



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

Grapes: Turbiana

Third Starter:

Bardolino Chiaretto Monte del Frà 2018 - Veneto

Grapes: Corvina, Rondinella, Sangiovese

Pasta:

Chardonnay Curtefranca Cà del Bosco 2014 – Lombardia

Grapes: Chardonnay

Fish:

Bianco di Custoza Monte del Frà 2018 - Veneto

Grapes: Garganega, Trebbiano, Tocai, Cortese, Chardonnay, Riesling, Malvasia

Or

Meat:

Valcalepio Rosso Surie il Calepino 2013 - Bergamo

Grapes: Cabernet, Merlot

Vegetarian:

Dolcetto d'Alba Augenta Pelissero 2017 - Piemonte

Grapes: Dolcetto

Dessert:

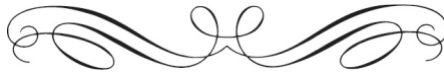
Six Grapes Port Reserve Graham's - Portugal

6 Course Menu 228++ with Pairing of 6 Wines add 98++

5 Course Menu 198++ with Pairing of 5 Wines add 88++

4 Course Menu 168++ with Pairing of 4 Wines add 78++





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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 TARTUFO D'ALBA
Kurobuta Pork Rib "Plin" Agnolotti with Shaved Alba White Truffle



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 E FINFERLI, TARTUFO D'ALBA

Poached Egg, Grilled Pumpkin, Chanterelle Mushrooms & Alba White Truffle



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 4 course
by removing 1 or 2 of the appetizers in the box above

