



**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

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

Clear wild mushroom soup, sourdough croutons

##### **Insalata "TOCA" - 18**

Boston lettuce, arugula, caramelized walnuts, blackberries, stracciatella

##### **Barbabietola - 21**

Beets, goat cheese, sundried tomatoes, pine nuts, green apple, celery sorbet

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

Canadian lobster, buffalo mozzarella, braised tomato

##### **Trota - 24**

Cured rainbow trout, vegetable giardiniera, dill oil

##### **Arancino - 28**

Squid ink arancino, octopus, green pea puree

#### **PASTA & RISOTTO**

##### **Signature Ravioli 'Capresi' - 21/27**

Homemade ravioli stuffed with caciotta cheese, marjoram, tomato sauce

##### **Gnocchi - 20/25**

Homemade potato gnocchi, asparagus, truffle, vegetable carbonara, pecorino

##### **Mezzi Ziti - 22/28**

Homemade mezzi ziti pasta, wild boar genovese, crispy onions

##### **Risotto - 22/28**

Carnaroli rice, egg yolk, smoked pancetta, charred onion, black peppercorn, lemon gel  
*Please allow 20 minutes for cooking time*

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

Homemade fusilli, lobster, rapini, garlic, chili

##### **Mezzelune - 20/25**

Homemade mezzelune pasta stuffed with napoletana braised mussel, potato glaze



## SECONDI

### **Melanzana - 24**

Braised baby eggplant, salted smoked ricotta, cherry tomato

### **Spigola Cilena - 46**

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

### **Branzino del Mediterraneo - 37**

Mediterranean seabass, squid, mussels, sundried tomatoes, rapini

### **Anatra - 40**

Muscovy seared duck breast, celery root puree, pickled onion, swisschard

### **Animelle - 32**

Glazed sweet breads, roasted endives, orange, fresh mozzarella, thyme jus

### **Agnello - 46**

Grilled ontario rack of lamb, spinach, cipollini onion, black garlic

### **Filetto Mignon - 48**

6 oz filet mignon

*"Alla Rossini" add foie gras - 10*

## DA CONDIVIDERE

*Your choice of one protein served with two sides*

### **Vitello - 50/66**

10 oz. breaded veal "orecchia di elefante"

### **Costata di Manzo - 51/67**

14oz. dry-aged ribeye

### **Tagliata di Fiorentina - 102/118**

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