

GARIBALDI

ITALIAN RESTAURANT & BAR

SEPTEMBER "GARIBALDI SIGNATURE" 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 with Snow Crab Meat & Fresh Caviar
(supplement - \$25 or with additional Sea Urchin, supplement - \$50)

or

BURRATA – Cheese From Puglia, San Marzano Tomatoes & Aged Balsamic

or

PROSCIUTTO – Parma Ham, Rucola & Pear

or

ORECCHIETTE – Shell-shaped Pasta in a Lobster Bisque & Prawns



LASAGNA – Baked Zucchini Mushroom Lasagna with Mozzarella & Truffle Cream

or

TAGLIOLINI – Thin Egg Noodles with Hungarian Duck Ragout

ors

CERNIA – Sustainable Grouper with "Vongole" in a White Wine Broth

or

MANZO - Angus Beef Tenderloin & Sautéed Mushrooms (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 – Lychee Panna Cotta & Strawberries

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THE MONTHLY SEASONAL MENU SEPTEMBER

(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



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

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 SEPTEMBER

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

BURRATA

Smoked Burrata Cheese – Eggplant – Chicory
2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape



UOVO

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



ZUPPA

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



TAJARIN

Thin Homemade Noodles – Porcini Mushrooms – Truffle Emulsion
2020 Barbaresco Nubiola Pelissero, Piemonte – Nebbiolo 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
2024 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape



DOLCE

Valrhona Dark Chocolate – Hazelnut Praline Cake
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++