


GARIBALDI
ITALIAN RESTAURANT & BAR

in collaboration with



FRESH CARELIAN CAVIAR FROM FINLAND
served with Blinis & Traditional Condiments

30gr of Carelian Caviar Nordic Royal	150
50gr of Carelian Caviar Nordic Royal	220
125gr of Carelian Caviar Nordic Royal	560
250gr of Carelian Caviar Nordic Royal	1050
500gr of Carelian Caviar Nordic Royal	1990
50gr of Carelian Caviar Nordic Imperial	360

Carelian Caviar is harvested from Siberian sturgeons, farmed in an indoor facility in the beautiful Savonian lake region of Finland.

It is **non-pasteurized**, has **no preservatives** and **no additives**.

It's prepared with the traditional "Malossol" method which means preserved with salt only and the content is 3.8%, one of the lowest level in the industry.

It is silky in the mouth, with a long fresh aftertaste of the lake and sea.

Caviar is among the most natural sources of Omega 3

For Private order & enquiries visit www.vida.sg or email at info@vida.sg

Executive Chef Roberto Galetti – Chef de Cuisine Chong Wan Khang

All Prices Subject to 10% Service Charge and Prevailing Government Tax

A la Carte Menu

ANTIPASTI – INSALATE - ZUPPE

CAPELLI D'ANGELO CON OSTRICHE E CAVIALE

Cold Angel Hair with Fresh Oysters & Carelian Caviar 58



PARMIGIANA DI MELANZANE

Neapolitan Style Baked Eggplants with Mozzarella, Basil & Tomato Sauce 28



MOZZARELLA DI BUFALA

Buffalo Milk Mozzarella with Italian San Marzano Tomatoes & Basil 28

CAPELANTE AL TARTUFO

Pan Seared Hokkaido Scallops with Braised Spring Onions & Truffle Sauce 42

CARPACCIO DI MANZO 'WAGYU'

Wagyu Beef Carpaccio, Parmigiano Cheese & Rocket Salad 42



BRUSCHETTA AL POMODORO E PECORINO

Italian San Marzano Tomatoes, Basil & Pecorino Cheese on Toasted Bread 20

PROSCIUTTO DI PARMA CON BURRATA E PORCINI

Finest Italian Parma Ham with Fresh Burrata Cheese & Porcini Mushrooms 42



INSALATA DI SPINACI

Baby Spinach Salad with Semi-dried Tomatoes, Orange, Raisins & Hazelnuts 26

INSALATA DI RUCOLA POMODORINI E PARMIGIANO AL BALSAMICO

Rocket Salad with San Marzano Tomatoes, Parmesan Cheese & Balsamic Vinegar 25



MINISTRONE DI VERDURE

Vegetable Soup with Basil Pesto 18



PASTA E FAGIOLI

Cannellini Bean Soup Tuscan Style with Short Tube Pasta 20

ZUPPA D'ARAGOSTA

Lobster Soup with Lobster Meat & Tarragon 26

Executive Chef Roberto Galetti – Chef de Cuisine Chong Wan Khang
All Prices Subject to 10% Service Charge and Prevailing Government Tax

PASTA E RISOTTO

LUNGHETTI GAMBERI E BOTTARGA

Long Spaghetti Noodle Aglio Olio, Wild Caught Sea Tiger Prawns & Bottarga 58

LINGUINE AL GRANCHIO

Linguini with Fresh Australian Spanner Crab, Tomato Cream in Vodka Sauce 42

SPAGHETTI MARE

Spaghetti with Fresh Seasonal Seafood & Fresh Tomatoes 42

TAGLIOLINI FRESCHI ALL'ANATRA

Homemade Thin Noodle with Challans Duck Ragout, Mushrooms & Port Wine 38

RAVIOLI DI VITELLO AI FUNGHI PORCINI

Milk Fed Veal Ravioli with Porcini Mushrooms & Cream Sauce 38

RIGATONI ALLA BOLOGNESE

Rigatoni with Beef Bolognese Meat Sauce 32

FUSILLI GAR-BONARA

Spiral Short Pasta with Egg Yolk, Dry Pork Ham, Cream & Parmesan Cheese 32



GNOCCHI DI SPINACI AL GORGONZOLA CON NOCI E BALSAMICO

Spinach & Potato Gnocchi with Italian Blue Cheese Sauce, Walnuts & Balsamic 32



PENNE "SENZA GLUTINE" ALL'ARRABBIATA

Gluten Free Brown Rice Pasta with Garlic Extra Virgin Olive Oil & Spicy Tomato Sauce 32



