

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 & 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

CAPELANTE *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

All Prices Subject to 10% Service Charge and Prevailing Government Tax

PASTAS - VEGETARIAN



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



FETTUCINE *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 "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 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

YOGURT, MIRTILLO E TORTA DI MANDORLE

Yogurt, Blueberry Gelée & Almond 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
Sorbet: Lemon

1 scoop 10 - 2 scoops 16 - 3 scoops 22