

# GARIBALDI A LA CARTE MENU

## OUR SIGNATURE COLD ANGEL HAIR

OSTRICHE E CAVIALE *Cold Angel Hair with Fresh Oysters & Siberian Caviar* 68

GRANCHIO E RICCI *Cold Angel Hair with Snow Crab, Bafun Sea Urchin & Siberian Caviar* 98

CAPELANTE E RICCI *Cold Angel Hair with Hokkaido Scallops, Bafun Sea Urchin & Oscietra Caviar* 98

## COLD STARTERS

OSTRICHE *Seasonal Fresh Oysters Half Dozen 42 - Dozen 80*

GAMBERI *Sicilian Red Prawn Carpaccio, Oscietra Caviar* 78

CARPACCIO DI MANZO *Wagyu Beef Carpaccio with Parmesan Cheese & Rocket Salad* 48

PROSCIUTTO E MELONE *Italian Parma Ham with Sweet Philibon Melon* 38

 GARI-BRUSCHETTA *Italian Tomatoes Basil & Pecorino Cheese on Toasted Garlic Focaccia Bread* 24

INSALATA GARIBALDI *Refreshing Salad with Seasonal Fruits, Nuts, Bacon & Aged Balsamic Vinegar* 38


 BURRATINA *Burratina Cheese, Green Salad, San Marzano Tomatoes & Basil* 38

## HOT STARTERS

POLIPO *Roasted Spanish Octopus Leg with Stewed Italian Beans* 46


CAPELANTE AL TARTUFO *Pan-seared Hokkaido Scallops with Spring Onions & Truffle Sauce* 48

 MELANZANE PARMIGIANA *Baked Eggplant Parmigiana with Mozzarella Cheese, Basil & Tomatoes* 32

 UOVO E TARTUFO *Poached Toretama Egg, Summer Beans, Black Truffle Jus* 48

## SOUP

ZUPPA DEL GIORNO *Soup of the Day* 24

 MINISTRONE *Vegetable Soup with Basil Pesto* 24


BISQUE DI ARAGOSTA *Lobster Soup with Lobster Meat & Tarragon* 30

## PASTAS - VEGETARIAN

 **FETTUCCHINE AL POMODORO** *Fettuccine with San Marzano Tomatoes, Basil & Parmesan Cheese* 36

 **PENNE ALL'ARRABBIATA** *Gluten-Free Brown Rice Pasta with Garlic, EVOO & Spicy Tomato Sauce* 38

 **GNOCCHI** *Potato Gnocchi with Pumpkin Sauce & Black Truffle* 48

 **RAVIOLI** *Burrata Ravioli, Basil Pesto, Pine Nuts* 38

## PASTAS - FROM THE SEA

**ORECCHIETTE ALL'ASTICE** *Shell Pasta with Whole 600 gr Boston Lobster, Lobster Bisque & Fresh Tomatoes* 98

**LINGUINE E GRANCHIO** *Linguine with Spanner Crab Meat & Vodka Tomato Cream Sauce* 48

**CHITARRA - CAPESANTE - TARTUFO** *Spaghetti "Chitarra", Pan-Seared Hokkaido Scallops & Black Truffle* 68

**LUNGHETTI GAMBERI** *Lunghetti "Aglia Olio" with Wild-caught Sea Tiger Prawns & Bottarga* 58

**SPAGHETTI MARE** *Spaghetti with Fresh Seasonal Seafood & Tomatoes* 48

**RISONE** *Rice-shaped Pasta with Roasted Spanish Octopus* 48

## PASTAS - FROM THE EARTH

**PAPPARDELLE - MANZO** *Homemade Flat Noodles with Braised Wagyu Beef Cheek* 58

**GARGANELLI** *Tube Pasta with Duck Leg Ragù in Port Wine* 48

**RAVIOLI DI VITELLO E PORCINI** *Milk-fed Veal Ravioli with Porcini Mushrooms & Cream Sauce* 48

**FUSILLI ALLA GAR-BONARA** *Spiral Pasta with Egg Yolk, Dry Parma Ham, Cream & Parmesan Cheese* 42

**RIGATONI ALLA BOLOGNESE** *Short Tube Pasta "Rigatoni" with Beef "Bolognese" Sauce* 42

## RISOTTO

**RISOTTO AI FRUTTI DI MARE** *Fresh Seasonal Seafood Risotto cooked in a Lobster Consommé* 58

**RISOTTO MAIALE** *Risotto with Parmesan Cheese, Braised Iberico Pork Cheek & Black Truffle* 78

## FISH

**ARAGOSTA ALLA GARIBALDI** *Whole 600 gr Gratin Boston Lobster with Truffle Porcini Mushrooms* 98

**MERLUZZO** *Baked Atlantic Cod in an Olive Crust, Smoked Pumpkin Purée & Balsamic Onions* 68

**SPIGOLA** *Stone Bass Fillet in a White Wine Broth with Clams* 68

## MEAT

**MANZO WAGYU** *Japanese Wagyu Miyazaki A5 with Gratin White Asparagus & Truffle Jus* 158

**FILETTO DI ANGUS** *Angus Beef Tenderloin with Wild Mushroom Ragu & Green Pepper Sauce* 78


**OSSOBUCO GARIBALDI** *Signature Braised Wagyu Beef Cheek, Bone Marrow & Saffron Risotto* 78

**COSTOLETTA MILANESE** *Crispy Pounded & Breaded Veal Chop "Orecchia Elefante" with Rocket Salad* 78

**AGNELLO** *Roasted New Zealand Lamb Rack with Mint Sauce & Terrine Potatoes* 68

**MAIALE** *Grilled Kurobuta Pork Rack, Red Wine Pear & Chestnuts* 78

## SIDE DISHES


 **PUREA DI PATATE** *Smooth & Fluffy Mashed Ratte Potatoes* 16

 **PATATE ARROSTO** *Roasted Ratte Potatoes with Rosemary & Red Onions* 16

 **ZUCCHINE FRITTE** *Breaded & Fried Zucchini with a Spicy Tomato Sauce* 20

 **ASPARAGI ALLA GRIGLIA** *Grilled Green Asparagus with a Balsamic Reduction* 18

 **INSALATA MISTA** *Green Salad with Cucumber, Tomatoes & Balsamic Vinegar Dressing* 16

 **POMODORINI** *Imported Italian Baby San Marzano Tomatoes with Basil & Extra Virgin Olive Oil* 20