GARIBALDI
ITALIAN RESTAURANT & BAR

WEEKLY 3 COURSE SET LUNCH

Served from 19th to 25th November 2026

3 Courses at 48++

INSALATA – Green Salad with Spicy Salami & Green Asparagus

ANTIPASTO – Deep-Fried Mushroom Arancini & Truffle Cream Sauce

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

ZUPPA DEL GIORNO – Broccoli Soup & Garlic Croutons

TORTELLONI – Pumpkin Tortelloni with Butter, Sage & Grated Castelmagno Cheese

FETTUCCINE – Fettuccine with Angus Beef Ragout braised in Chianti Wine

SALMONE – Seared Norwegian Salmon, Yogurt & Passion Fruit Sauce

MANZO – Grilled Angus Beef Filet Mignon, Roasted Rosemary Potatoes & Black Pepper 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