

GARIBALDI

ITALIAN RESTAURANT & BAR

THE “GARIBALDI SIGNATURE” AUGUST 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 – Cheese From Puglia with Pesto & Cherry Tomatoes

or

PROSCIUTTO – Parma Ham & Philibon Melon

or

CAPPELLINI – Angel Hair “Aglio e Olio” & Green Asparagus



TORTELLINI – Mascarpone Cheese Tortellini, Porcini & Truffle Cream

or

LINGUINE – Linguine with Crab Meat in a Creamy Tomato Sauce

or

BRANZINO – Italian Sea Bass with “Vongole” in White Wine Broth

or

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



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

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

or

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

or

DOLCE – Earl Grey Panna Cotta & Strawberry

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THE MONTHLY SEASONAL MENU AUGUST

(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



GAMBERI

Siberian Caviar – Sweet Prawn Tartare – Honey Tomatoes
NV Pol Roger Brut Réserve, Champagne – France



CAPELANTE

Seared Sea Scallops – Golden Aged Bottarga – Topinambur Purée
2024 Alice Produttori di Manduria, Puglia – Verdeca Grape



UOVA

Poached Toretama Egg – Foie Gras – Truffle Emulsion
2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



BIGOLI

Spinach Bigoli Noodles – Hungarian Duck Leg Ragout – Port Wine
2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



CERNIA

Sustainable Grouper – Butter Beans – Boston Mussels
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape

or

QUAGLIA

Roasted Australian Quail – Honey Carrot Purée – Peach
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

Crunchy Raspberry – Chocolate Semifreddo – Pecan Nuts
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

AUGUST

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

BURRATA

Burrata Cheese – Summer Fruits – San Marzano Tomatoes
NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



UOVO

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



ZUPPA DI POMODORO

Tomato Soup – Basil Pesto – Garlic Croutons
2021 Aka Rosé Produttori di Manduria, Puglia – Primitivo Grape



BIGOLI

Spinach Bigoli – Porcini Mushrooms – Truffle
2021 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



RISOTTO

Risotto Braised with Winter Chicory – Pear – Aged Balsamic
2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape

or

PENNE

Gluten-Free Penne – Seasonal Vegetables – Spicy Tomato Sauce
2023 Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape



DOLCE

Crunchy Raspberry – Chocolate Semifreddo – Pecan Nuts
Jarno Passito Castorani, Abruzzo – Pecorino Grape

4 Course Menu 148++ | Pairing with 4 glasses of wine, add 78++
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