

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


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



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



OSSOBUCCO 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



Vegetarian



Signature

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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

MOUSSE AL NOCCIOLA E SALSA NUTELLA

Hazelnut Mousse & Nutella Sauce 24

YOGURT AI MIRTILLO CON PANNA COTTA ALLA VANIGLIA

Blueberry Yogurt & Vanilla Panna Cotta 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