

**SAN DIEGO**  
**Restaurant**  
**Week**

SEPT 25 - OCT 2

PRESENTED BY THE  
CALIFORNIA RESTAURANT ASSOCIATION

**40\$ PER PERSON**  
plus tax and gratuity

**STARTER**

**CARCIOFI ALLA GIUDEA**

pan roasted artichokes with extra virgin oil, crispy garlic, parsley and basil

or

**CARPACCIO DI MANZO**

thinly sliced wagyu beef topped with capers, arugola,  
shaved parmesan, drizzled with truffle oil

or

**CLASSIC CEVICHE**

shrimp, red onion, pico de gallo, jalapeño, mixed bell pepper, lemon juice

---

**MAIN COURSE**

**LOBSTER RAVIOLIS DEL MAR**

lemon cream garlic sauce

or

**HERB CRUSTED SCOTTISH SALMON**

pan seared and topped with golden raisins, capers, cherry tomato and pine nuts.  
served with sauteed vegetables and fingerling potatoes

or

**PIZZA CASALINGA**

San Marzano pomodoro, Italian sausage, roasted bell pepper,  
caramelized onion, mozzarella

---

**DESSERT**

**BREAD PUDDING**

with caramel sauce

**FLORA**

bar & kitchen

5980 Village Way, Suite 106B • San Diego, CA 92130  
(858) 461-0622 • florabarandkitchen.com