

GARIBALDI

ITALIAN RESTAURANT & BAR

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

CAPEANTE – Seared Sea Scallops & Truffle Emulsion

or

BURRATA – Burrata Cheese with Green Salad & Basil Pesto

or

ZUPPA – Lobster Soup with Lobster Meat & Tarragon



GNOCCHI – Spinach Gnocchi & Porcini Cream Sauce

or

PAPPARDELLE – Ribbon Pasta Iberico Pork Ragout

or

BRANZINO – Italian Sea Bass with Creamy Crabmeat Sauce

or

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



FORMAGGI – Camembert Cheese Melba Toast

or

DOLCE – Vanilla Pannacotta & Raspberries

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

CAVIALE

Siberian Caviar – Fresh Scallop Carpaccio – Pickled Cucumber

NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



PLIN DI MAIALE

Iberico Pork “Plin” Ravioli – Porcini – Foie Gras

2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



MERLUZZO

Patagonian Cod – Boston Mussels – Tomato Broth

2023 Cadetto Trebbiano Castorani, Abruzzo – Trebbiano Grape

or

ANATRA

Hungarian Duck Breast – Cherry Sauce – Fried Sweet Potato

2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)

2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Guanaja Chocolate – Cheese Cake

Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from the box

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

CAVIALE

Siberian Caviar – Fresh Scallop Carpaccio – Pickled Cucumber

NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



VITELLO TONNATO

Sliced Roasted Veal – Tuna Sauce – Morel Mushrooms

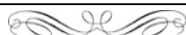
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape

or

BURRATA

Smoked Burrata – Baby Artichoke – Parma Ham

2021 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



PLIN DI MAIALE

Iberico Pork “Plin” Ravioli – Porcini – Foie Gras

2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



MERLUZZO

Patagonian Cod – Boston Mussels – Tomato Broth

2023 Cadetto Trebbiano Castorani, Abruzzo – Trebbiano Grape

or

ANATRA

Hungarian Duck Breast – Cherry Sauce – Fried Sweet Potato

2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)

2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Guanaja Chocolate – Cheese Cake

Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from each box

GARIBALDI

ITALIAN RESTAURANT & BAR

THE SEASONAL MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

CAVIALE

Siberian Caviar – Fresh Scallop Carpaccio – Pickled Cucumber

NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



VITELLO TONNATO

Sliced Roasted Veal – Tuna Sauce – Morel Mushrooms

2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



BURRATA

Smoked Burrata – Baby Artichoke – Parma Ham

2021 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



PLIN DI MAIALE

Iberico Pork “Plin” Ravioli – Porcini – Foie Gras

2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



MERLUZZO

Patagonian Cod – Boston Mussels – Tomato Broth

2023 Cadetto Trebbiano Castorani, Abruzzo – Trebbiano Grape

or

ANATRA

Hungarian Duck Breast – Cherry Sauce – Fried Sweet Potato

2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape

or

MANZO

Tochigi Wagyu A5 – White Corn – Truffle Jus (supplement \$58)

2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo Grape



DOLCE

Guanaja Chocolate – Cheese Cake

Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from the box