



# GARIBALDI

ITALIAN RESTAURANT & BAR

## **CHEF'S SEASONAL LUNCH**

*January*

### **UOVO IN CAMICIA CON MAIS ORGANICO AL TARTUFO**

Poached Japanese Toretama Egg with Organic Corn & Truffle Emulsion

Or

### **SCAMORZA CON PANCETTA, CON PUREA DI CASTAGNA E ASPARAGI VERDE**

Grilled Scamorza Cheese wrapped with Bacon,  
with Chestnut Purée & Green Asparagus



### **SPAGHETTI AGLIO OLIO CON GAMBERI E BOTTARGA**

Spaghetti "Aaglio Olio" with Tiger Prawns & Bottarga



### **CERNIA CON GUAZZETTO VONGOLE E FAGIOLINI**

Grouper with Clam Soup & Green Beans

Or

### **PETTO D'ANATRA CON CILIEGIE E FUNGHI CROCCANTI**

Challans Duck Breast with Sour Cherries & Mushroom Crisps



### **ALBICOCCA CON CARMELLO E CIOCCOLATO BIANCO**

Apricot, Caramel & White Chocolate



### **IL SERVIZIO DEL CAFFÈ**

Coffee or Tea

98++

add 20++ for 1 Glass of Sparkling, White or Red Wine

