TORONTO
TOCA
CANADA

ANTIPASTI | APPETIZERS

PROSCIUTTO 29

Fresh Sliced Altobello Riserva Gold Prosciutto, Pickles, Onions, Olives

SALUMI BOARD 55

Chef's Selection of Cured Meats, Marinated Olives, Preserved Vegetables, Grilled Breads,
*serves two

BURRATA CON ZUCCA AL FORNO (V) 37

Roasted Squash, Pomegranate Dressing, Figs, Orange, Picante Greens

POLPETTE DI BOLLITO CON SALSA VERDE 28

Crispy Short Rib, Salsa Verde, Fried Arugula, Mustard, Preserved Fruits

POLPO AI FERRI 30

Grilled Octopus, Potatoes, Caper Leaves, Broccolini, Calabrian Chilies

CALAMARI FRITTI 24

Baby Calamari, Dill & Garlic Aioli, Arrabbiata Sauce

ZUPPA DI FUNGHI 27

Bone Marrow, Crouton, Mixed Mushrooms, Potatoes

INSALATA INVERNALE (V) 31

Raddichio, Baby Gem, Endives, Candied Walnuts,
o98809Poached Pear, Goat Cheese, Roasted Shallot Vinaigrette

INSALATA ROMANA CON PESTO

ALLA TRAPANESE (V) 22

Basil, Tomatoes, Almonds, Parmesan Cheese

TOCA SIGNATURES

RAVIOLI 'CAPRESI' (V) 34

Homemade Ravioli Stuffed with Caciotta Cheese, Marjoram, Tomato Sauce

ARRAGOSTA ALLA GRIGLIA 96 **/ METÀ** 48

Grilled Lobster Served with Fresh Tomato & Basil Agrodolce, Homemade Fusilli Pasta with Lobster Ragu

COSTELETTE DI AGNELLO ARROSTO 185

Grilled Whole Rack of Lamb, Spinach, Pine Nuts, Golden Raisins, Gnocchi alla Romana
**serves two*

PASTA | PASTA

SPAGHETTI ALLA CARBONARA 32

Italian Imported Spaghetti, Free Range Egg Yolk, Guanciale, Pecorino Romano, Black Pepper, Tossed in a DOP Parmigiano Reggiano Wheel

CHESTNUT AGNOLOTTI (V) 30

Chestnut & Mascarpone, Cocoa, Brown Butter

TONNARELLI ALLA GRICIA 32

Squid Ink Tonnarelli, Pecorino, Parmigiano Reggiano, Toasted Black Pepper, Smoked Eel

FUSILLI AL PESTO DI ERBE (V) 30

Homemade Fusilli, Stracciatella, Citrus Breadcrumbs

SECONDI | MAIN COURSES

OSSOBUCO ALLA MILANESE 40

Braised Veal Ossobuco, Saffron Risotto, Gremolata Sauce

PESCE ALLA GRIGLIA 69

Grilled Market Fish & Seafood

Charred Lemon, Marinated Seasonal Vegetables

GALLETTO RUSPANTE

CON PEPERONI IN AGRODOLCE (GF) 45

Cornish Hen, Castelvetrano Olive Pesto, Romanesco, Sweet & Sour Peppers

PESCE DEL GIORNO
CON ROVEJA BRACEADA 45

Chilean Seabass, Roveja Legumes, Prosciutto, Kale, Red Peppers Sauce

PORCHETTA 47

32 Hours Slow Roasted Porchetta, Roman Gnocchi, Garlic Sautéed Rapini, Truffle Jus

TAGLIATA DI MANZO
Choice of Thinly Sliced Beef Served with Balsamic, Cipollini Onions, Locally Sourced Arugula

6oz Beef Tenderloin - 58 (or) 12oz Dry Aged Ribeye - 68

CODA DI BUE ALLA VACCINARA 68

Oxtail Croquettes, Celery-Root Purée, Celery Ribbons, Oxtail Jus

CONTORNI | SIDES

Sautéed Rapini with Calabrian Chilies & Garlic | 12

Gnocchi Alla Romana | 20

Whipped Yukon Gold Potatoes & Chives | 12

(V) vegetarian, (GF) gluten-free

The Ritz-Carlton, Toronto
181 Wellington Street West, Toronto, ON M5V2G7
416.572.8008