



# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE VALENTINE'S DAY MENU

Served only on 14<sup>th</sup> February 2024

(Choose your 5 or 6 Courses by removing dishes from the box)

### AMUSE BOUCHE

BLINIS, CRÈME FRAICHE, OCIETRA CAVIAR,  
"GUANCIALE", CAMEMBERT CHEESE, PERIGORD BLACK TRUFFLE

### TONNO – CAVIALE – CHAMPAGNE

Sustainable Tuna Tartare – Siberian Caviar – Champagne Gelée  
*NV Pol Roger Brut Réserve, France*



### ANGUILLA – RICCI DI MARE – BARBABIETOLA

Smoked Eel – Bafun Sea Urchin - Beetroot  
*2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape*



### ARRAGOSTA – PEPE ROSA

Grilled Canadian Lobster – Citrus Pink Pepper Coulis  
*2021 Rosa di Notte Montonale, Lombardia – Marzemino Grape*



### BIGOLI – MAIALE – TARTUFO NERO

Bigoli Pasta – Iberico Pork Cheek Ragù – Perigord Black Truffle  
*2018 Chianti Classico Gran Selezione Capannelle, Toscana – San Giovese Grape*



### SPADA – COZZE – SALMORIGLIO

Grilled Swordfish – Boston Mussels – Salmoriglio Herb Sauce  
*2020 Lugana Montunal Montonale, Lombardia – Turbiana Grape*

or

### QUAGLIA – FEGATO GRASSO – ARANCIA

Roasted Quail – Foie Gras – Mandarin Orange Compote  
*2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape*

or

### MANZO – TARTUFO NERO

Grilled Tochigi Wagyu A5, Perigord Black Truffle (supplement \$58)  
*2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape*



### CICCOLATO BIANCO – FRAGOLA

Ivory White Chocolate – Strawberry Gelée  
*2023 Moscato d'Asti Scanavino, Piemonte – Moscato Bianco Grape*

6 Course Menu 258++ | Wine Pairing with 6 glasses of wine, add 108++  
5 Course Menu 218++ | Wine Pairing with 5 glasses of wine, add 98++

