



GARIBALDI

ITALIAN RESTAURANT & BAR

WINE PAIRING

First Starter:

Rosa di Notte Montonale 2019 - Lombardia

Grape: Marzemino

Second Starter:

Katsuyama Ken Junmai Ginjo

Rice: Yamadanishiki, Polish: 50%

Third Starter:

Franciacorta Ca'del Bosco Annamaria Clementi 2010 - Lombardia

Grapes: Chardonnay, Pinot Blanc & Pinot Noir

Pasta:

Chardonnay Vie Di Romans 2017 - Friuli Venezia Giulia

Grape: Chardonnay

Fish:

Lugana Montunal Montonale 2019 - Lombardia

Grape: Turbiana

Or

Meat:

M.A.S Annata Storica Calepino 2013 - Lombardia

Grape: Merlot

Or

Vegetarian:

Lugana Montunal Montonale 2019 - Lombardia

Grape: Turbiana

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

CARPACCIO DI CERVO CON FICHI NERI, RISO SOFFIATO, PATATE E CAVIALE
Venison Carpaccio with Black Figs, Rice Puff, Potatoes & Fresh Caviar



CAPASANTA CON MAIS BIANCO ARROSTITO E TOPINAMBUR
Seared Sea Scallop with Roasted White Corn & Topinambur



SCAMPI ALLA CARBONARA
Seared Scampi with “Carbonara” Sauce & Bacon



TAJARIN AL TARTUFO BIANCO D`ALBA
Homemade “Tajarin” Noodles with Butter Sauce & Shaved Alba White Truffle



SPIGOLA CON COZZE BOUCHOT E FAGIOLI BORLOTTI
Stone Bass with Bouchot Mussels & Borlotti Beans

Or

FILETTO D`AGNELLO ARROSTO CON CARCIOFI E ZUCCHINE ORGANICHE
Roasted New Zealand Lamb Tenderloin with Baby Artichokes & Organic Zucchini

Or

TORTELLINI DI BURRATA CON ASPARAGI BIANCHI E PORCINI
Homemade Burrata Cheese Tortellini with White Asparagus & Porcini Mushrooms



TORTA AL CIOCCOLATO BIANCO CON PISTACCHI E LAMPONI
White Chocolate Cake with Pistachios & Raspberry



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

