



CAMPAGNIA

## DINNER MENU

### Appetizers

- Peppered goat cheese with sundried tomato-olive relish,  
roasted garlic & herb flat bread  
\$8.95
- Crisp fried calamari with scallion, jalapeno & chili-lime dipping sauce  
\$11.50
- Smoked chicken & caramelized onion quesadilla with  
tomato-jicama salsa, guacamole & lime crema  
\$9.50
- Spicy ahi tuna & shiso tartare with pickled cucumber salad,  
soy-ginger aioli and sesame cracker  
\$12.95
- Oven dried tomato & fresh mozzarella bruschetta with pesto  
\$8.25
- Savory Argentine prawns with orange-tarragon glaze  
\$12.95
- Wild mushroom stuffed baby pumpkin with pomegranate,  
roasted pasilla pepper cream & toasted pumpkin seeds  
\$11.50

### Salads & Soups

- Soup of the day  
\$4.25
- Baby greens with orange miso vinaigrette  
\$4.25
- Caesar salad  
\$6.50
- Pear & butterleaf lettuce salad with strawberries,  
candied pecans, blue cheese & poppy seed dressing  
\$9.50
- Romaine "wedge salad" with buttermilk blue cheese dressing,  
grape tomatoes, hard boiled eggs, olives & bacon  
\$8.95
- Chopped salad with warm goat cheese, toasted almonds,  
golden raisins, crisp pita & pomegranate vinaigrette  
\$9.50
- Grilled Chinese chicken salad with peanuts, crisp won ton strips  
& spicy black bean soy vinaigrette  
\$15.95

### Pizzas

- BBQ Chicken pizza with smoked mozzarella, red onion & cilantro  
\$10.50
- Margherita  
\$9.50
- Three cheese with Parmigiano reggiano, mozzarella & herbed ricotta  
topped with arugula & grape tomatoes  
\$10.50
- Pepperoni, artichoke & kalamata olives  
\$10.50
- Oven dried tomato with goat cheese, mushrooms & pesto  
\$10.50
- Spicy Italian sausage with fire roasted peppers  
& caramelized onions  
\$10.50

It is our policy to not split items but we will gladly supply you with an extraplate.  
18% gratuity will be added to parties of 8 or more.

### Entrees

- Grilled salmon & Gulf white shrimp with fingerling potatoes,  
ratatouille & lemon-caper sauce  
\$27.95
- Seared sesame crusted ahi with fuji apple-daikon salad,  
shrimp- edamame fried rice & three sauces  
\$27.95
- Roasted Alaskan halibut with shiitake  
mushroom-asparagus risotto,  
miso-sake caramel reduction & wasabi  
\$29.95
- Roasted shiitake mushroom stuffed chicken breast with spinach  
gnocchi, root vegetables & red wine reduction  
\$26.95
- Floro's Signature grilled pork chop with steamed jasmine rice, red  
Thai curry glaze & coriander emulsion  
\$26.95
- Broiled New Zealand rack of lamb with savory fennel-sausage  
bread pudding, roasted sweet onion, mustard jus  
& apple-mint butter  
\$30.95
- Grilled Certified Angus Beef® 16oz. ribeye steak with roasted garlic  
baked potato, baby carrots, wild mushroom glaze and  
gorgonzola horseradish butter  
\$32.95

Grilled applewood bacon wrapped 9oz filet mignon with chive twice  
baked potato, sauteed vegetables, green peppercorn demi glace &  
cambazola cream \$33.95

Braised boneless short ribs with garlic mashed potatoes,  
sautéed broccolini, gremolada & chipotle aioli  
\$26.95

### **Pastas**

Linguine with shrimp, mushrooms, & assorted vegetables in a  
spicy red Thai curry-coconut milk reduction  
\$20.95

Penne with Italian sausage, eggplant & spinach in a  
spicy roasted tomato ragout  
\$16.50

Smoked chicken fettuccine with portabello mushroom  
& sugar snap peas in a sherry wine cream sauce  
\$18.50

### **Sides**

Garlic Mashed Potatoes  
\$3.50

Steamed Jasmine Rice  
\$1.50

French Fries  
\$2.50

Sautéed Vegetables  
\$2.50