

# 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



**FETTUCINE** *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

**RAVIOLI AL GRANCHIO** *SG60* *Homemade Snow Crab Meat Ravioli in Garibaldi's Chilli Crab Sauce* 36  
*Garibaldi's humble tribute to Singapore's culinary heritage, to celebrate her 60<sup>th</sup> Birthday!*

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

**LUNGHETTI E GAMBERI** *Lunghetti "Aaglio 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*

## 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

#### **LAMPONI CON SEMIFREDDO AL CIOCCOLATO E NOCI PECAN**

Crunchy Raspberry, Chocolate Semifreddo & Pecan Nuts 24

#### **PANNA COTTA AL EARL GREY E FRAGOLE**

Earl Grey Panna Cotta & Strawberry 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