

GARIBALDI

ITALIAN RESTAURANT & BAR

THE GARIBALDI EXECUTIVE JULY 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 – Guinea Fowl Ragout & Cannellini Beans

or

CERNIA – Grouper with Crab Meat in Spicy Tomato Sauce

or

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



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

or

DOLCI – Chocolate Panna Cotta & Strawberry

GARIBALDI

ITALIAN RESTAURANT & BAR

JULY SEASONAL MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

TONNO

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



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 Montunale Montonale, Lombardia – Turbiana Grape

or

ANATRA

Hungarian Duck Breast – Spiced Orange – Organic Carrot Puree
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

****Please select one dish from the box**

GARIBALDI

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JULY SEASONAL MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

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

or

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 Montunal Montonale, Lombardia – Turbiana Grape

or

ANATRA

Hungarian Duck Breast – Spiced Orange – Organic Carrot Puree
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

****Please select one dish from each box**

GARIBALDI

ITALIAN RESTAURANT & BAR

JULY SEASONAL MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

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 Puree
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

****Please select one dish from the box**