

GARIBALDI

ITALIAN RESTAURANT & BAR

WINE PAIRING

First Starter:

Franciacorta Cà del Bosco Annamaria Clementi 2009 – Lombardia

Grapes: Chardonnay, Pinot Blanc & Pinot Noir

Second Starter:

Chardonnay Falesia D'Amico 2017 – Lazio

Third Starter:

Pinero Cà del Bosco 2009 – Lombardia, Grapes: Pinot Noir

Pasta:

Chianti Classico Vignamaggio Terre di Prenzano 2016 – Toscana

Grapes: Sangiovese

Fish:

Soave Brigaldara 2016 – Veneto Grapes: Garganega

Or

Meat or Vegetarian:

Edizione Cinque Autoctoni Farnese Fantini 2015 – Abruzzo

Grapes: Montepulciano, Primitivo, Sangiovese, Negroamaro & Malvasia

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 218++ with Pairing of 6 Wine add 88++

5 Course Menu 188++ with Pairing of 5 Wine add 78++

4 Course Menu 158++ with Pairing of 4 Wine add 68++

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THE 6 COURSE "MICHELIN" MENU

BOCCONCINI DI CAPESANTE CON RICCI DI MARE E CAVIALE CARELIAN
Marinated Cold Scallop with Sea Urchin & Fresh Carelian Caviar



CODA DI SCAMPO , CREMA DI PORRO, FAVE E CAVIALE
Madagascar Langoustine with Braised Leeks, Broad Beans & Fresh Caviar



ASPARAGI BIANCHI GRATINATI UOVO POCHE' TALEGGIO E TARTUFO
Poached Egg with White Asparagus Gratin, Taleggio Fondue & Truffle



STRACCETTI DI FARINA INTEGRALE AL RAGU DI CAPRIOLO E ROBIOLA
Wholemeal Flour Stracci Pasta with Venison Ragù & Robiola Cheese



ROMBO ALLA GRIGLIA CON INSALATA DI CARCIOFI SPINOSI
Grilled Mediterranean Turbot Fillet with Artichoke Salad

Or

MANZO GIAPPONESE SAGA CON SENAPE E BROCCOLINI
Japanese Wagyu Saga Grade A5 with Mustard & Broccolini

Or

GNOCCHETTI DI SPINACI E SALSA TARTUFATA
Spinach & Potato Dumpling with Truffle Sauce



TORTINA ALLE NOCCIOLE CON CIOCCOLATO AL LATTE
Hazelnut Financier with Milk Chocolate Ganache & Caramelized Hazelnut



IL SERVIZIO DEL CAFFÉ
Coffee or Tea

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