



GARIBALDI

ITALIAN RESTAURANT & BAR

WINE PAIRING

First Starter:

Junmai Ginjo - Nara

Rice: Yamadanishiki, Polish: 60%, SMV (+3)

Second Starter:

Franciacorta Ca'del Bosco Annamaria Clementi 2010 - Lombardia

Grapes: Chardonnay, Pinot Blanc & Pinot Noir

Third Starter:

La Venga Montonale 2017 - Lombardia

Grapes: Marzemino & Barbera

Pasta:

Kalòs Il Calepino 2013 – Lombardia

Grape: Cabernet Sauvignon

Fish:

Lugana Montunal Montonale - Lombardia

Grape: Verdicchio Bianco

Or

Meat:

Long Now Pelissero 2014 - Piemonte

Grapes: Nebbiolo, Barbera

Or

Vegetarian:

Long Now Pelissero 2014 - Piemonte

Grapes: Nebbiolo, Barbera

Dessert:

Graham's 10 year old Tawny Port - Portugal

6 Course Menu 218++ with Pairing of 6 Glasses of Wine, add 98++

5 Course Menu 188++ with Pairing of 5 Glasses of Wine, add 88++

4 Course Menu 158++ with Pairing of 4 Glasses of Wine, add 78++





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THE “MICHELIN” MENU

CAPELLI D'ANGELO FREDDI CON TONNO E CAVIALE
Cold Angel Hair with Bluefin Tuna Tartare & Malossol Caviar



CAPESENTA AL VAPORE CON RICCI DI MARE, RAPA E PERA
Steamed Scallop & Fresh Sea Urchin with Baby Beetroot & Pear Juice



BURRATA AL TARTUFO CON PORCINI, MORTADELLA E GNOCCO FRITTO
Truffle Burrata Cheese with Porcini Mushrooms, Mortadella Ham & Fried Dough



AGNOLOTTI DI MAIALE CON FUNGHI CANTARELLI
Japanese Momobuta Pork Agnolotti “Plin” with Chanterelle Mushrooms



BRANZINO CROCCANTE CON POLPA DI GRANCHIO E BROCCOLINI
Crispy Mediterranean Sea Bass with Crab Meat & Broccolini

Or

PETTO D'ANATRA CON FOIE GRAS E SALSA ALL'UVA
Challans Duck Breast with Foie Gras & Grape Sauce

Or

TAGLIOLINI ALL'UOVO CON PORCINI E CREMA DI TARTUFO
Tagliolini with Porcini Mushrooms & Truffle Sauce



MOUSSE DI CIOCCOLATO AL BERGAMOTTO E RISO SOFFIATO AL CARMELLO
Earl Grey-Infused Bergamot Chocolate Mousse & Caramel Rice Puff



IL SERVIZIO DEL CAFFÉ
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

