

GARIBALDI

ITALIAN RESTAURANT & BAR

THE 3 COURSE CHEF'S LUNCH MENU

Exclusively available from 1st October to 31st October

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

or

BURRATA – Burrata Cheese *(from Puglia)* & Olive Salad

or

PROSCIUTTO – Parma Ham & Gnocco Fritto *(Italian fried dough)*

or

PARMIGIANA – Baked Eggplant with Mozzarella Cheese & Tomato Sauce



TAJARIN – Thin Noodles, Butter Sauce & 3g Alba White Truffle *(supplement \$38)*

or

FETTUCCHINE – Fettuccine with Pomodoro Sauce & Fried Eggplant

or

SPAGHETTI – Spaghetti with Prawns, Zucchini, Cherry Tomatoes & Bottarga

or

SPADA – Grilled Swordfish with Sautéed Clams in Arrabbiata Sauce

or

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



IL SERVIZIO DEL CAFFÈ – Coffee or Tea

or

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

or

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

or

DOLCE – Vanilla Panna Cotta & Passion Fruit

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