



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

Cotto e Crudo - 19

Roasted eggplant caviar, seasonal fruit and vegetable salad, caper and olive powder, bufalina cheese

Carpaccio di Bisonte - 22

Bison carpaccio, ricotta, strawberry, aged balsamic

Caprese - 28

Canadian lobster, buffalo mozzarella, braised tomato

Uovo - 21

Perfect egg, peas, sour cream, morels, truffles

Zuppa di Funghi - 17

Clear wild mushroom soup, sourdough croutons

Polpo - 19

Grilled octopus, heirloom tomato, pepper, salsa verde, fennel

PASTA & RISOTTO

Signature Ravioli 'Capresi' - 20/29

Homemade ravioli stuffed with caciotta cheese, marjoram, tomato sauce

Pasta e Piselli - 22/26

Homemade gigli, pea puree, smoked buffalo mozzarella, prawns

Gnocchi - 19/25

Homemade potato gnocchi, broccolini, cacio e pepe sauce

Bucatini all'Amatriciana 22/29

Homemade bucatini, tomato sauce, guanciale, pecorino cheese

Risotto e Ostriche - 21/30

Carnaroli rice, oysters, tomato, stracciatella

Fusilli - 22/29

Homemade fusilli, scampi, chanterelle mushrooms, bone marrow

Norma - 22/28

Homemade tortelli, eggplant, cherry tomato, ricotta crema

SECONDI

Spigola Cilena - 46

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

Branzino del Mediterraneo - 37

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

Zuppa di Pesce - 45

Pan-seared market fish, seafood, seafood bisque

Agnello - 45

Pan-seared alberta rack of lamb, "pappa al pomodoro" fresh goat cheese, asparagus

Filetto Mignon - 48

Filet mignon, baby spinach, pine nuts, raisins
"Alla Rossini" add foie gras - 10

Filetto di Bufala - 55

Seared bison, polenta, heirloom carrots, wild mushroom, marsala sauce

Costata di Manzo - 48

14oz. dry-aged ribeye

Tagliata di Fiorentina - 95

32oz. steak "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