

# GARIBALDI

ITALIAN RESTAURANT & BAR

## WINE PAIRING

### ***First Starter:***

Franciacorta Cà del Bosco Annamaria Clementi 2009 - Lombardia

Grapes: Chardonnay, Pinot Blanc & Pinot Noir

### ***Second Starter:***

Pinot Grigio Kris 2017 - Bolzano

### ***Third Starter:***

Bruno Paillard Rosè Extra Brut Première Cuvée N.V. - Champagne France

Grapes: Pinot Noir & Chardonnay

### ***Pasta:***

Primitivo del Salento I Muri Farnese 2017 - Puglia

Grapes: Primitivo

### ***Fish:***

Chardonnay Curtefranca Cà del Bosco 2014 - Lombardia

Or

### ***Meat:***

Edizione Cinque Autoctoni Farnese Fantini 2015 - Abruzzo

Grapes: Primitivo, Sangiovese, Negroamaro & Malvasia

### ***Vegetarian:***

Pinero Cà del Bosco 2009 - Lombardia

Grapes: Pinot Noir

### ***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

**CAPELLI D'ANGELO FREDDI CON RICCI DI MARE E CAVIALE CARELIAN 98**

Cold Angel Hair with Sea Urchin & Fresh Carelian Caviar

&

**INSALATA DI SPINACI, GRANCHIO ED UVA 36**

Steamed Spanner Crab Meat & Baby Spinach Salad with Grapes

&

**ASPARAGI BIANCHI ALLA MILANESE CON SALSA BERNESE E PROSCIUTTO 32**

Fried White Asparagus with Béarnaise Sauce & Crispy Pork Ham



**PLIN DI MAIALE KUROBUTA CON PORCINI IN SALSA TARTUFATA 46**

Kurobuta Pork Stuffed Plin Ravioli with Porcini Mushrooms & Truffle Sauce



**CAPESANTA E GAMBERONE CON CREMA DI CAVOLFIORI,  
CAVIALE DI ARINGA E CARCIOFI 68**

Pan-Seared Scallops with Tiger Prawn, Cauliflower Sauce,  
Herring Caviar & Artichoke

Or

**GUANCETTA DI MANZO WAGYU CON POLENTA FRITTA E GORGONZOLA 68**

Braised Wagyu Beef Cheek with Fried Polenta & Gorgonzola Cake

Or

**CASONCELLI DI ZUCCA AFFUMICATA E SALSA DI BROCCOLINI ALL'AGLIO 36**

Homemade Smoked Pumpkin Stuffed Pasta & Garlic Broccolini Sauce



**MERINGATA DI ZABAIONE ALL'ARANCIA CON SALSA AL CIOCCOLATO 20**

Semifreddo Meringue & Orange Scented Sabayon with Chocolate Sauce



**IL SERVIZIO DEL CAFFÉ**

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