



TOMA

MODERN ITALIAN

ANTIPASTI

TOMA Charcuterie \$21
Chef's selection of cured meats, cheeses and pickled veggies. Serves 2 people.

v Arancini \$13
Risotto, tomato sauce, basil and grated parmesan. Order of 2.

v Eggplant Rollatini \$13
Breaded fried eggplant, herbed ricotta filling, tomato sauce and parsley. Order of 3.

v Sun-Dried Tomato & Artichoke Dip \$14
Cheese blend, sun-dried tomatoes and artichoke hearts. Served with crostini.

v Pan-Fried Polenta \$12
Polenta rounds, charred tomatoes, whipped rosemary ricotta, basil and microgreens

INSALATA

Caesar Salad \$9
Grilled romaine, shaved parmesan, Caesar dressing and croutons.
Add a chicken cutlet +\$6

v Garden Salad \$9
Chopped romaine, tomato, onion, pickled peppers, olives, grated parmesan, Italian dressing and croutons.
Add a chicken cutlet +\$6

FOCACCIA PIZZA BY THE SLICE

Hot Honey Pepperoni \$8
Focaccia, tomato sauce, mozzarella, provolone, pepperoni, hot honey and crushed red pepper

v Margarita \$8
Focaccia, tomato sauce, fresh mozzarella, basil and EVOO

Prosciutto \$8
Focaccia, mozzarella, provolone, half-dried tomatoes, garlic, prosciutto, shaved parmesan, basil, balsamic glaze and EVOO

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SANDWICHES

served with a side of house-made pasta salad

Chicken Caesar \$15

Breaded fried chicken cutlet, Caesar Aioli, lettuce and shaved parmesan. Served Onan Italian sub roll.

Brisket Cheesesteak \$19

Thin-sliced smoked brisket, provolone, roasted peppers, caramelized onions and mayonnaise. Served on an Italian sub roll.

v Toasted Eggplant \$13

Roasted eggplant, half-dried tomatoes, mozzarella, EVOO and balsamic glaze. Served on focaccia.

Chicago Beef \$19

Thin-sliced roast beef, giardiniera and jus. Served on an Italian sub roll.

Italian \$16

Capicola, prosciutto, genoa salami, provolone, lettuce, tomato, onion, pickles and EVOO

PASTA

Spaghetti & Meatballs \$13/\$25

Spaghetti, house-made meatballs, tomato sauce, grated parmesan, basil, lemon ricotta dollop and black pepper

Tuscan Alfredo \$14/26

Paccheri, sun-dried tomatoes, fresh baby spinach, house-made sausage and Alfredo sauce

Beef & Carrot Ragu \$14/26

Penne, beef, heirloom carrots, grated pecorino, parsley, crushed red pepper and toasted breadcrumbs

v Cacio e Pepe \$9/\$21

Spaghetti, grated pecorino and black pepper.
Add a chicken cutlet +\$6
Add house-made sausage +\$6

v Pappardelle alla Vodka \$12/\$24

Pappardelle, Vodka Sauce, grated parmesan, basil and black pepper.

Add a chicken cutlet +\$6

Add house-made sausage +\$6

Fennel Paccheri \$16/\$28

Paccheri, White Wine Butter Sauce, house-made sausage, caramelized fennel, fresh baby spinach, basil, caramelized onion, grated pecorino and brown-butter toasted pistachios

Smoked Brisket Ravioli \$18/\$30

Smoked brisket ravioli, Red Wine Root Vegetable Sauce, sliced smoked brisket, microgreens and shaved parmesan

MEAT & POLENTA

Braised Short Rib \$36

Braised short ribs, Pinot Noir Gravy and parsley. Served over creamy garlic and herb polenta.

Pork Shank Osso Bucco \$34

Braised pork shank, Red Wine Demi, basil and shaved parmesan. Served over creamy garlic and herb polenta.

Meatballs \$25

House-made meatballs, tomato sauce, grated pecorino, basil and black pepper. Served over creamy garlic and herb polenta.