



# ANTONIUS *Caviar*

Harvested in the pristine natural farms of Poland's Warmia region, Antonius Caviar represents the finest expression of local sturgeons, aged 8 to 12 years, crafted using the traditional "Malossol" method. Each pearl is preserved with just a touch of salt.

100% free from hormones, antibiotics, and preservatives,  
served in its purest form - as Nature intended.

Each tin of Caviar below is served with Blinis & Traditional Condiments.

## Siberian Caviar from Gueldenstaedtii Sturgeons



**30gr Tin 85**

Usual Price ~~105~~

**50gr Tin 135**

Usual Price ~~170~~

**125gr Tin 315**

Usual Price ~~410~~

## Oscietra Caviar from Baerii Sturgeons



**30gr Tin 105**

Usual Price ~~135~~

**50gr Tin 165**

Usual Price ~~220~~

**125gr Tin 375**

Usual Price ~~525~~

# 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* 29



**BUCATINI CACIO E PEPE** *Bucatini with Pecorino Cheese & Black Pepper* 29



**FETTUCINE** *Homemade Fettuccine with Fresh Italian Tomato Sauce & Basil* 29



**GNOCCHI** *Spinach Potato Dumpling with Gorgonzola Cheese Sauce, Walnuts & Balsamic Reduction* 36

## **PASTAS - FROM THE SEA**

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

**LUNGHETTI E GAMBERI** *Lunghetti "Aglio 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*

All Prices Subject to 10% Service Charge and Prevailing Government Tax

## 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  
*(Inspired by an original recipe of Giuseppe Sorbiatti in 1855, Milano)*

## 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

#### **CIOCCOLATO VALRHONA E TORTA PRALINA ALLE NOCCIOLE**

Valrhona Dark Chocolate & Hazelnut Praline Cake 24

#### **PANNA COTTA AL LITCHI E FRAGOLE**

Lychee Panna Cotta & Strawberries 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