



GROUP MENUS
tocarestaurant.com

BREAKFAST

SICILY

28*

TO START

Fresh seasonal fruit salad

TO CONTINUE

Free run eggs with your choice of bacon or sausage

CAMPANIA

36*

FOR THE TABLE

Fresh seasonal fruit salad & Selection of pastries

CHOICE OF

TOCA Eggs Benedict served with hollandaise, rosti potatoes and sautéed asparagus

OR

Free run eggs with your choice of bacon or sausage

UMBRIA

35*

TOCA COUNTRY BREAKFAST TABLE

Full hot and cold buffet, including free run eggs made to order.

Eggs or Salmon Benedict (each \$7) can be ordered from your server in addition to the buffet.

*PRICES INCLUDE COFFEE/TEA AND JUICE

WITH NOTICE, ANY DIETARY RESTRICTIONS CAN BE ACCOMMODATED FROM OFF MENU
ALL MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY & SEASONALITY
PRICES ARE SUBJECT TO 13% HST PLUS APPLICABLE SERVICE CHARGES & FEES





LUNCH

LOMBARDY

55

- ANTIPASTI** **Insalatina di romaine**
Romaine lettuce, candied tomato, goat cheese, avocado
- SECONDI** **Trota**
Ontario trout, fork-mashed potato, spring green onion, yoghurt
- DOLCE** **Vanilla Crème Brûlée**
-

SARDINIA

65

- ANTIPASTI** **Zuppa di Funghi**
Clear mushroom soup, bone marrow, sourdough toast
OR
Insalata "TOCA"
Radicchio leaf, endive, arugula, mushroom, mixed nuts, blueberries
- SECONDI** **Scialatielli**
Homemade scialatielli pasta, clams, mussels
OR
Galletto Croccante
Chicken supreme, asparagus, Sardenia style cous cous
- DOLCE** **Ritz-Carlton Chocolate Cake**
-

ABRUZZO

75

- ANTIPASTI** **Crema di zucca**
Butternut squash soup, croutons, aged balsamic
OR
Insalata di gamberetti
Baby kale, apricot, almonds, grilled shrimp
- SECONDI** **Trota**
Ontario trout, fork-mashed potato, spring green onion, yoghurt
OR
Filetto di Manzo
Filet mignon, baby spinach, pine nuts, raisins
- DOLCE** **Tiramisu**
Hazelnut cake, mascarpone, almond, espresso
-

SPECIAL EVENTS

CANAPÉS

COLD

55 per dozen

Vitello tonnato

Slow cooked veal, tuna sauce, capers

Baccala mantecato con zucchine a scapece

Cod mousse with zucchini chip

Con crosone di pane caviale di melazane

Eggplant caviar on crostini

Tartar di Tonno

Tuna tartar, avocado puree

Al Granchio

Crab slider, endive, chive

HOT

65 Per Dozen

IL TOCA slider

Beef slider, 1608 cheese

Trota

Smoked trout, potato cake, yogurt sauce

Polpettine di melanzane

Eggplant croquettes

Arancini di riso

Carnaroli rice, seafood

Muffuletta

Mortadella, capicola, careggio cheese

SHARING

NIAGARA CHARCUTERIE BOARD

65

Niagara Prosciutto, Bresaola, Capicola

Served with marinated olives and crostini

SELECTION OF CHEESES, AGED IN OUR CHEESE CAVE

55

Served with our selection of homemade marmalade, nuts, grapes and crostini





CHEESE CAVE

Experience TOCA's exclusive cheese cave that houses some of the most acclaimed cheese varieties in the world.



DINNER

CHEF'S CHOICE

155

6 COURSE CHEF'S TASTING MENU

This is a customized experience for which we will design a unique menu suited to your tastes. We will work closely with you to create an exciting and seasonal menu taking into consideration any dietary restrictions you or your guests may have.

Party size may be limited and may affect the number of courses that are included.

TUSCANY

120

ANTIPASTI

Caprese

Buffalo mozzarella, braised tomato

OR

Fegato grasso

Quebec foie gras, raspberry, red onion sorbet

PRIMI

Ravioli Caprese

Homemade ravioli, caciotta cheese, marjoram, tomato sauce

OR

Risotto al cipollotto

Carnaroli rice, onion cream, scampi, ricotta

SECONDI

Filetto Mignon

Filet mignon, baby spinach, pine nuts and raisins

OR

Halibut in "Vignarola"

Fava beans, peas, spring onion, artichokes chips, mint

DOLCE

Tiramisu

Hazelnut cake, mascarpone, almond, espresso



VENETO

105

ANTIPASTI

Zuppa di funghi

Clear mushroom soup, bone marrow, sourdough croutons

OR

Insalata estiva

Radicchio leaf, endive, arugula, mushroom, mixed nuts, blueberry

PRIMI

Gnocchi di ricotta e spinaci

Spinach & ricotta gnocchi, mussels, clams

SECONDI

Capesante

Pan seared scallop, bean cream, aged balsamic

OR

Lombo d'agnello

Herb crusted lamb lion, creamy polenta, asparagus

DOLCE

Tartufo di Cioccolato

Milk chocolate mousse, hazelnut gelato

PIEDMONTE

75

PRIMI

Insalata Romana

Romaine salad, candied tomato, avocado, goat cheese

OR

Zuppa di Funghi

Clear mushroom soup, bone marrow, sourdough croutons

SECONDI

Branzino del Mediterraneo

Mediterranean branzino, squid, mussels, rapini

DOLCE

Tartufo di Cioccolato

Milk chocolate mousse, hazelnut gelato

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TOCA
TAMPA



CHEESE & WINE

WINE AND CHEESE TASTING

50 per person

Three Sommelie selected cheeses

Three Sommelie selected Wines

Guided Tasting

DELUXE WINE AND CHEESE EXPERIENCE

60 per person

Four Chef selected cheeses

Four Sommelier selected wines

Guided Tasting and Tour of Cheese Cave

PREMIUM WINE AND CHEESE EXPERIENCE

100 per person

Sparkling Wine and Cheese Reception at Chef's Table

Guided Tour and Tasting in Cheese Cave

Six Chef selected Cheeses

Six Sommelier selected Wines

Guided Tasting at Chef's Table

\$500 Minimum spend for all wine and cheese instruction led experiences

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