GARIBALDI
ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st November to 30th November

CAPELLINI - Cold Angel Hair, Snow Crab Meat & Fresh Caviar
(*supplement - $25 or with additional Sea Urchin, supplement - $50*)
or
BURRATA – Burrata Cheese from Puglia, Basil Pesto & Cherry Tomato
or
MORTADELLA – Mortadella Ham & Garlic Bread
or
UOVA – Poached Toretama Egg, Potato & Truffle Emulsion

TARTUFO – Thin Homemade Noodles with Butter Sauce
& *3g* Alba White Truffle (*supplement $38*)
or
RAVIOLI – Spinach Ricotta Ravioli in Pomodoro Sauce & Fried Eggplant
or
SPAGHETTI – Squid-Ink Spaghetti, Prawns, Tomatoes, Zuccchini & Bottarga
or
CERNIA – Seared Grouper Fillet, Clams 'Acqua Pazza style'
or
MANZO – Angus Beef Tenderloin & Sautéed Mushrooms *(supplement $48)*

IL SERVIZIO DEL CAFFE - Coffee or Tea
or
FORMAGGI – Buffalo Camembert Cheese, Dried Apricot & Melba Toast
or
DALLA CARTA – Choose a Dessert from the Dessert Menu *(supplement $10)*
or
DOLCE – Vanilla Panna Cotta & Strawberry Yogurt

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

All Prices are Subject to Prevailing Government Tax & Service Charge