

# 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 *Fettuccine with Tomato Sauce & Basil* 42



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



GNOCCHI *Spinach 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**

#### **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

#### **MATCHA CON ANANAS E FRUTTO DELLA PASSIONE**

Matcha Chantilly with Pineapple & Passionfruit 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