



L'OCA GIFT CARDS

With purchases of \$50 or more! All November Long!

VALID OCT 31 - NOV 13, 2024



# GOURMET & CHILL

Cozy up with the ultimate comfort food this fall

Over 200 Meals, Salads, Soups, Made From Scratch Everyday.

## L'OCA ENTREES









## L'OCA DRESSINGS & SAUCES

MORE TO CHOOSE FROM

Thai Peanut

Ranch

**UMAMI** 



**CAESAR** 











**CITRUS** 





**GREEN** 

**GODDESS** 

\$12.89 473ml





**THAI** 

**LEMONGRASS** 



**PYRO** 

**KETCHUP** 

#### Sauce Balsamic Vinaigrette **PYRO Zesty BBQ Sauce Buttermilk**

#### L'OCA SALADS

Our chef-prepared salads are made in-house daily, using the freshest ingredients.



CHICKEN COBB SALAD

# BEET & RASPBERRY SALAD

\$14.89

#### THAI CRUNCH SALAD with Blackened Chicken





**CAESAR SALAD** 

with Blackened Chicken

\$14.89

### L'OCA SOUP

Made with the freshest, highest-quality ingredients. Our house made soups are perfect for a quick meal.



\$9.89<sub>750m</sub> **GIVE 'EM** THE PICKLE



\$8.89





**BROCCOLI** 



**THAI CHICKEN** 

#### 15+ EXTRUDED & STUFFED PASTAS

## **ORO FRESH PASTA**

MADE IN-HOUSE EVERYDAY

**FUSILLI** 

\$4.89 /200g

SPINACH & HERB ORECCHIETTE





## ORO FRESH PASTA SAUCE

ROSÉ

**ALFREDO** 

**CACIO E PEPE** 

**BOLOGNESE** 





**MEATBALLS &** 

\$7.00 500ml

\$11.89 500ml

\$11.89 500m

BUY 1, GET 25% OFF THE 2ND

# THE

## BUTCHER SELECTED ALBERTA BEEF . LOCAL PIGS & CHICKENS

# STEAK SPECIAL Reg. \$18.10/lb (\$39.90/kg)

#### **BUTCHERS' TIPS FOR PERFECT SIRLOIN STEAK**

**SEASON OVERNIGHT:** use the butcher's seasoning salt and leave uncovered in the fridge.

BRING TO ROOM TEMP: Let steaks sit at room temperature before cooking. **HEAT YOUR PAN:** Preheat a heavy cast iron over medium-high heat until hot. **COOK IN BEEF TALLOW:** Use The Butcher's Beef Tallow for richer flavour. **REST AND SEASON:** Let steak rest 10-15 minutes, then sprinkle more seasoning

**AAA TOP SIRLOIN** 

OUR HOUSE-MADE SAUSAGE IS CRAFTED FROM THE FRESHEST INGREDIENTS-NO FILLERS, NO PRESERVATIVES.



**BEEF JALAPENO CHEDDAR** \$2.99 /100G



**PORK KIELBASA SMOKIE** \$2.49



**BEEF MENNONITE** \$2.99 /100G



**TURKEY SMOKIE** \$2.99



PORK **ANDOUILLE** \$2.49 /100G

#### FRESH LOCAL CHICKEN. NO ANTIBIOTICS.



WHOLE CHICKEN



HALF MARINATED CHICKEN **UCATAN AND CHIMICHURF** 



**BONELESS CHICKEN BREAST** 

#### L'OCA FRESH FISH



**ARCTIC CHAR** 



Reg. \$28.53/lb (\$62.90/kg)

**COHO SALMON** 



Reg. \$36.91/lb (\$81.38/kg)

**ALBACORE TUNA** 

#### **OUR PORK IS SUSTAINABLY RAISED** AND SOURCED FROM LOCAL ALBERTA FARMS



BONE-IN PORK CHOPS



.**49** /LB

**BONELESS PORK SHOULDER** 



**BONELESS PORK LOIN ROAST** 



PERFECT FOR SLOW ROASTING OR BRAISING

> \$6.99 /LB \$15.41/kg Reg. \$11.29/lb (\$24.90/kg)

LOOKING FOR A SPECIFIC CUT? NEED A LARGER ORDER? Contact our Butcher team! Phone: 587.871.5622 Email: butcher@loca.ca

