter, Sage, King Crab

Mezzi Ziti – 22/28

Homemade Mezzi Ziti Pasta, Wild Boar Genovese, Crispy Onions

Risotto – 21/27

Carnaroli Rice, Green Pea, Asparagus, Spring Onion

Please allow 20 minutes for cooking time

Gigli – 22/28

Homemade Gigli, Lobster, Zucchini, Garlic, Chili

Fettucce – 20/26

Homemade Whole Wheat Fettucce, Wild Mushroom, Smoke Butter, Herbs

SECONDI

Melanzana - 24

Braised Baby Eggplant, Salted Smoked Ricotta, Cherry Tomato

Branzino del Mediterraneo - 37

Mediterranean Seabass, Squid, Mussels, Sundried Tomatoes, Rapini

Spigola Cilena - 46

Patagonian Toothfish, Eggplant 'Caponata', Puttanesca Sauce

Agnello – 46

Grilled Ontario Rack of Lamb, Spinach, Asparagus, Black Garlic

Filetto Mignon - 48

6oz. Filet Mignon

Costata di Manzo – 51

14oz. Dry-Aged Ribeye

"Alla Rossini" add foie gras – 10

DA CONDIVIDERE

Your choice of one protein served with two sides

Vitello – 66

10oz. Breaded Veal "Orecchia Di Elefante"

Costata di Manzo – 67

14oz. Dry-Aged Ribeye

Tagliata di Fiorentina – 118

32oz. Dry-Aged Bone-In "Fiorentina"

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