

GARIBALDI

ITALIAN RESTAURANT & BAR

Proudly introduces a new collaboration with



ANTONIUS
Caviar

Harvested from Female Siberian, Russian & Bester Sturgeons of 8 to 12 years, farmed in Warmia, the north-eastern part of Poland located in central Europe. It's prepared by the traditional "Malossol" method which means preserved with only a pinch of salt.

The Caviar is served with Blinis & Traditional Condiments.

Siberian Caviar from
Siberian Sturgeons



30gr Tin 85

Usual Price 105

50gr Tin 135

Usual Price 170

125gr Tin 315

Usual Price 410

Oscietra Caviar from
Russian Sturgeons



30gr Tin 105

Usual Price 135

50gr Tin 165

Usual Price 220

125gr Tin 375

Usual Price 525

NEW
Albino Caviar from
Bester (Beluga – Sterlet)



30gr Tin 380

Usual Price 480

Exclusive

Only 200kg produced
worldwide each year

Limited Stock

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

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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 32 – Dozen 60*

CARPACCIO DI MANZO *Wagyu Beef Carpaccio with Parmesan Cheese & Rocket Salad* 38

 **GARI-BRUSCHETTA** *Italian Tomatoes Basil & Parmesan Cheese on Toasted Garlic Focaccia Bread* 20

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

PASTAS - VEGETARIAN



PENNE ALL'ARRABBIATA *Penne with Garlic & Spicy Tomato Sauce* 28



FETTUCCHINE *Homemade Fettuccine with Fresh Italian Tomato Sauce & Basil* 30



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 "Aglio Olio" Seared Hokkaido Scallops & Bafun Sea Urchin* 98

LUNGHETTI E GAMBERI *Lunghetti "Aglio 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* 32

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**

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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* 68

AGNELLO *Roasted New Zealand Lamb Rack with Romanesco Cauliflower & Mint Jelly* 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

TORTA AL CIOCCOLATO E NOCCIOLA

Azelia Hazelnut Chocolate Cake 24

PANNA COTTA ALLA CIOCCOLATO E FRAGOLE

Chocolate Panna Cotta & Strawberries 22

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

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