

GARIBALDI

ITALIAN RESTAURANT & BAR

THE MONTHLY SEASONAL MENU

MAY

(Choose your 4 or 5 or 6 Courses by removing dishes from the box)

30 GRAMMI DI CAVIALE SIBERIANO – CAPELLI D'ANGELO FREDDI (supplement \$58)

30 gr Tin of Siberian Caviar – Cold Angel Hair with Snow Crab Meat–
Blinis with Condiments – Marinated Hokkaido Scallop with Yuzu Pink Pepper
NV Pol Roger Brut Reserve, France – Pinot Meunier, Pinot Noir & Champagne Grapes



CAVIALE

Siberian Caviar – Spanner Crab – Marinated Toretama Egg & Chives
2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



ASPARAGI BIANCHI

Gratin White Asparagus – Pancetta Cream – Parma Ham
2023 Bramito Della Sala Antinori, Umbria – Chardonnay Grape



CAPELANTE

Seared Scallops – Golden Bottarga – Tomato Concassé – Spring Onions
2019 Trebbiano Riserva Castorani, Abruzzo – Trebbiano Grape



ORECCHIETTE

Orecchiette – Sea Prawns – Broccolini – Prawn Bisque
2023 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape



BRANZINO

Italian Sea Bass – Cannellini Beans – Clams
2022 Aka Rosato Produttori di Manduria, Puglia – Primitivo Grape

or

QUAGLIA

Australian Quail – Apricot – Fried Polenta Cake
2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)
2016 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Baked Chocolate Tart – Vanilla Gelato
Churchill's Reserve Port, Portugal

4 Course Menu 148++ | Pairing with 4 glasses of wine, add 78++
5 Course Menu 178++ | Pairing with 5 glasses of wine, add 88++
6 Course Menu 198++ | Pairing with 6 glasses of wine, add 98++

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

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THE VEGETARIAN MENU MAY

(Choose your 4 or 5 or 6 Courses by removing dishes from the box)

BURRATA

Burrata Cheese – Fried Zucchini – Hazelnuts

NV Pol Roger Brut Reserve, France – Pinot Meunier, Pinot Noir & Champagne Grapes



ASPARAGI BIANCHI

Gratin White Asparagus – Poached Toretama Egg – Truffle Emulsion

2023 Bramito Della Sala Antinori, Umbria – Chardonnay Grape



MINISTRONE

Minestrone Vegetable Soup – Basil Pesto

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



FETTUCCHINE

Fettuccine – Morel Mushroom Cream Sauce

2020 Lupaia Cabernet Sauvignon Castorani, Abruzzo – Cabernet Grape



RISOTTO

Risotto Braised with Winter Chicory – Pear – Aged Balsamic

2023 Alice Produttori di Manduria, Puglia – Verdeca Grape

or

PENNE

Gluten-Free Penne – Seasonal Vegetables – Spicy Tomato Sauce

2023 Alice Produttori di Manduria, Puglia – Verdeca Grape



DOLCE

Baked Chocolate Tart – Vanilla Gelato

Churchill's Reserve Port, Portug

4 Course Menu 148++ | Pairing with 4 glasses of wine, add 78++

5 Course Menu 178++ | Pairing with 5 glasses of wine, add 88++

6 Course Menu 198++ | Pairing with 6 glasses of wine, add 98++

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THE GARIBALDI EXECUTIVE MENU

3 Course Chef's Choices 118 ++

with Pairing of 3 Glasses of Wine, add 48++

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

or

CAPELANTE – Seared Sea Scallops, Chives & Truffle Emulsion

or

BURRATA – Burrata Cheese with Green Salad & San Marzano Tomatoes

or

ORECCHIETTE – Shell-shaped Pasta with a Creamy Crabmeat Sauce



GNOCCHI – Purple Potato Gnocchi with Mushrooms, Cream & Asparagus

or

FETTUCCHINE – Fettuccine with Braised Iberico Pork Ragout

or

BRANZINO – Italian Sea Bass & Clams in a White Wine Soup

or

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



FORMAGGI – Camembert Cheese with Melba Toast

or

DOLCE – Blueberry Panna Cotta