



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 - 18

Clear wild mushroom soup, sourdough croutons

ZUPPA DEL GIORNO - 16

Soup of the day

INSALATA "TOCA" - 18

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

INSALATA ROMANA - 18

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

INSALATA DI CAVOLO - 16

Organic kale, citrus, almonds, hazelnuts, parmigiano reggiano

Add grilled chicken - 10

Add salmon - 10

Add grilled shrimp - 12

Per Seguire

AL POLLO E PROSCIUTTO - 24

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

IL TOCA BURGER - 25

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 seabass, squid, mussels, sundried tomatoes, rapini, focaccia croutons

BISTECCA E PATATE - 34

Striploin steak, fries

SIGNATURE RAVIOLI 'CAPRESI' - 26

Homemade ravioli, caciotta cheese, marjoram, tomato sauce

TAGLIATELLE ALLA BOLOGNESE - 23

Tagliatelle, classic beef bolognese sauce

BUCATINI ALLE VONGOLE - 24

Homemade bucatini, garlic, clams, olive oil, chili

MEZZI ZITI - 26

Homemade mezzi ziti, wild boar Genovese, crispy onions

Contorni

VERDURE DEL GIORNO - 9

Daily farmer's market vegetables

PATATINE FRITTE TARTUFATI - 9

Truffle french fries, parmigiano reggiano, chives

INSALATA CAESAR - 9

Romaine lettuce, tomato, bacon, parmigiano reggiano, croutons

Per Finire

CITRUS PANNA COTTA - 8

Shortbread crumble, citrus coulis

PEAR SORBET - 9

Pear sauce, pear tartare

AFFOGATO AL CAFÉ - 8

Vanilla bean gelato, espresso

RITZ-CARLTON CHOCOLATE CAKE - 9

Grand Marnier, vanilla anglaise