

THE “GARIBALDI’S SIGNATURE” MENU

3 Course with Choices Among Garibaldi’s Signature Dishes

\$108++ with Pairing of 3 Wine add 48++

CAPELLI D’ANGELO FREDDI CON OSTRICHE E CAVIALE

Cold Angel Hair with Oyster & Carelian Caviar

Or

CAPESANTE AL TARTUFO

Seared Hokkaido Scallops with Braised Spring Onions & Truffle Sauce

Or

CARPACCIO DI MANZO WAGYU

Wagyu Beef Carpaccio with Parmigiano Cheese & Rocket Salad

Or

BURRATA E POMODORINI ALL’OLIO DI OLIVA

Fresh Burrata From Andria with San Marzano Baby Tomatoes & Olive Oil

Or

RAVIOLI DI VITELLO AI FUNGHI PORCINI

Milk-Fed Veal Ravioli with Porcini Mushrooms & Cream Sauce



GNOCCHI AL GORGONZOLA CON NOCI E BALSAMICO

Spinach & Potato Dumpling with Blue Cheese Sauce, Walnuts & Balsamic

Or

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with Fresh Seasonal Seafood & Fresh Tomato

Or

FETTUCCINE ALLA BOLOGNESE

Homemade Fettuccine with Beef Bolognese Meat Sauce

Or

MERLUZZO IN CROSTA CON ZUCCA AFFUMICATA E CIPOLLA

Baked Atlantic Codfish in Olive Crust with Smoked Pumpkin Purée & Braised Onions

Or

COTOLETTA ALLA MILANESE CON RUCOLA E POMODORINI

Crispy Pounded & Breaded Veal with Rocket Salad & Baby Tomatoes

Or

RISOTTO AGLI ASPARAGI BIANCHI E TIMO

Risotto with White Asparagus & Thyme



TIRAMISÙ DI MAMMA BICE

Tiramisù with Lady-Finger Biscuits, Chocolate Chips and Mascarpone Cream

Scented with Amaretto Liqueur... A Recipe of my Mother

Or

MERINGA AI FRUTTI DI BOSCO E CREMA DI NOCCIOLA

Fresh Mixed Berries with Meringue & Hazelnut Sauce

Or

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI E FRUTTA SECCA

Italian Cheese Platter with Dried Fruits & Melba Toast



IL SERVIZIO DEL CAFFÉ

Coffee or Tea