

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.

Per Iniziare

ZUPPA DI FUNGHI - 16

Clear wild mushroom soup, sourdough croutons

ZUPPA DEL GIORNO - 16

Soup of the day

TARTARE DI TONNO - 18

Tuna tartare, ricotta crème, green beans, crostini

INSALATA ROMANA - 16

Romaine lettuce, sundried tomato, avocado, goat cheese, basil pesto

INSALATA DI CAVOLO - 15

Organic kale, citrus, almonds, hazelnuts, parmigiano reggiano

Add grilled chicken - 10

Add salmon - 10

Add grilled shrimp - 12

Per Seguire

AL POLLO E PROSCIUTTO - 23

Club sandwich, grilled chicken breast, prosciutto, radicchio, egg, garlic aioli

IL TOCA BURGER - 23

Wellington county beef, smoked bacon, cheddar cheese, TOCA sauce

PESCE DEL GIORNO - market price

Fish of the day, fresh from the market

BRANZINO - 32

Mediterranean sea bass, squid, mussels, sundried tomato, rapini, focaccia croutons

BISTECCA E PATATE - 33

Striploin steak, fries and salad

SIGNATURE RAVIOLI 'CAPRESI' - 26

Homemade ravioli, caciotta cheese, marjoram, tomato sauce

TAGLIATELLE ALLA BOLOGNESE - 22

Tagliatelle, classic beef bolognese sauce

SPAGHETTI ALLE VONGOLE - 24

Spaghetti, garlic, olive oil, chili, clams

FUSILLI - 28

Homemade fusilli, scampi, chanterelle mushrooms, bone marrow

Per Finire

VANILLA PANNA COTTA - 8

Cookie crumble, seasonal fruit

LEMON SORBET - 9

Lemon sauce, lemon confit

AFFOGATO AL CAFÉ - 8

Vanilla bean gelato, espresso