



GARIBALDI

ITALIAN RESTAURANT & BAR

CHEF'S SEASONAL LUNCH

November

VONGOLE CON ASPARAGI VERDI, CETRIOLO SOTT'ACETO, PATATE RATTE E CONFIT DI SCALOGNO

Razor Clams with Green Asparagus,
Pickled Cucumber, Ratte Potatoes & Shallot Confit

Or

UOVO BARZOTTO CON PATATE CROCCANTE E TARTUFO BIANCO D'ALBA

Poached Toretama Egg with Purple Potato Crisps & Alba White Truffle



TAGLIOLINI CON GRANCHIO, BROCCOLINI E BOTTARGA

Charcoal Thin Noodles with Spanner Crab Meat, Broccolini & Bottarga



TAJIMA BRASATO CON BIETOLA ARCOBALENO E POLENTA

12-Hour Slow-Cooked Tajima Wagyu Short Ribs with Rainbow Silverbeet & Polenta

Or

CALAMARETTI E GAMBERI CON MELANZANE

Baby Squid & Tiger Prawn with Slow-Cooked Eggplant



TORTA ALL' ANANAS CON YOGURT E LIME

Pineapple Cake with Yoghurt & Lime



IL SERVIZIO DEL CAFFÈ

Coffee or Tea

98++

Add 18++ for 1 Glass of Wine (Sparkling, White or Red)

