



GARIBALDI

ITALIAN RESTAURANT & BAR

WINE PAIRING

First Starter:

Franciacorta Cà del Bosco Annamaria Clementi 2009 - Lombardia
Grapes: Chardonnay, Pinot Blanc & Pinot Noir

Second Starter:

Lugana Montunal Montonale 2017 - Lombardia
Grape: Turbiana

Third Starter:

Chardonnay Capannelle 2014 - Toscana
Grape: Chardonnay

Pasta:

Barbaresco Nubiola Pelissero 2013 - Piemonte
Grape: Nebbiolo

Fish:

Chardonnay Curtefranca Cà del Bosco 2014 - Lombardia
Grape: Chardonnay

Or

Meat:

Valcalepio Rosso Surie il Calepino 2013 - Bergamo
Grapes: Cabernet, Merlot

Or

Vegetarian:

Chardonnay Curtefranca Cà del Bosco 2014 - Lombardia
Grape: Chardonnay

Dessert:

Taylor's Fine Ruby Port N.V. - Portugal

A blend of full bodied Port wines aged for around two years in large oak vats

6 Course Menu 228++ with Pairing of 6 Wines add 88++

5 Course Menu 198++ with Pairing of 5 Wines add 78++

4 Course Menu 168++ with Pairing of 4 Wines add 68++





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THE "MICHELIN" MENU

**CAPELLI D'ANGELO FREDDI CON GAMBERI, RICCI DI MARE
E CAVIALE CARELIAN**

Cold Angel Hair with Sicilian Prawn Tartare, Bafun Sea Urchin
& Fresh Carelian Caviar



INSALATA ESTIVA CON ARANCE, BARBABIETOLA E CAPESANTE

Steamed Sea Scallop Salad with Beetroot & Orange



CREMA D'ASTICE CON SPUMA DI BURRATA E ASPARAGI

Boston Lobster Soup with Burrata Cheese Foam & Asparagus



"PLIN" AGNOLOTTI DI MAIALE KUROBUTA E RICOTTA STAGIONATA

Kurobuta Pork Rib "Plin" Agnolotti with Grated Ricotta Cheese



BRANZINO CROCCANTE, PESTO DI POMODORI E BROCCOLINI ALL'AGLIO

Crispy Mediterranean Sea Bass, Sundried Tomato Pesto & Garlic Broccolini

Or

MANZO GIAPPONESE MIYAZAKI A5 CON SENAPE IN GRANI

Japanese Wagyu Miyazaki Grade A5 with Pommery Mustard

Or

UOVO BARZOTTO CON ZUCCA GRIGLIATA, FINFERLI E CREMA DI TARTUFO

Poached Egg with Grilled Pumpkin, Chanterelle Mushrooms & Truffle Sauce



MOUSSE DI CIOCCOLATO VALRHONA AL TÈ CON FRAGOLE E MIELE

Valrhona Chocolate Earl Grey Mousse with Strawberries & Honeycomb



IL SERVIZIO DEL CAFFÈ

Coffee or Tea

**The 6 Course Michelin Menu can be reduced to 5 or even 4 course
just removing 1 or 2 of the appetizers inside the box above

