GARIBALDI
ITALIAN RESTAURANT & BAR

SG RESTAURANT WEEK

"RESTAURANT WEEK" LUNCH MENU

4 Course with Chef's Selection at 48++

CAPELLINI Cold Angel Hair, Snow Crab Meat & Siberian Caviar *(supplement $28)*
or
GAMBERI Prawns, Cocktail Sauce & Potato Basket
or
UOVO Poached Japanese Toretama Egg, Carbonara Cream & Crispy Croutons

ZUPPA Broccolini Soup & Cured Salmon

RAVIOLI Smoked Scamorza Eggplant Ravioli, Olives & San Marzano Tomatoes
or
FETTUCCINE Fettuccine Pasta with Angus Beef Meatballs & Tomato Sauce
or
BRANZINO Seabass with Clams in White Wine & Parsley Broth *(supplement $18)*

DOLCE Vanilla Panna Cotta & Blueberry Yogurt
or
DALLA CARTA Choose your Dessert from the A la Carte Menu *(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