



833 Haddon Ave, Collingswood, NJ 08108 | 856-833-9888

\$35 Per Person

L'Oceano's Farm to Fork Menu July 23-30

FIRST

Black Bean Soup - Served cold, finished with a citrus Crème Fraîche

Seafood Terrine - Pate style, sliced thin, grilled, finished in a Dijon cream

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

Brussel Sprouts - Stuffed with gorgonzola, wrapped in prosciutto, finished with Balsamic Glaze

Mussels Pizzaiola - New Zealand's with bread crumb, grated cheese, Kalamata olives and Marinara Sauce

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

Turkey Cutlet Parmesan - Pounded, Breaded and Pan-Fried, topped with Homemade Marinara Sauce, Finished with Fresh Mozzarella Cheese

Mahi Mahi - Ginger crusted, served over wasabi risotto finished with soy glaze

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

Tiramisu Bread Pudding

Cannoli

Pistachio Napoleon