



**GARIBALDI**

ITALIAN RESTAURANT & BAR

***THE NEW YEAR'S EVE MENU***

*Available on Friday 28<sup>th</sup>, Saturday 29<sup>th</sup>, Sunday 30<sup>th</sup> and Monday 31<sup>st</sup> December 2018*

***6 Course***

**CAPELLI D'ANGELO FREDDI CON RICCI, SCAMPI E CAVIALE CARELIAN**

Cold Angel Hair with Fresh Carelian Caviar, Sea Urchin, Scampi Tartare & Gold Leaf



**UOVO BARZOTTO IN PASTA FILO E TARTUFO DI ALBA**

Slow-Cooked Egg with Crispy Filo Basket & Shaved Alba's White Truffle



**TAGLIOLINI IN SALSA DI CAPESANTE AL TARTUFO BIANCO D'ALBA**

Piedmont Tajarin Pasta with Hokkaido Scallop & Shaved Alba's White Truffle



**ARAGOSTA GRIGLIATA CON FOIE GRAS, CIPOLLINE, ALBICOCHE E SALSA ACIDA**

Grilled Lobster with Foie Gras, Roasted Baby Onion, Apricot & Citrus Sauce



**ROMBO E POLPO CON FAGIOLI SALAMINO PICCANTE E POLLINE**

Turbot & Spanish Octopus Leg with Spicy Salami, Fennel Pollen, Borlotti Beans

Or

**MANZO GIAPPONESE TOCHIGI A5 CON SENAPE E CAVOLETTI**

Japanese Wagyu Tochigi Grade A5 with Mustard and Brussels Sprout

Or

**CARAMELLE DI BURRATA AL TARTUFO BIANCO D'ALBA**

"Caramelle" Candy Shaped Pasta with Burrata Cheese in Truffle Sauce



**CIOCCOLATO VALRHONA CON FRAGOLE E MIRTILLI**

Valrhona Chocolate, Strawberry & Blackberry Texture

**IL SERVIZIO DEL CAFFÈ**

Coffee or Tea

\$228++