## THE BAKER & PÂTISSERIE

#### THE RECIPE FOR OUR "World Class" SOURDOUGH IS SIMPLE

Combine 3 Ingredients: Flour, Salt, & Water. Proof 36 Hours. Bake Fresh Daily. No Preservatives. No Additives. Just Goodness



ROASTED GARLIC ROSEMARY FOCACCIA \$7.00



WHITE COUNTRY SOURDOUGH \$7.99



MULTIGRAIN SOURDOUGH \$9.00



WHOLE WHEAT SUNFLOWER SOURDOUGH \$9.00



**OLIVE FOUGASSE** \$10.00



**JALAPENO CHEDDAR** SOURDOUGH \$9.00



**BAGUETTE** \$4.00



GARLIC PARMESAN LOAF \$5.99

#### **CINNAMON BUNS**



**CINNAMON BUNS** 

Reg. \$16.00

**MINI CINNAMON BUNS** 

\$13.50 /9 PACK

Reg. \$16.00



## Homemade Fresh & **ALWAYS AVAILABLE**



COOKIES \$9.99 /6 PACK



**BLUEBERRY** STREUSEL MUFFINS



**BROWNIES** 



**PIES** \$18.00 16 PACK

House-made cookies, pies, cupcakes, cinnamon buns & more

## PRE-ORDER YOUR 2024 **CHOCOLATE** ADVENT CALENDAR

TODAY!

L'OCA ADVENT CALENDARS feature an assortment of TWENTY-FIVE small-batch, artisan-made confectionery creations, each hand-painted specifically for the season.

Our talented chocolatiers have been busy crafting a **LIMITED** number of 2024 advent calendars, using the best L'OCA chocolate to bring a new and delicious surprise each day.

PICKUP BEGINS ON **NOVEMBER 15 AT THE BAKERY** 



**ORDER YOURS** NOW!



**NEED A CUSTOM CAKE? OR PASTRY ORDER?** 

Contact our Bakery team PHONE: 587.871.5622 | EMAIL: bakers@loca.ca

## L'OCALE Cafe

# A COZY SWEATER

HOT CHOCOLATE TRIO



# PIZZERIA & ROTISSERIE

THE BEST PIZZA IN THE PARK (& Edmonton)



#### **BACON ALFREDO PIZZA**

Salt roasted onions, Loca bacon, Alfredo sauce, Gruyère cheese, fresh cracked black pepper, parsley

### FRESH & HOT

#### **READY TO REHEAT**

Available cold in Gourment Meals









#### **FLAVOURS**

- Carnivore Sherwaiian
- Three Cheese
- NY Pepperoni
- Funghi
- Herbivore
- Sicilian
- Prosciutto

# JUMBO SLICES



#### **FLAVOURS**

- Carnivore
- Sherwaiian
- Herbivore
- Three Cheese
- NY Pepperoni

TRY ONE OF OUR PIZZAS, OR BUILD YOUR OWN!

WALK IN OR CALL AHEAD FOR PICK UP 587.871.5622 EXT.6

#### **ROTISSERIE MEATS**

**LEMON ROSEMARY CHICKEN** 19.00 PORCHETTA /LB 29.00 **BABY BACK RIBS FULL RACK** 29.00 60-HOUR BRISKET /LB 29.00

#### **SIDES**

**MAC & CHEESE** 12.99 **GRILLED MEDITERRANEAN CAESAR SALAD** 9.99 **VEGETABLES** 9.99 9.99 **GREEK SALAD ROASTED ROOT VEGETABLES** 11.99 6.99 **GREEK ROASTED POTATOES** 



#### **GOURMET SANDWICHES**

#### **PHILLY CHEESE STEAK**

18.00

Shaved house roasted beef, slow cooked onions, jalapenos, jalapeno philly cheese, parmesan, garlic butter, ciabatta bun

#### **60-HOUR BRISKET**

18.00

48-hour marinated, 12-hour slow smoked brisket, Carolina mustard dressing, Mexican cabbage slaw, ciabatta bun

#### THE BEEF DIP

19.00

Marinated and slow roasted pulled beef, slow cooked onions, mozzarella, au jus, parmesan, garlic butter, ciabatta bun

#### **ROASTED VEGETABLE PADRINO**

Marinated, grilled and roasted Mediterranean vegetables, Fior di latte, basil pistou, hummus, arugula, focaccia

