

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st August to 31st August

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

or

MORTADELLA – Mortadella Ham, Pistachio Nuts & Crostini

or

BURRATA – Burrata Cheese with Tomato Salad & Basil Pesto

or

PARMIGIANA – Baked Eggplant Parmigiana, Tomato Sauce & Mozzarella Cheese



TORTELLONI – Spinach Tortelloni & Porcini Mushroom Cream Sauce

or

SPAGHETTI – Spaghetti “Vongole” in White Wine & Parsely Broth

or

DENTICE – Seared Snapper Loin & Crab Meat in “Arrabbiata” Sauce

or

MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement \$48)*



IL SERVIZIO DEL CAFFE - Coffee or Tea

or

FORMAGGI – Camembert Cheese, Honey, Dried Apricot & Melba Toast

or

DALLA CARTA – Choose your Dessert from Dessert Menu *(supplement \$10)*

or

DOLCE – Vanilla Panna Cotta & Blueberry Yogurt

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