

# 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



**Oscietra Caviar**  
from Baerii Sturgeons

|                      |                        |                      |                        |
|----------------------|------------------------|----------------------|------------------------|
| <b>30gr Tin</b> 85   | <b>250gr Tin</b> 580   | <b>30gr Tin</b> 105  | <b>250gr Tin</b> 700   |
| <b>50gr Tin</b> 135  | <b>500gr Tin</b> 1,060 | <b>50gr Tin</b> 165  | <b>500gr Tin</b> 1,300 |
| <b>125gr Tin</b> 315 | <b>1.0kg Tin</b> 2,000 | <b>125gr Tin</b> 375 | <b>1.0kg Tin</b> 2,500 |

**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*

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## **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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## **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 MAMMA BICE**



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

#### **MATCHA E CIOCCOLATO BIANCO E LAMPONI**

Matcha, Ivoire White Chocolate & Raspberry 24

#### **PANNA COTTA ALLA VANIGLIA E FRUTTA DELLA PASSIONE**

Vanilla Panna Cotta & Passion Fruit 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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