

GARIBALDI

ITALIAN RESTAURANT & BAR

THE GARIBALDI SIGNATURE MENU FOR EVENTS

3 Course with Choices of Garibaldi Signature Dishes 128 ++

CAPELANTE – Seared Sea Scallops, Cannellini Beans
& Truffle Emulsion

or

BURRATA – Burrata Cheese with Pear Salad & Cherry Tomatoes

or

ZUPPA – Lobster Soup with Lobster Meat & Tarragon



TAGLIATELLE – Tagliatelle with
Porcini Mushrooms & Truffle Cream Sauce

or

CASARECCE – Short Twisted Pasta with Pork Sausage Ragù & Spicy Nduja

or

BRANZINO – Italian Sea Bass with Creamy Crabmeat Sauce

or

MANZO – Angus Beef Tenderloin & Mushroom Ragout (supplement \$28)



FORMAGGI – Buffalo Milk Camembert from Bergamo with Melba Toast

or

DOLCE – Chocolate Panna Cotta & Strawberries

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THE SEASONAL MENU

4 Course Menu 158++

Pairing with 4 glasses of wine, add 88++

BURRATA AFFUMICATA – SPECK – CARCIOFI

Smoked Burrata Cheese – Speck Ham – Artichoke

NV Pol Roger Brut Réserve, Champagne – France



PLIN DI MAIALE – FEGATO GRASSO

Iberico Pork “Plin” Ravioli – Foie Gras

2022 Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape



MERLUZZO

Patagonian Cod – Lemon Sabayon – Heirloom Tomatoes – Tapenade Olives

2014 Lugana Montunal Montonale, Lombardia – Turbiana Grape

or

QUAGLIA

Roasted Australian Quail – Blackberries

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Corn – Truffle Jus (supplement \$58)

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Peach – Cream Cheese Cake – Strawberry

2022 Moscato D’Asti Pelissero – Moscato Grape

**Please select one dish from the box

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THE SEASONAL MENU

5 Course Menu 188++

Pairing with 5 glasses of wine, add 98++

BURRATA AFFUMICATA – SPECK – CARCIOFI

Smoked Burrata Cheese – Speck Ham – Artichoke

2022 *Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape*



SCAMPI – ASPARAGI

Seared Langoustine – Fried Asparagus

NV Pol Roger Brut Réserve, France

or

CAPELANTE – FUNGHI MOREL – TARTUFO

Seared Scallop – Morel Mushrooms – Truffle Emulsion

2019 *Lugana Orestilla Montonale, Lombardia – Sangiovese Grape*



PLIN DI MAIALE – FEGATO GRASSO

Iberico Pork “Plin” Ravioli – Foie Gras

2022 *Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape*



MERLUZZO

Patagonian Cod – Lemon Sabayon – Heirloom Tomatoes – Tapenade Olives

2014 *Lugana Montonal Montonale, Lombardia – Turbiana Grape*

or

QUAGLIA

Roasted Australian Quail – Blackberries

2015 *Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape*

or

MANZO

Tochigi Wagyu A5 – Corn – Truffle Jus (supplement \$58)

2015 *Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape*



DOLCE

Peach – Cream Cheese Cake – Strawberry

2022 *Moscato D’Asti Pelissero – Moscato Grape*

**Please select one dish from each box

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THE SEASONAL MENU

6 Course Menu 218++

Pairing with 6 glasses of wine, add 108++

BURRATA AFFUMICATA – SPECK – CARCIOFI

Smoked Burrata Cheese – Speck Ham – Artichoke

2022 *Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape*



SCAMPI – ASPARAGI

Seared Langoustine – Fried Asparagus

NV Pol Roger Brut Réserve, France



CAPESANTE – FUNGHI MOREL – TARTUFO

Seared Scallop – Morel Mushrooms – Truffle Emulsion

2019 *Lugana Orestilla Montonale, Lombardia – Sangiovese Grape*



PLIN DI MAIALE – FEGATO GRASSO

Iberico Pork “Plin” Ravioli – Foie Gras

2022 *Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape*



MERLUZZO

Patagonian Cod – Lemon Sabayon – Heirloom Tomatoes – Tapenade Olives

2014 *Lugana Montunal Montonale, Lombardia – Turbiana Grape*

or

QUAGLIA

Roasted Australian Quail – Blackberries

2015 *Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape*

or

MANZO

Tochigi Wagyu A5 – Corn – Truffle Jus (supplement \$58)

2015 *Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape*



DOLCE

Peach – Cream Cheese Cake – Strawberry

2022 *Moscato D’Asti Pelissero – Moscato Grape*

**Please select one dish from the box