

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE LUNCH MENU FOR EVENTS

68++

INSALATA

Caesar Salad – Smoked Salmon – Boiled Eggs – Croutons

or

BUFALA

Buffalo Mozzarella & San Marzano Tomatoes (supplement \$10)

or

ZUPPA

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Ricotta Cheese Tortellini – Mushrooms – Light Truffle Cream Sauce

or

DENTICE

Snapper Loin – Crabmeat in a Spicy Tomato Sauce

or

MANZO

Grilled Angus Beef “Tagliata” with
Roasted Potatoes & Red Wine Jus (supplement \$20)



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCI DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

Choose your Dessert from the A la Carte Menu (supplement \$10)

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THE "GARIBALDI SIGNATURE" LUNCH MENU

3 Course with Choices Among Garibaldi's Signature Dishes 98++
with Pairing of 2 Glasses of Wine, add 38++

CAPELLINI – Cold Angel Hair, Snow Crab Meat, Fresh Caviar
(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

BURRATA – Burrata Cheese with Green Salad & Summer Berries

or

PARMA – Parma Ham & Philibon Melon

or

CONCHIGLIE – Seashell Pasta, Cod Fish Ragú, Broccoli & Borlotti Beans



PAPPARDELLE – Long Ribbon Pasta & Braised Beef Ragout

or

RAVIOLI – Four-cheese Ravioli with White Asparagus,
Porcini Mushrooms & Truffle

or

BRANZINO – Italian Sea Bass, Baby Cuttlefish & Stewed Tomatoes

or

MANZO – Angus Beef Tenderloin, Mushroom Ragout (supplement \$48)



IL SERVIZIO DEL CAFFE – Coffee or Tea

or

DALLA CARTA – Choose your Dessert from Dessert Menu (supplement \$10)

or

DOLCE – Yogurt Panna Cotta & Blueberries

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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