GARIBALDI
ITALIAN RESTAURANT & BAR

WEEKLY 3 COURSE SET LUNCH

Served from 12th to 18th November 2026

3 Courses at 48++

INSALATA – Mesclun Salad, Smoked Salmon & Citrus

ANTIPASTO – Baked Swiss Brown Mushroom with Vegetable Caponata

BUFALA – Buffalo Mozzarella & San Marzano Tomatoes *(supplement $10)*

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons

RAVIOLI – Four-Cheese Ravioli Parmesan Cream Sauce & Walnuts

LINGUINE – Linguine with Tiger Prawns in Lobster Bisque

MAIALE – Deep Fried Pork Milanese with Rucola

SPADA – Grilled Swordfish with Clams in Mediterranean Tomato & Caper Sauce *(supplement $20)*

IL SERVIZIO DEL CAFFÉ – Coffee or Tea

DOLCE DEL GIORNO – Dessert of the Day

FORMAGGI MISTI – Cheese Platter with Dried Fruits & Melba Toast

DOLCI DALLA CARTA – Choose a Dessert from the A la Carte Menu *(supplement $10)*

Menabrea Zero Alcohol Italian Beer - per bottle 8++
Sparkling wine - by the glass 15++/ per bottle 58++
White wine - by the glass 15++/ per bottle 58++
Red wine - by the glass 18++/ per bottle 68++

All Prices are Subject to Prevailing Government Tax & Service Charge