#### **TURKEY BRIE MELT**

16.00

Sliced turkey, strawberry and rhubarb compote, spinach, chipotle aioli, sour dough

#### **PORCHETTA & CHIMICHURRI**

16.00

Shaved pork, crispy crackling skin, chimichurri, arugula, parmesan, garlic butter, ciabatta bun

#### ADD SIDE SOUP TO YOUR SANDWICH

6.00

\$8.99

**CALIFORNIA ROLLS** 



\$11.89

DYNAMITE ROLLS



\$6.99

**SOCKEYE SALMON** HOSOMAKI



\$12.89





**VEGETARIAN ROLLS** 



\$18.89

**CALIFORNIA & DYNAMITE ROLL** COMBO

\$8.89

SPICY TUNA ROLLS

ROLLED EVERYDAY

**ASSORTED NIGIRI** 

Need a large order? We offer premium sushi platters. Call: 587.871.5622 or email: info@loca.ca

TERIYAKI BEEF ROLLS

\$12.89



FRESH, HOUSE MADE, EVERYDAY, 11AM - 7PM

**CHOOSE FROM OUR ROTATING SELECTION OF FRESH PASTA** 

#### **EXTRUDED PASTA**

Chitarra

Rigatoni

- Saffron Angel Hair
  - Bucatini
- Spaghetti Linguine
- Mafaldine
- Ditalini
- Fusilli
- Beetroot Garganelli

#### **STUFFED PASTA**

\$14.00

- Ricotta Niçoise Ravioli
- Roasted Garlic, Spinach & Ricotta Ravioli
- White Truffle, Potato & Leek Ravioli
- Italian Sausage Ravioli
- Chicken, Caramelized Onion & Thyme Ravioli
- Lobster & Black Tiger Prawn Ravioli
- Mushroom, Ricotta & Black Truffle Ravioli

#### **CHOOSE A SAUCE**

ALFREDO · FRESH BASIL PISTOU · NONNA'S BOLOGNESE

**ENJOY HOT IN-STORE OR TAKE HOME** 



	NEW CLASSES ADDED DAILY				Page 1	
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	29	30	31	NOV 1  An Evening of Sushi 6-9:00 pm	British Afternoon Tea 2-3:30 pm
3	4	Maker's Mark Charcuterie 6-7:30 pm	The World of Bubbles 6-7:30 pm	7	Handmade Pasta Making 6-9:00 pm	9 Wine & Design 4-5:30 pm
10	11	12	Booked For A Private Function	Booked For A Private Function	Verbena Mexicana 6-9:00 pm	British Afternoon Tea 2-3:30 pm
Three Course Meal with Khesh 5.30-8:30 pm	Handmade Pasta Making 6-9:00 pm	Sip & Bloom: Winter Arrangements 6-7:30 pm	Tuscany Wine Tasting 6-8:00 pm	21	An Evening of Sushi 6-9:00 pm	Booked For A Private Function
Beef Butchery 101 1-4:00 pm	25	Regional Scotch Tasting 6-7:30 pm	Wine & Cheese 6-7:30 pm	Booked For A Private Function	Booked For A Private Function	30



SECURE YOUR SPOT IN ONE OF OUR **CLASSES OR BOOK THE ROOM TODAY!** 



# Farm Fresh

# DID YOU KNOW OUR CHEESE IS MADE ON AN ALBERTA FARM WITH ALL NATURAL INGREDIENTS?



MILD GOUDA

\$3.73 /100G



MEDIUM GOUDA \$4.00 /100G



TRUFFLE GOUDA \$5.43 /100G





RED PEPPER CHEESE CURDS
\$8.99
/100G

GOUDA \$5.43 /100G

\$7.29 L'OCA A2 MILK



\$6.79

L'OCA A2 UNSALTED BUTTER 250 G



\$6.49

L'OCA A2 YOGURT 650 ML



\$11.79 L'OCA A2 MILK



\$6.79

L'OCA A2 SALTED BUTTER 250 G



\$**7**.29

L'OCA GREEK YOGURT 500 ML



#### L'OCA A2 MILK

From farm to shelf in just 3 days! L'OCA's All Natural, Farm Milk tastes so good, it might not even last 3 days in your fridge!

#### L'OCA A2 BUTTER

Taste the Alberta farm fresh difference! L'OCA cultured butter is rich in flavour, creamy in texture, & made with pasteurized A2 cream!

