

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)

 $^{\rm or}$

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

Prosciutto – Parma Ham, Rucola & Pear

Of

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



LASAGNA – Baked Zucchini Mushroom Lasagna with Mozzarella & Truffle Cream

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

Of

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

DALLA CARTA – Choose a Dessert from the Dessert Menu (supplement \$10) or

DOLCE – Lychee Panna Cotta & Strawberries