

L'Oceano's Four Course Tasting Menu \$39.

*(Not Available on Saturday)

FIRST

Butternut Squash Bisque - Finished with Crème Fraîche

Warm Tomato Salad - tomato and mozzarella served warm with a basil pesto

Stuffed Long Hots - Long Hot Peppers Stuffed with Sausage, Topped with Fresh Tomato & Mozzarella

Salmon Tartare Brulee - Salmon, caper, red onion, soy, topped with layer of cream cheese

Mussels Casino - New Zealand Mussels Topped with pancetta, onion, olive, pepper and bread crumb

SECOND

Gnocchi - (Chef Selection)

Mac and Cheese - Same as Ala Carte minus Lobster (Supplement Lobster \$5.00)

THIRD

Pollo Alla Mattone - Same as Ala Carte

Pork Tenderloin Parmesan - 6 oz. Pork Tenderloin Pounded, Breaded and Pan-Fried,
Topped with Homemade Marinara Sauce, Finished with Fresh Mozzarella Cheese

Mahi Mahi - Panko bread crumb crusted, served over herb risotto, finished in a coconut saffron cream sauce

Maple Glazed Salmon - Same as Ala Carte

Whole Fish - Daily Selection of Fish Served with Choice of Sauce

(Supplement \$5.00 for Whole Fish \$6.00 for Fillet)

FOURTH

Homemade Tiramisu Ricotta Cannoli Homemade Bread Pudding