#### BUTTER L'OCA A2 YOGURT

Our yogurt contains no artificial flavours, no preservatives, and no thickeners. Made in Coalhurst, Alberta.

#### UNMATCHED QUALITY IN EVERY EGG

Happy hens lay healthy eggs, graded right here in Nobelford, AB.

\$7.49

LARGE EGGS

12-PACK

30-PACK LARGE EGGS

\$14.99

EVERYDAY PRICES



# &DELI

GLOBAL AND LOCAL HAND SELECTED CHEESES AND CURED MEATS

OVER 130 CHEESES
OVER 85 MEATS • SLICED ANYWAY YOU LIKE

\$5.99

Reg. \$6.99/ea

CASTELLO CREAM CHEESE RINGS



\$**8**.49

Reg. \$9.99/ea

TRE STELLE MOZZARELLA BALL



\$1.89<sub>/KG</sub>

Reg. \$2.18/KG

CHICKEN & TURKEY BBQ SAUSAGE



\$7.69

Reg. \$9.19/100G

VINTAGE AGED 24 MONTH CHEDDAR



\$1.49<sub>/1006</sub>

Reg. \$1.78/100G **DEBRECYNA** 



\$1.99<sub>/1006</sub>

Reg. \$2.39/100G

SIKORSKI KOLBASSA



## Charcuterie Board ANYONE?



SMALL CHARCUTERIE PLATES

STARTING FROM

\$11.99 /EA

LARGE CHARCUTERIE PLATTERS

STARTING FROM

\$**21**.99

#### NEED A CUSTOM CHARCUTERIE PLATTER?

We'll craft the perfect arrangement, tailored to any group size.

\*24 hour notice for custom platters

CONTACT US
P: 587-871-5622 EXT#5
E: Deli@loca.ca





Reg. \$4.99/ea

**POMEGRANATE** 



Reg. \$2.99/lb (\$6.58/kg)

**CHINESE MANDARINS** 



\$**8**.99/EA

CHINESE MANDARINS 4LB BAG



**\$7**.00

ORANGE GLOW JUICE 160Z



\$12.74 /LB \$28.03/kg Reg. \$14.99/lb (\$32.98/kg)

**LOCAL GARLIC** 



\$2.99/EA

Reg. \$5.99

**CAULIFLOWER** 



\$2.99 /EA

Reg. \$3.99

**BROCCOLI** 



Reg. \$3.99

**ROMAINE HEARTS** 



#### POTATOES FROM SCOTFORD COLONY FARM, FORT SASKATCHEWAN

**SPECIAL** 

2\$**8** 5/LB BAG





**5 LB BAG HUTTERITE YELLOW POTATOES** 

**5 LB BAG HUTTERITE RED POTATOES** 

**5 LB BAG HUTTERITE RUSSET POTATOES** 

#### L'OCA GRAPES

**SPECIAL** 

Reg.\$5.29/lb (11.64/kg)

