

GARIBALDI

ITALIAN RESTAURANT & BAR

3 COURSE EXECUTIVE JUNE LUNCH MENU FOR EVENTS

48++

INSALATA

Mixed Salad with Sesame Seeds, Marinated Tuna & Broccoli

or

BUFALA

Buffalo Mozzarella & San Marzano Tomatoes (supplement \$10)

or

ZUPPA

Mushroom Soup with Truffle Scent & Garlic Croutons



TORTELLINI

Mascarpone Cheese Tortellini with Tomato Sauce & Fried Eggplant

or

DENTICE

Snapper Loin with Clams in a White Wine Soup & Parsley

or

MANZO

Grilled Angus Beef "Tagliata" with
Roasted Potatoes & Red Wine Jus (supplement \$20)



IL SERVIZIO DEL CAFFÉ

Coffee or Tea

or

DOLCI DEL GIORNO

Dessert of the Day

or

DOLCI DALLA CARTA

Choose your Dessert from the A la Carte Menu (supplement \$10)

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THE “GARIBALDI SIGNATURE” JUNE LUNCH MENU

3 Course with Choices Among Garibaldi’s Signature Dishes 88++
with Pairing of 2 Glasses of Wine, add 38++

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

or

BURRATA – Burrata Cheese with Green Salad & Strawberries

or

PROSCIUTTO – Parma Ham & Philibon Melon

or

GNOCCHI – Spinach Gnocchi, Green Asparagus & “Arrabbiata” Sauce



TAGLIOLINI – with White Asparagus, Porcini & Parmesan Cream Sauce

or

FETTUCINE – with Guinea Fowl Ragout & Parsley

or

BRANZINO – Italian Sea Bass with Onion & Tomato Broth

or

MANZO – Angus Beef Tenderloin, Mushroom Ragout (supplement \$48)



IL SERVIZIO DEL CAFFE – Coffee or Tea

or

DALLA CARTA – Choose your Dessert from Dessert Menu (supplement \$10)

or

DOLCE – Vanilla Pannacotta & Raspberries

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JUNE 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