

GARIBALDI

ITALIAN RESTAURANT & BAR

SEPTEMBER GARIBALDI EXECUTIVE DINNER 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 & Spicy Pork Nduja Sauce

or

BURRATA – Cheese From Puglia, Cherry Tomatoes & Aged Balsamic

or

TROFIE – Short Pasta Twists with Prawns & Basil Pesto Cream



RAVIOLI – Four-Cheese Ravioli with Porcini Mushrooms & Truffle Emulsion

or

SPAGHETTI – Squid-Ink Spaghetti, Broccolini, Crab Meat & Spicy Tomato Sauce

or

BRANZINO– Italian Sea Bass, Mussels, White Wine & Lemon Cream Sauce

or

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



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

or

DOLCE – Lychee Panna Cotta & Strawberries

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SEPTEMBER MONTHLY SEASONAL MENU

4 Course Menu 148++

Pairing with 4 glasses of wine, add 78++

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing
NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



TAGLIOLINI

Thin Egg Noodles – Hungarian Duck Ragout – Duck Liver
2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce
2024 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

QUAGLIA

Roasted Australian Quail – Stewed Butter Beans
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

Valrhona Dark Chocolate – Hazelnut Praline Cake
Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from the box

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SEPTEMBER SEASONAL MENU

5 Course Menu 178++

Pairing with 5 glasses of wine, add 88++

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing

NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



CAPESANTE

Seared Sea Scallops – Garlic Butter Cream – Topinambur

2022 Chardonnay Capannelle, Toscana – Chardonnay Grape

or

BURRATA

Smoked Burrata – Parma Ham – Fried Zucchini

2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape



TAGLIOLINI

Thin Egg Noodles – Hungarian Duck Ragout – Duck Liver

2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce

2024 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

QUAGLIA

Roasted Australian Quail – Stewed Butter Beans

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

Valrhona Dark Chocolate – Hazelnut Praline Cake

Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from each box

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SEPTEMBER SEASONAL MENU

6 Course Menu 198++

Pairing with 6 glasses of wine, add 98++

OSTRICHE

Siberian Caviar – Fresh Irish Oysters – Yuzu Dressing

NV Franciacorta Alma Bellavista, Lombardia – Chardonnay & Pinot Noir Grapes



CAPELANTE

Seared Sea Scallops – Garlic Butter Cream – Topinambur

2022 Chardonnay Capannelle, Toscana – Chardonnay Grape



BURRATA

Smoked Burrata – Parma Ham – Fried Zucchini

2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape



TAGLIOLINI

Thin Egg Noodles – Hungarian Duck Ragout – Duck Liver

2021 Chianti Classico Riserva Capannelle, Toscana – Sangiovese Grape



BRANZINO

Stone Bass – Baby Artichoke – Puttanesca Sauce

2024 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

QUAGLIA

Roasted Australian Quail – Stewed Butter Beans

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

Valrhona Dark Chocolate – Hazelnut Praline Cake

Jarno Passito Castorani, Abruzzo – Pecorino Grape

**Please select one dish from the box