GARIBALDI
ITALIAN RESTAURANT & BAR

SG RESTAURANT WEEK

"RESTAURANT WEEK" LUNCH MENU

3 Course with Chef's Selection at 48++

SALMONE Smoked Salmon Tart, Leek, Salmon Caviar & Crème Fraiche
or
VITELLO Sliced Roasted Veal, Purple Cabbage Slaw, Potatoes, Capers & Chives

ZUPPA Italian Cherry Tomato Soup with Smoked Burrata Cheese & Basil Pesto

SPAGHETTI Spaghetti "Vongole" in a White Wine & Parsley Sauce
or
PAPPARDELLE Pappardelle with Wagyu Beef Cheek Ragout Braised in Chianti Wine *(supplement $8)*
or
POLLO Deep-fried Chicken "Milanese" with Caesar Salad

DOLCE Vanilla Panna Cotta & Nutella Sauce
or
FORMAGGI Lombardia Buffalo Camembert Cheese & Melba Toast *(supplement $6)*
or
IL SERVIZIO DEL CAFFE Coffee or Tea

**Please select one dish from each box

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WINE RECOMMENDATIONS

SPARKLING

NV Prosecco Botter - Veneto	Glass $12 Bottle $48
NV Franciacorta Brut Berlucchi - Lombardia	Glass $18 Bottle $68

WHITE

2024 Pinot Grigio Castele - Veneto	Glass $12 Bottle $48
2023 Lugana Montonale - Lombardia	Glass $16 Bottle $58

RED

2023 Montepulciano Illuminati - Abruzzo	Glass $12 Bottle $48
2022 Dolcetto D'Alba Pelissero - Piemonte	Glass $16 Bottle 58

ROSÉ

2021 Amorino Cerasuolo D'Abruzzo Castorani - Abruzzo	Glass $16 Bottle $58

SWEET

2024 Moscato Scanavino - Piemonte	Glass $12 Bottle $48