



**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, red wine, pears, goat cheese

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

Canadian lobster, buffalo mozzarella, braised tomato

##### **Melanzana - 19**

Roasted baby eggplant, seasonal vegetables, ricotta cheese, capers and olive powder

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

Clear wild mushroom soup, sourdough croutons

##### **Polpo - 21**

Grilled octopus, potato 'Nduja, mussel cream, fennel, bell pepper

#### **PASTA & RISOTTO**

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

Homemade ravioli stuffed with caciotta cheese, marjoram, tomato sauce

##### **Fregola - 22/28**

Fregola pasta, stewed seafood livornese, mussels

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

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

##### **Mezze Ziti - 22/28**

Homemade mezzi ziti pasta, wild boar Genovese, crispy onions

##### **Risotto e Funghi - 22/28**

Carnaroli rice, three textures of mushroom

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

Homemade fusilli, "cacio e pepe", parmigiano reggiano, black pepper, sea urchin

##### **Fagottelli - 22/28**

Fagottelli pasta, braised rabbit cacciatore, chives, olive and tomato powder



## 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 sprouts, sunchoke, truffle, mushroom

### **Pollo Ruspante - 36**

Organic chicken, polenta, beets, wild mushrooms, 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