

GARIBALDI

ITALIAN RESTAURANT & BAR

OUR A LA CARTE MENU



Signature Cold Angel Hair

with **Ostriche e Caviale** Fresh Oysters & Siberian Caviar 68

with **Granchio e Ricci** Snow Crab, Bafun Sea Urchin & Siberian Caviar 98

with **Capesante e Ricci** Hokkaido Scallops, Bafun Sea Urchin & Siberian Caviar 88

Seasonal Fresh Oysters

One Piece: 6 Six Pieces: 32 Twelve Pieces: 60

Fresh Caviar

Harvested from pristine farms in Poland's Warmia region, Antonius Caviar is crafted from 8 to 12-year-old sturgeons using the traditional Malossol method.

Pure, Sustainable and Natural. Free from hormones, antibiotics, and preservatives.



Siberian Caviar
from Gueldenstaedtii Sturgeons

30gr Tin 85

50gr Tin 135

125gr Tin 315



Oscietra Caviar
from Baerii Sturgeons

30gr Tin 105

50gr Tin 165

125gr Tin 375

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



Vegetarian



Signature

Please approach our staff for full Vegetarian, Vegan and Gluten Free options

All Prices are Subject to Prevailing Government Tax & Service Charge

SOUP

Minestrone

 Vegetable Soup with Basil Pesto 19

Zuppa di Funghi

 Mushroom Soup with Truffle Scent & Garlic Croutons 24

Bisque di Aragosta

 Lobster Soup with Lobster Chunks & Tarragon 30

STARTER

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

Insalata Garibaldi

 Refreshing Salad with Berries, Nuts, Grilled Bacon & Aged Balsamic Vinegar 32

Burrata

 120gr Fresh Burrata Cheese from Andria with Italian Tomatoes & Basil 28
Change to 250gr Burrata: +20 Add Pork Parma Ham: +18

Parmigiana

 Baked Eggplant Parmigiana with Mozzarella Cheese, Basil & Tomatoes 28

Capesante

 Seared Hokkaido Scallops with Spring Onions & White Truffle Emulsion 45

Sardine

Deep-fried Fresh Sardines, Zucchini & Arrabbiata Sauce 32

Fegato d'Anatra

Seared Duck Foie Gras, Brioche & Raspberry Coulis 48



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PASTA

Penne all'Arrabbiata



Penne with Garlic & Spicy Tomato Sauce 28

Bucatini Cacio e Pepe



Bucatini with Pecorino Cheese & Black Pepper 28

Fettuccine al Pomodoro



Homemade Fettuccine with Fresh Italian Tomato Sauce & Basil 28

Gnocchi al Gorgonzola



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

Linguine all'Astice



Linguine with Whole Boston Lobster (deshelled), Lobster Bisque & Tomatoes 98

Spaghetti ai Frutti di Mare

Spaghetti with Fresh Seasonal Seafood & Tomatoes 48

Linguine al Granchio



Linguine with Crab Meat & Vodka Tomato Cream Sauce 48

Spaghetti ai Ricci



Spaghetti "Aglio Olio" with Seared Hokkaido Scallops & Bafun Sea Urchin 98

Lunghetti ai Gamberi

Lunghetti "Aglio Olio" with Wild-caught Sea Tiger Prawns & Bottarga 58

Spaghetti alle Vongole

Classic Spaghetti "Vongole" in a White Wine & Italian Parsley Sauce 38

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 Pork Parma Ham, Cream & Parmesan Cheese 32

Rigatoni alla Bolognese

Short Tube Pasta "Rigatoni" with Beef "Bolognese" Sauce 38



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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

FISH & MEAT

Branzino

Italian Sea Bass with Clams in a White Wine & Parsley Soup 58

Merluzzo



Atlantic Cod with Seared Hokkaido Scallops & Saffron Sauce 68

Agnello

Roasted New Zealand Lamb Rack with Romanesco Cauliflower & Mint Jelly 78

Ossobuco Garibaldi



Braised Wagyu Beef Cheek, Bone Marrow & Saffron Risotto 68

Manzo Wagyu

Japanese Wagyu Tochigi A5 with Mushrooms & Truffle Jus 158

Costoletta Milanese



Crispy Pounded & Breaded Veal Chop “Orecchia Elefante” with Rocket Salad 78
(Inspired by an original recipe of Giuseppe Sorbiatti in 1855, Milano)

Filetto di Angus

Angus Beef Tenderloin with Mushrooms & Red Wine Jus 78

Tagliata di Manzo Angus

Grilled Angus Beef Sirloin “Tagliata” with Rosemary Roasted Potatoes 58



SIDES

Mashed Potatoes 16

Roasted Potatoes 16

Breaded Fried Zucchini 20

Grilled Green Asparagus 18

Green Salad 16

Italian Baby Tomatoes 20



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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 Mama 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

Lamponi con Matcha e Cioccolato Bianco

Raspberry, Matcha & White Chocolate 24

Panna Cotta al Mango e Fturra della Passione

Mango Panna Cotta & Passion Fruit Seeds 22

Torta Siciliano al Pistacchio

Soft Sicilian Pistachio Cake 24

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

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