

THE “GARIBALDI SIGNATURE” MENU

3 Course with Choices Among Garibaldi's Signature Dishes \$108++

(Pairing of 3 Glasses of Wine, add \$48++)

CAPELLI D'ANGELO FREDDI CON OSTRICHE E CAVIALE

Cold Angel Hair with Oysters and Carelian Caviar

Or

CAPELANTE 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

FETTUCCINE POMODORO E BASILICO

Fettuccine with Italian San Marzano Tomatoes, Basil and Parmesan Cheese



PENNE SENZA GLUTINE ALL'ARRABBIATA

Gluten-Free Brown Rice Short Pasta with Garlic, Olive Oil & Spicy Tomato Sauce

Or

SPAGHETTI AGLIO OLIO, CAPELANTE E BOTTARGA

Spaghetti with Garlic, Olive Oil, Hokkaido Scallops & Grey Mullet Roe

Or

FUSILLI GAR-BONARA

Spiral Short Pasta with Egg Yolk, Dry Pork Ham, Cream & Parmesan Cheese

Or

ARAGOSTA GRATINATA ALLO STILE GARIBALDI

Grilled and Gratin Half Boston Lobster with Truffle Porcini Mushrooms

Or

TAGLIATA DI MANZO ANGUS CON PATATE AROSTO

Angus Beef “Tagliata” with Italian Herb-Roasted Potatoes

Or

RISOTTO AI FUNGHI PORCINI E FONDUTA DI TALEGGIO

Classic Risotto with Porcini Mushrooms, Italian Parsley & Taleggio Cheese



TIRAMISÙ DI MAMMA BICE

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

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

Or

TARTELLETTA AL CIOCCOLATO FONDENTE E GELATO ALLA NOCCIOLA

Molten Lava Chocolate Tart & Hazelnut Gelato

Or

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI E FRUTTA SECCA

Italian Cheese Platter with Dried Fruits & Melba Toast



IL SERVIZIO DEL CAFFÈ

Coffee or Tea