

GARIBALDI A LA CARTE MENU

OUR SIGNATURE COLD ANGEL HAIR

OSTRICHE E CAVIALE *Cold Angel Hair with Fresh Oysters & Siberian Caviar* 68

GRANCHIO E RICCI *Cold Angel Hair with Snow Crab, Bafun Sea Urchin & Siberian Caviar* 98

CAPELANTE E RICCI *Cold Angel Hair with Hokkaido Scallops, Bafun Sea Urchin & Oscietra Caviar* 98

COLD STARTERS

OSTRICHE *Seasonal Fresh Oysters Half Dozen 42 – Dozen 80*

CARPACCIO DI MANZO *Wagyu Beef Carpaccio with Parmesan Cheese & Rocket Salad* 48

 **GARI-BRUSCHETTA** *Italian Tomatoes Basil & Parmesan Cheese on Toasted Garlic Focaccia Bread* 24


BURRATINA *Burratina Cheese & Speck Ham* 38

INSALATA GARIBALDI *Refreshing Salad with Seasonal Fruits, Nuts, Bacon & Aged Balsamic Vinegar* 38

BURRATA *Fresh Burrata 250g (serves 2), Italian Tomatoes, Basil* 58

HOT STARTERS

CAPELANTE *Seared Hokkaido Scallops with Spring Onions & Truffle Sauce* 48


 **PARMIGIANA DI MELANZANE** *Baked Eggplant Parmigiana with Mozzarella Cheese, Basil & Tomatoes* 32

SARDINE *Deep-fried Sardines, Zucchini & Arrabbiata Sauce* 32

FEGATO *Seared Foie Gras, Brioche & Cranberry Relish* 48


SOUP


ZUPPA DI FUNGHI *Mushroom Soup with Truffle Scent & Garlic Croutons* 24

 **MINISTRONE** *Vegetable Soup with Basil Pesto* 24

BISQUE DI ARAGOSTA *Lobster Soup with Lobster Meat & Tarragon* 30

PASTAS - VEGETARIAN

 FETTUCCINE *Spinach Fettuccine with Tomato Sauce & Basil* 42

 PENNE ALL'ARRABBIATA *Penne with Garlic & Spicy Tomato Sauce* 38

 GNOCCHI *Potato Gnocchi with Gorgonzola Cheese Sauce, Walnuts & Balsamic Reduction* 36

PASTAS - FROM THE SEA

LINGUINE ALL'ASTICE *Linguine with 600 gr Boston Lobster, Lobster Bisque & Fresh Tomatoes* 98

LINGUINE - GRANCHIO *Linguine with Crab Meat & Vodka Tomato Cream Sauce* 48

SPAGHETTI AI FRUTTI DI MARE *Spaghetti with Fresh Seasonal Seafood & Tomatoes* 48

SPAGHETTI E RICCI DI MARE *Spaghetti "Aaglio Olio" Seared Hokkaido Scallops & Bafun Sea Urchin* 98

LUNGHETTI E GAMBERI *Lunghetti "Aaglio Olio" with Wild-caught Sea Tiger Prawns & Bottarga* 58

PASTAS - FROM THE EARTH


RAVIOLI DI VITELLO E PORCINI *Milk-fed Veal Ravioli with Porcini Mushrooms & Cream Sauce* 48

FUSILLI ALLA GAR-BONARA *Spiral Pasta with Egg Yolk, Dry Parma Ham, Cream & Parmesan Cheese* 42

RIGATONI ALLA BOLOGNESE *Short Tube Pasta "Rigatoni" with Beef "Bolognese" Sauce* 42

RISOTTO

RISOTTO AI FRUTTI DI MARE *Fresh Seasonal Seafood Risotto cooked in a Lobster Consommé* 58

 RISOTTO AI PORCINI *Risotto, Porcini Mushrooms & Parmesan Cheese* 42

RISOTTO AL'ASTICE *Risotto, Boston Lobster, Lobster Bisque, Tomatoes* 98

FISH

BRANZINO *Italian Sea Bass with Clams in a White Wine Soup & Parsley* 68

MERLUZZO *Atlantic Cod with Seared Hokkaido Scallops & Saffron Sauce* 68

MEAT

MANZO WAGYU *Japanese Wagyu Tochigi A5 with Mushrooms & Truffle Jus* 158

FILETTO DI ANGUS *Angus Beef Tenderloin with Mushrooms & Red Wine Jus* 78

TAGLIATA DI MANZO ANGUS *Grilled Angus Beef "Tagliata" with Rosemary Roasted Potatoes* 58

OSSOBUCO GARIBALDI *Signature Braised Wagyu Beef Cheek, Bone Marrow & Saffron Risotto* 78

COSTOLETTA MILANESE *Crispy Pounded & Breaded Veal Chop "Orecchia Elefante" with Rocket Salad* 78


SIDE DISHES


 **PUREA DI PATATE** *Mashed Potatoes* 16

 **PATATE ARROSTO** *Roasted Potatoes with Rosemary & Red Onions* 16

 **ZUCCHINE FRITTE** *Breaded & Fried Zucchini with a Spicy Tomato Sauce* 20

 **ASPARAGI ALLA GRIGLIA** *Grilled Green Asparagus with a Balsamic Reduction* 18

 **INSALATA MISTA** *Green Salad with Cucumber, Tomatoes & Balsamic Vinegar Dressing* 16

 **POMODORINI** *Imported Italian Baby San Marzano Tomatoes with Basil & Extra Virgin Olive Oil* 20

Cheese and Dessert Menu

FORMAGGI

CAMEMBERT DI BUFALA E UVA

Buffalo Milk Camembert from Bergamot & Grapes 26

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI E FRUTTA SECCA

Italian Cheese Platter with Dried Fruits & Melba Toast 32

DOLCE

TIRAMISÙ DI MAMMA BICE

Tiramisù with Lady-Finger Biscuits, Chocolate Chips & Mascarpone Cream
with Amaretto Liqueur... a recipe of my mother 22

TORTINO CALDO AL CIOCCOLATO

Molten Lava Chocolate Tart with Vanilla Gelato 25

CIOCCOLATO – LAMPONI

Valrhona Chocolate Manjari & Raspberry Cake 24

CIOCCOLATO BIANCO - CAVIALE

*White Chocolate Bavaroise – 10g Oscietra Caviar 48

*Not available as a supplement to set menus

AFFOGATO AL CAFFÈ CON GELATO ALLA VANIGLIA

Bourbon Vanilla Gelato drowned in Italian Espresso Coffee 16

GELATO

SELEZIONE ARTIGIANALE DI GELATI & SORBETTI

Selection of Gelato: Vanilla – Pistachio – Hazelnut – Chocolate

Selection of Sorbet: Lemon

1 scoop 10 - 2 scoops 16 - 3 scoops 22