

**GARIBALDI**  
ITALIAN RESTAURANT & BAR

**OUR A LA CARTE MENU**

**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**



**ALBINO CAVIAR**  
Bester (Beluga - Sterlet)

**30gr Tin 308**

Limited Stock  
Only 200kg produced  
worldwide each year

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

**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 Chunks & Tarragon 30

**SEASONAL FRESH OYSTERS**

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

 *Vegetarian*

 *Signature*

*Please approach our staff for full Vegetarian, Vegan and Gluten-free options*

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

 **SIGNATURE COLD ANGEL HAIR**

**OSTRICHE E CAVIALE**

*Cold Angel Hair with Fresh Oysters & Siberian Caviar 68*

**GRANCHIO, CAVIALE E RICCI**

*Cold Angel Hair with Snow Crab, Bafun Sea Urchin & Siberian Caviar 98*

**CAPELANTE, CAVIALE E RICCI**

*Cold Angel Hair with Hokkaido Scallops, Bafun Sea Urchin & Siberian Caviar 88*

**STARTERS**

**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 or 250gr** Fresh Burrata Cheese from Andria with Italian Tomatoes & Basil 28/48  
*Add Pork Parma Ham: +18*

**PARMIGIANA**

 Baked Eggplant Parmigiana with Mozzarella Cheese, Basil & Tomatoes 28

**CAPELANTE**

 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 Dumplings 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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# GARIBALDI

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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

### *DOLCI*

#### TIRAMISÙ DI MAMA BICE

 Tiramisù with Lady-Finger Biscuits, Chocolate Chips & Mascarpone Cream  
with Amaretto Liqueur.... a recipe of my mother 22

#### CHEESECAKE AI EARL GREY

Earl Grey Cheesecake 24

#### PANNA COTTA ALLA VANIGLIA CON FRAGOLE

Vanilla Panna Cotta & Strawberries 22

 TORTINO CALDO AL CIOCCOLATO E GELATO ALLA VANIGLIA  
Molten Lava Chocolate Tart with Vanilla Gelato 25

#### “SICILIA” 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 E SORBETTI

Selection of Gelato: Vanilla – Pistachio – Hazelnut – Chocolate  
Sorbet: Lemon

**1 scoop** 9      **2 scoops** 15      **3 scoops** 22

 *Signature*

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