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	**250gr** Tin 580
50gr Tin 135	**500gr** Tin 1,060
125gr Tin 315	**1.0kg** Tin 2,000



Oscietra Caviar
from Baerii Sturgeons

30gr Tin 105	**250gr** Tin 700
50gr Tin 165	**500gr** Tin 1,300
125gr Tin 375	**1.0kg** Tin 2,500

Each tin of Caviar is served with Blinis & Traditional Condiments.

SOUP

MINESTRONE
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*

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

CAPESANTE, 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

CAPESANTE
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

Cheesecake ai Frutta della Passione
Passionfruit Cheesecake 24

Panna Cotta alla Vaniglia e Yogurt ai Fragole
Vanilla Panna Cotta & Strawberry Yogurt 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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