

**GARIBALDI**  
ITALIAN RESTAURANT & BAR

**3 COURSE EXECUTIVE JULY LUNCH MENU FOR EVENTS**

48++

**INSALATA**

Grape Salad – Pork Salami – Walnuts

or

**BUFALA**

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

or

**ZUPPA**

Mushroom Soup – Truffle Scent – Garlic Croutons



**FETTUCCINE**

Fettuccine – Fried Eggplant – Arrabbiata Sauce

or

**DENTICE**

Snapper Loin – Lemon Cream Sauce – Broccoli

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)

**GARIBALDI**  
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**THE “GARIBALDI SIGNATURE” JULY 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 Olives & Basil Pesto

or

**PROSCIUTTO** – Parma Ham & Philibon Melon

or

**ORECCHIETTE** – Shell Pasta with Prawns in a Lobster Bisque



**TAGLIOLINI** – with White Asparagus, Porcini Mushroom & Truffle Cream

or

**PAPPARDELLE** – with Pork Sausage Ragout in Spicy ‘Nduja Sauce

or

**SPADA** – Grilled Swordfish & Puttanesca Sauce

or

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



**IL SERVIZIO DEL CAFFE** - Coffee or Tea

or

**FORMAGGI** – Camembert Cheese, Pear, Dried Apricot & Melba Toast

or

**DOLCE** – 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 Purée  
*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

ITALIAN RESTAURANT & BAR

## 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 Purée  
*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 Purée  
*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