**SEEDLESS GRAPES** 



**BLACK SEEDLESS** 



**GREEN SEEDLESS** 



**RED SEEDLESS** 

#### L'OCA GREENS

**SPECIAL** 

2\$**8** 

Reg. \$4.99/ea







WILD BABY ARUGULA



BABY SPINACH



BABY KALE



L'OCA BLEND





#### **DRINKS**

# 2\$5 FOR 5

Reg. \$3.29/ea

#### **ALL FLOW WATER**

Spring & Flavoured 500 ml



## 2\$**6**

Reg. \$3.29/ea

#### SAN **PELLEGRINO** Sparkling Mineral Water

750 ml



## 2\$**8**

Reg. \$4.79/ea

#### DAYDREAM Sparkling Water



# 2\$**5**

Reg. \$2.89/ea

#### **SAPSUCKER**

Carbonated Beverage





Reg. \$3.59/ea

#### **GURU ENERGY DRINKS**



# 2\$**7**

Reg. \$3.99/ea

#### TRUE BUCH KOMBUCHA



# 3\$**7**

Reg. \$2.49/ea

#### **JARRITOS**



## 3\$**8** Reg. \$3.49/ea

**ZEVIA** 





### **SNACKS**

Reg. \$6.99/ea

Reg. \$4.49/ea

potato chips

**COVERED BRIDGE** 

#### L'OCA TORTILLA CHIPS



2\$**5** 

Reg. \$2.99/ea

KIND **BARS** 



2\$5 FOR 5

Reg. \$2.69/ea

#### **MILKA CHOCOLATE BARS**



2\$**6** Reg. \$2.49/ea

#### **HONEY STINGERS**



# 3\$**6**

Reg. \$2.29/ea

#### **CLIF BARS**





# Reg. \$6.59/ea

**CEDAR VALLEY** 

# pita chips



# 2\$**6**

Reg. \$2.59/ea

#### **BOB'S RED MILLS BARS**



#### **BREAKFAST**

Reg. \$17.99/ea

#### **FLASH FUEL**

**25**%

**OATLY OAT DRINK** 



#### 2\$11 FOR

Reg. \$6.99/ea

#### **PUFFINS CEREAL**



/EA

Reg. \$8.49/ea

**DORSET MUESLI** 

Reg. \$6.39/ea

#### **RIVIERA KEFIR**

**20%** OFF

Reg. \$4.29/ea

NATURA

alternative milk beverages





Reg. \$9.29/ea

#### **CASTLE KITCHEN** hot chocolate



Reg. \$10.59/340g | \$21.29/800g

#### **TERRA BREADS GRANOLA**



#### **COMFORT FOOD**

Reg. \$5.99/ea

**ALL L'OCA DRIED PASTA** 



3\$**9** Reg. \$3.99/ea

L'OCA



Reg. \$5.99/ea

#### **SALAD GIRL DRESSING**



2\$**9** Reg. \$2.39/ea





**AMY'S ORGANIC SOUP** 



## 15% OFF

Reg. \$6.79-\$7.49/ea

**STASH TEA** All Flavours







## **20% EARTHBOUND FARM**

Fruit & Veggies



SEOUL PRODUCTS

**25%** 



**10%** THAI KITCHEN **PRODUCTS** 



# MODERN ITALIAN. FINEST INGREDIENTS. INTIMATE SPACE. Our dishes are crafted using only the finest ingredients. Showcasing our pasta, made fresh in-house everyday.

## **NEW!** \$25 LUNCH SPECIAL

(includes one starter & one main)

STARTER

#### SOUP

#### **HOUSE-MADE MARKET SOUP**

Ask your server for today's market

#### SALAD

#### **ROMAINE HEART CAESAR SALAD**

Romaine, toasted sourdough, Parmigiano Reggiano, double smoked L'OCA Bacon, citrus, anchovy caper dressing

#### **PANZANELLA SALAD**

Heirloom tomatoes, cucumber, red onion, sourdough crouton, basil, tomato coulis, shaved fennel

#### MAIN

Choice of a Half Pasta or Pizza

#### PIZZA

#### **NEO MARGHERITA**

Basil & Parmigiano Reggiano crumble, DOP tomato, Fior di Latte, single-origin

#### **PROSCIUTTO**

DOP tomato, Sicilian oregano, chili, Fior di Latte, Parmigiano Reggiano, 24-month Prosciutto di Parma, arugula, single-origin olive oil

#### 'NDUJA

'Nduja sausage, Parmigiano Reggiano shaved fennel, fennel pollen, chili oil

\$40 upgrade to a full-size pizza or pasta

#### PASTA

#### **SPAGHETTI BEEF RAGU**

Smoked North Country beef ragu, parsley, cracked black pepper, Parmigiano Reggiano, single-origin olive oil

#### SPICY RIGATONI

Vodka rosé sauce, housemade hot Italian sausage, Parmigiano Reggiano

#### CHICKEN ALFREDO

Chicken, caramelized onion and thyme stuffed ravioli, Alfredo sauce as per Alfredo di Lelio (1882-1959) Rome

#### **AGNOLOTTI DEL PLIN**

Stuffed with whipped ricotta, tomato passata, basil, Parmigiano Reggiano

#### STEAK FRITES

6 oz North Country Beef Striploin, fries, L'OCA biodynamic greens, brandy



#### \$29



#### Hours:

Mon to Sun: 11:30 am - 10 pm

Home Of Canada's Largest Indoor, Custom-Built Wood-Fired Grill PRIME CUTS · FORNO PIZZA · SALADS · APPETIZERS · HANDHELDS