CASONCELLI DI ZUCCA

Pumpkin Stuffed Pasta with Taleggio Fondue 32



FETTUCCHINE POMODORO E BASILICO

Fettuccine with Italian San Marzano Tomatoes, Basil & Parmesan Cheese 28



RISOTTO AI PORCINI E FONDUTA DI TALEGGIO

Classic Risotto with Porcini Mushroom, Italian Parsley & Taleggio Cheese Fondue 42

RISOTTO AI FRUTTI DI MARE

Fresh Seasonal Seafood Risotto Cooked in Lobster Consommé 46

PESCE E CARNE

ARAGOSTA GRATINATA ALLO STILE GARIBALDI

Whole 600 gr Grilled & Gratin Boston Lobster with Truffle Porcini Mushrooms 98

MERLUZZO IN CROSTA CON ZUCCA AFFUMICATA E CIPOLLE

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

BRANZINO DEL MEDITERRANEO

Crispy Sea Bass Fillet with Baby Spinach, Tomatoes, Capers, Olives & Lemon 58

FILETTO DI 'ANGUS' AL PEPE VERDE CON TRIFOLATA DI FUNGHI

Angus Beef Tenderloin with Wild Mushroom Ragout & Green Pepper Sauce 68

TAGLIATA DI MANZO RUCOLA PARMIGIANO POMODORINI

Angus Beef Striploin with Rocket Salad, Parmesan Cheese & Baby San Marzano 58

OSSOBUCO ALLA "GARIBALDI"

Garibaldi Signature Braised Wagyu Beef Cheek with Bone Marrow & Saffron Risotto 58

COSTINE DI MAIALE IBERICO CON CASTAGNE

Slow-Cooked Iberico Pork Ribs with Chestnut and Chestnut Puree 58

AGNELLO ALLA MENTA CON TIMBALLO DI MELANZANE

New Zealand Lamb Tenderloin with Mint Sauce & Baked Eggplant Parmigiana 58

CLASSICA COSTOLETTA ALLA MILANESE ORECCHIA D'ELEFANTE

Crispy Pounded & Breaded Veal Chop served with Rocket Salad 68

Inspired by an original recipe of Giuseppe Sorbiatti in 1855, Milano

SIDE DISHES

GREEN SALAD 12

RUCOLA SALAD 12

SAUTÉED BABY SPINACH 16

FRIED BREADED ZUCCHINI 16

FRIED EGG SUNNY SIDE UP 8

MASHED POTATOES 14

ROASTED POTATOES 14

STEAMED VEGETABLES 16

GRILLED VEGETABLES 16

GRILLED ASPARAGUS 16

ITALIAN BABY TOMATOES 18

ITALIAN PORCINI 26

Cheese and Dessert Menu

FORMAGGI

GRANA PADANO 22 MESI CON PERE E BALSAMICO

Italian Cow Hard Cheese with Pear & Aged Balsamic Vinegar 22

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI E FRUTTA SECCA

Italian Cheese Platter with Dried Fruits & Melba Toast 28

DOLCE

PANNACOTTA ALLA VANIGLIA E FRAGOLE

Bourbon Vanilla Pannacotta & Strawberries 18

TIRAMISÙ DI MAMMA BICE

Tiramisù with Lady-Finger Biscuits, Chocolate Chips & Mascarpone Cream,
Scented with Amaretto Liqueur... A Recipe of my Mother 20

TORTINO CALDO AL CIOCCOLATO

Molten Lava Chocolate Tart with Vanilla Gelato 22

MERINGA AI FRUTTI DI BOSCO E CREMA DI NOCCIOLA

Fresh Mixed Berries with Meringue & Hazelnut Sauce 18

SEMIFREDDO AL TORRONCINO E CIOCCOLATO

Almond Honey Nougat Parfait & Hot Chocolate Sauce 22

AFFOGATO AL CAFFÈ CON GELATO ALLA VANIGLIA

Home-Made Bourbon Vanilla Gelato drowned in Italian Espresso Coffee 16

GELATO

SELEZIONE ARTIGIANALE DI GELATI & SORBETTI

Selection of Home-Made Gelato: Vanilla - Chocolate - Pistachio - Hazelnut

Selection of Home-Made Sorbet: Raspberry - Lemon - Mango

1 scoop 10 – 2 scoop 16 – 3 scoop 20

Executive Chef Roberto Galetti – Pastry Chef Norshatirah Binte Ismail
All Prices Subject to 10% Service Charge and Prevailing Government Tax