



# GARIBALDI

ITALIAN RESTAURANT & BAR

## WINE PAIRING

***First Starter:***

Katsuyama Ken Junmai Ginjo - Miyagi

Rice: Yamadanishiki, Polish: 50%

***Second Starter:***

Sauvignon Blanc La Tunella – Friuli Venezia Giulia

Grape: Sauvignon Blanc

***Third Starter:***

Franciacorta Ca'del Bosco Annamaria Clementi 2010 - Lombardia

Grapes: Chardonnay, Pinot Blanc & Pinot Noir

***Pasta:***

Nebbiolo Langhe Pelissero 2016 - Piemonte

Grape: Nebbiolo

***Fish:***

Chardonnay Vie di Romans 2017 - Friuli Venezia Giulia

Grape: Chardonnay

Or

***Meat:***

M.A.S Annata Storica Calepino 2013 - Lombardia

Grape: Merlot

Or

***Vegetarian:***

M.A.S Annata Storica Calepino 2013 - Lombardia

Grape: Merlot

***Dessert:***

Graham's 10 year old Tawny Port - Portugal

6 Course Menu 228++ with Pairing of 6 Glasses of Wine, add 98++

5 Course Menu 198++ with Pairing of 5 Glasses of Wine, add 88++

4 Course Menu 168++ with Pairing of 4 Glasses of Wine, add 78++





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## *THE "MICHELIN" MENU*

TARTARE DI TONNO CON CAVIALE, FICHI NERI E BURRATA  
Bluefin Tuna Tartare with Fresh Caviar, Black Figs & Burrata Cheese



CARPACCIO DI POLPO AFFUMICATO CON CAVIALE, COULIS DI POMODORI VERDI  
Cooked & Smoked Octopus Carpaccio with Fresh Caviar, Green Tomato Coulis



CESTINO DI PASTA FILO CON UOVO BARZOTTO E TARTUFO BIANCO D'ALBA  
Poached Toretama Egg in a Filo Basket with Taleggio Cheese & Alba White Truffle



TAJARIN AL TARTUFO BIANCO D'ALBA  
Homemade "Tajarin" Noodles with Butter Sauce & Shaved Alba White Truffle



MERLUZZO DELLA PATAGONIA CON VONGOLE, PUNTARELLE E SALAME PICCANTE  
Patagonian Cod with Razor Clams, Puntarelle & Spicy Salami

Or

LOMBATA DI CERVO CON CASTAGNE, SCALOGNO CONFIT E CIOCCOLATO  
Grilled Duncan New Zealand Venison Loin with Chestnuts,  
Shallot Confit & Chocolate Sauce

Or

RISOTTO ACQUERELLO CON FUNGHI PORCINI E TIMO  
Acquerello Risotto with Porcini Mushrooms & Thyme



GELATINA DI CIOCCOLATO CON MOUSSE ALLO YOGURT E YUZU  
Chocolate Gelée with Yogurt Mousse & Yuzu



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

