

# GARIBALDI

ITALIAN RESTAURANT & BAR

## THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from Wednesday, 1<sup>st</sup> October to Friday, 31<sup>st</sup> October

**Capellini** - Cold Angel Hair, Snow Crab Meat, Fresh Caviar  
(*supplement - \$25 or with additional Sea Urchin, supplement - \$50*)

*or*

**Burrata** – Burrata Cheese (from Puglia) & Olive Salad

*or*

**Prosciutto** – Parma Ham & Fried Dough “Gnocco Fritto”

*or*

**Orecchiette** – Shell-shaped Pasta, Tiger Prawns & Fresh Tomatoes



**Mafaldine** – Long Frilly Pasta with Fried Eggplant in a Tomato Sauce

*or*

**Spaghetti** – Spaghetti “Vongole” with Clams in a White Wine Parsley Sauce

*or*

**Spada** – Grilled Swordfish with Cherry Tomatoes & Salsa Verde

*or*

**Manzo** - Angus Beef Tenderloin & Sautéed Mushrooms (*supplement \$48*)



**Il Servizio del Caffè** - 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** – Mango Panna Cotta & Passion Fruit Seeds

88 ++ per person,  
pairing with 2 Tasting Glasses of Wine, add 38++

*All Prices are Subject to Prevailing Government Tax & Service Charge*