## **NEW! HAPPY HOUR MENU**

#### **BEER & COCKTAILS**

SMALL L'OCA BEER SMALL ALLEY KAT SEASONAL WELL HIGHBALLS 1 oz

#### **SNACKS**

SMALL FRIES YUCATAN CHICKEN THIGH SKEWER L'OCA TORTILLAS CHIPS SERVED WITH HOUSE MADE SALSA

#### **BEER & COCKTAILS**

LARGE L'OCA BEER LARGE ALLEY KAT SEASONAL

#### 7 oz WINE

MEZZACORONA PINOT GRIGIO | White ZORZAL TERROIR UNICO MALBEC | Red LE BIJOU DE SOPHIE VAI ROSE | Rose VILLA MARCHESI PROSECCO | Sparking

#### **COCKTAILS**

ALL ZERO PROOF COCKTAILS WHITE SANGRIA | 4 oz RED SANGRIA | 4 oz

#### SNACKS

N.Y. PEPPERONI PIZZA (Individual Size) SMASH TACO (Single Taco) YUCATAN TIGER PRAWN SKEWER

#### 9 oz WINE & COCKTAILS

MEZZACORONA PINOT GRIGIO | White ZORZAL TERROIR UNICO MALBEC | Red LE BIJOU DE SOPHIE VALROSE | Rose VILLA MARCHESI PROSECCO | Sparking ALL PYRO ORIGINAL COCKTAILS CURATED COCKTAIL | Bartender's Special

#### SNACKS

CRISPY WINGS 1 LB (Add Dip For \$3) SIDE FORNO MAC N' CHEESE CAESAR SALAD ARGENTINIAN BEEF SKEWER

2PM-5PM | 9PM-LATE

#### STEAK FRITES | 6 OZ

Striploin, fries, brandy & peppercorn sauce. (Fries included or your choice of PYRO side)

#### Our butchers' selection grilled over

charcoal to perfection, dill mustard.

L'OCA SAUSAGE | 1/2 LB

**FAMILY FEAST** 

MARGARITA **MONDAYS** 



## Visa Infinite® Dining Series

#### **PYRO & The Hunter Chef bring heat to this** fiery collaboration.

Max Straczek and Michael Hunter are two chefs who love wild foods as much as they love playing with fire. So when the two join forces at PYRO, expect delicious sparks to fly.

Chef Max Straczek will be joined by Toronto-based "The Hunter Chef" who brings his affinity for wild game and other meats to the table. You can expect a flavourful, fire-kissed feast at the hands of these talented chefs, along with signature cocktails, local craft beer, and fine wines.

6:30pm | Friday, November 15th

Includes canapés, 5-course meal, cocktail & wine pairings & gratuity (taxes extra)

SECURE YOUR TICKETS





Book Your Reservation Now

> 780.479.2271 oro@loca.ca

340 Baseline Road Sherwood Park, AB T8H 2N4

orotrattoria.ca

ORO After Dark: Friday 9 pm - 12 pm



Book Your Reservation Now

> 780.577.9675 pyro@loca.ca

340 Baseline Road Sherwood Park, AB T8H 2N4

pyrogrill.ca

Mon/Tues: 11:30 am - 11 pm Weds/Thurs: 11:30 am - 12 pm

Friday: 11:30 am - 1 am Saturday: 10:30 am - 1 am

Sunday: 10:30 am - 11 pm



# Events of All Kinds

We cater to all types of events, from an intimate gathering to large celebrations up to 300 people.

- Corporate Functions
- Weddings
- Birthday Celebrations
- Sports Team Parties
- Bachelor/Bachelorette Bash

EMAIL: events@loca.ca
TEXT: 587.871.5622

## GIVE THE GIFT OF L'OCA

#### **GIFTS & CUSTOM CREATIONS**

Elevate any event with L'OCA special touches.

- L'OCA Gift Cards
- Custom Cakes
- House Made Chocolate Boxes
- Custom Flower Arrangements

#### PERSONALIZED GIFT BASKETS

- Snack Time
- Coffee & Tea Lover
- An Evening In Italy
- Charcuterie
- Nut Free Delights
- Gluten Free
   Snack Basket
- Gluten Free Evening In Italy
- Candy Lover

- Home Sweet Home
- Loca Luxery
- Sympathy Basket
- Festive Cheer (Christmas Themed)
- or Custom Options Also Available!



All items available while stocks lasts. Advertised prices do not include taxes, deposits, and environmental levies. Items advertised may not be exactly as illustrated.

All offers are subject to change and may be withdrawn without notice. Sale is valid from October 31, 2024 - November 13, 2024. See in-store for more details.

