Toro is not for the small-minded. Owned in a consortium of former Fatbaby space acronyms from the Students in South Chelsea, the restaurant serves up raucous fun like live music, rabbit-like cocktails, and odd, potent dishes. And yes, it’s "tora tora," and we’re all right.

The "toro" in this name, according to chef-James Rimini and Ken Oringer, as well as their business partners Doug Jacob and W.B. Califia, is that you’re ready for a more intense, more inspired menu Toro ever offers.

Not that it’s a deficit effort, nor should it ever be. With six restaurants between them, it’s no surprise that Oringer and Califia deliver as expertly evolved food steeped with surprises. "There are no rules," says Oringer, a motto by which they’ve proven their faith many times over. In its instead, the chef-run restaurant group that opened in Boston in 2005, they were found with an "easy" novel dish, "Olive and alcasia," says Rimini. "That’s how we invented it. It’s the dishes that make Toro unique."

Oringer and Rimini have been a James Bond winner and a two-time finalist, respectively, named one of Boston’s Toro is small. "While we try to keep things in December 2014, it was a
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