

L'OCA NEWSLETTER



EVERYDAY SPECIALS

PYRO

PIZZERIA & ROTISSERIE

OPEN 11AM - 9PM

JUMBO SLICES



BUY 2
GET 1
FREE

Flavours:
Carnivore, Sherwaiian, Three Cheese, NY
Pepperoni, Herbivore

12" PIES



2 FOR
\$30

Flavours:
Carnivore, Sherwaiian, Three Cheese, NY Pepperoni,
Herbivore, Neo Margherita, Sicilian, Prosciutto

L'OCA LABEL PET FOOD HAS NOTHING TO HIDE!



Made in-store, our butchers combine wholesome vegetables like yams, carrots, and apples with protein-rich North Country beef offal to create a nutritious blend to round out your pets' diet.

- Improved Digestion
- A Healthier & Shiner Coat
- Cleaner Teeth
- Enhanced Muscle Tone

WHAT'S IN L'OCA JUICE??

L'OCA juices contain no added sugar. No preservatives. Just cold-pressed fruit and vegetable juice.

Orange Juice

nothing but oranges

Pineapple Juice

nothing but pineapples

Watermelon

watermelons, lemons, mint

Goose Juice

kale, spinach, celery, apples, lemon, ginger, turmeric

Orange Glow

orange juice, carrots, lemon, ginger

Minty Green

cucumbers, spinach, apples, limes, mint

The Heart Beet

beets, carrots, apples, lemon, ginger



BRISKET ALFREDO RECIPE



STOP 1

Head to The L'OCA Pasta Bar to order a full portion of ORO Fusilli with ORO Alfredo Sauce.



STOP 2

Next, swing by the 'Wall of Food' to snag a container of cornichons and a jar of pickled red onions.



STOP 3

Make a slight detour over to the Produce Department for a clamshell of greens.



STOP 4

Beeline through the market to PYRO Pizzeria & Rotisserie for slices of 60-Hour Brisket.



INGREDIENTS

- 1 portion of ORO Fusilli with Alfredo Sauce (from The Pasta Bar)
- 140g 60-Hour Brisket (from PYRO rotisserie and pizzeria)
- 25g cornichons, julienned
- 25g pickled red onion (from Gourmet Market)
- 10g kale or arugula (from Produce)
- 1 tbsp olive oil
- 10g grated parmesan

ASSEMBLY

Cut cornichons into julienne strips, Chop brisket into bite-sized pieces, Toss cornichons, onions, and kale in olive oil.

Stir the pasta and the sauce together. If necessary, loosen the noodles by adding a sprinkle of water.

Transfer the pasta in a large serving bowl, and top with brisket, cornichons, onions, and kale.

Grate a generous amount of parmesan and freshly ground pepper.

Serve family style and enjoy!