

GARIBALDI

ITALIAN RESTAURANT & BAR

THE MONTHLY SEASONAL MENU JULY

(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



TONNO

Siberian Caviar – Bluefin Tuna – White Asparagus Panna Cotta
NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



PROSCIUTTO

Parma Ham – Melon – Gnocco Fritto
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape



FEGATO GRASSO

Seared Duck Liver – Figs – Brioche Bread
Churchill's Reserve Port, Portugal



SPAGHETTI NERO

Squid-Ink Spaghetti – Crab Meat – Arrabbiata Sauce
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



CERNIA

Grouper – Boston Mussels – White Wine Parsley Broth
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape

or

ANATRA

Hungarian Duck Breast – Spiced Orange – Organic Carrot Purée
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – Sautéed Mushrooms – Truffle Jus (supplement \$58)
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Azelia Hazelnut Chocolate Cake
NV Jarno Passito Castorani, Abruzzo – Pecorino Grape

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 JULY

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

INSALATA

Burrata Cheese – Summer Fruits – San Marzano Tomatoes
2021 Aka Rosé Produttori di Manduria, Puglia – Primitivo Grape



UOVO

Poached Toretama Egg – Gratin White Asparagus – Truffle Sauce
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



ZUPPA

Tomato Soup – Basil Pesto – Garlic Croutons
2024 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape



TAJARIN

Thin Homemade Noodles – Porcini Mushrooms – Truffle Emulsion
2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



RISOTTO

Risotto Braised with Winter Chicory – Pear – Aged Balsamic
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

PENNE

Gluten-Free Penne – Seasonal Vegetables – Spicy Tomato Sauce
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape



DOLCE

Azelia Hazelnut Chocolate Cake
NV Jarno Passito Castorani, Abruzzo – Pecorino Grape

4 Course Menu 148++ | Pairing with 4 glasses of wine, add 78++
5 Course Menu 178++ | Pairing with 5 glasses of wine, add 88++
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THE GARIBALDI JULY 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 & Truffle Emulsion

or

BURRATA – Cheese From Puglia, Olives, Basil Pesto & Cherry Tomatoes

or

PROSCIUTTO – Parma Ham & Philibon Melon



GNOCCHI – Purple Potato Gnocchi, White Asparagus & Truffle Cream Sauce

or

FETTUCCHINE – Fettuccine with Guinea Fowl Ragout & Cannellini Beans

or

CERNIA – Grouper with Crab Meat in a Spicy Tomato Sauce

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms (supplement \$28)



FORMAGGI – Camembert Cheese, Honey, Dried Apricot, Melba Toast

or

DOLCE – Chocolate Panna Cotta & Strawberry