GARIBALDI
ITALIAN RESTAURANT & BAR

SG RESTAURANT WEEK

"RESTAURANT WEEK" DINNER MENU

4 Course with Chef's Selection at 88++

CAPELLINI Cold Angel Hair, Hokkaido Scallops & Siberian Caviar *(supplement $18)*
or
SARDINE Cured Sardine, Olives, Tomatoes, Crispy Potato Cake & Dill Sauce
or
GRANCHIO Deep-Fried Crab Cake, Pink Pepper Coulis & Granny Smith Salad

ZUPPA Broccolini Soup with Cured Salmon & Croutons

SPAGHETTI Squid-Ink Spaghetti Vongole, Cherry Tomatoes & White Wine Sauce
or
TORTELLONI Pumpkin Tortelloni with Shredded Duck Leg Ragout & Pistachio Nuts
or
MANZO Grilled Angus Beef 'Filet Mignon' & Black Pepper Sauce *(supplement $18)*

DOLCE Pandan Coconut Mousse Cake & Gula Melaka Caramel
or
DALLA CARTA Choose your Dessert from The A la Carte *(supplement $10)*
or
IL SERVIZIO DEL CAFFE Coffee or Tea

**Please select one dish from each box

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WINE RECOMMENDATIONS

SPARKLING

NV Prosecco Botter - Veneto	Glass $12 | Bottle $48
NV Franciacorta Brut Berlucchi - Lombardia	Glass $18 | Bottle $68

WHITE

2024 Pinot Grigio Castele - Veneto	Glass $12 | Bottle $48
2024 Lugana Montonale - Lombardia	Glass $16 | Bottle $58

RED

2023 Montepulciano Illuminati - Abruzzo	Glass $12 | Bottle $48
2024 Dolcetto D'Alba Pelissero - Piemonte	Glass $16 | Bottle $58

SWEET

2025 Moscato Pelissero - Piemonte	Glass $12 | Bottle $48