

# 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

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

## COLD STARTERS


**OSTRICHE** *Seasonal Fresh Oysters Half Dozen 39 – Dozen 72*

**CARPACCIO DI MANZO** *Wagyu Beef Carpaccio with Parmesan Cheese & Rocket Salad* 38


 **GARI-BRUSCHETTA** *Italian Tomatoes Basil & Parmesan Cheese on Toasted Garlic Focaccia Bread* 21

**BURRATINA** *Fresh Burratina Cheese (120g) from Andria & Traditional Trentino Smoked "Speck Ham"* 36

**INSALATA GARIBALDI** *Refreshing Salad with Berries, Nuts, Grilled Bacon & Aged Balsamic Vinegar* 32

 **BURRATA** *Fresh Burrata Cheese (250g) from Andria with Italian Tomatoes & Basil* 48 (serves 2)

## HOT STARTERS

 **PARMIGIANA DI MELANZANE** *Baked Eggplant Parmigiana with Mozzarella Cheese, Basil & Tomatoes* 28


**CAPESANTE** *Seared Hokkaido Scallops with Spring Onions & White Truffle Emulsion* 45

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

**FEGATO D'ANATRA** *Seared Foie Gras, Brioche & Raspberry Coulis* 48

## SOUP

 **MINISTRONE** *Vegetable Soup with Basil Pesto* 19

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

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

## PASTAS - VEGETARIAN



**PENNE ALL'ARRABBIATA** *Penne with Garlic & Spicy Tomato Sauce* 32



**FETTUCCHINE** *Homemade Fettuccine with Fresh Italian Tomato Sauce & Basil* 32



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

## PASTAS - FROM THE SEA

**LINGUINE ALL'ASTICE** *Linguine with Whole Boston Lobster (600 gr) Lobster Bisque & Tomatoes* 98

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

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

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

**LUNGHETTI E GAMBERI** *Lunghetti "Aglio 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 in Cream Sauce* 42

**FUSILLI ALLA "GAR-BONARA"** *Spiral Pasta with Egg Yolk, Dry Parma Ham, Cream & Parmesan Cheese* 38

**RIGATONI ALLA BOLOGNESE** *Short Tube Pasta "Rigatoni" with Beef "Bolognese" Sauce* 38

## RISOTTO



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

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

**RISOTTO AL'ASTICE** *Premium Carnaroli Risotto with Whole Boston Lobster(600 gr), Lobster Bisque, Tomatoes* 98

*\*\*Gluten-free Short Penne Pasta option is available at an additional \$4 per portion*

## FISH

**BRANZINO** *Italian Sea Bass with Clams in a White Wine Soup & Parsley* 58

**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

### **LAMPONI, SEMIFREDDO AL CIOCCOLATO E PECAN**

Crunchy Raspberry – Chocolate Semifreddo – Pecan Nuts 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  
Sorbet: Lemon

1 scoop 10 - 2 scoops 16 - 3 scoops 22