

## **THE "GARIBALDI SIGNATURE" MENU**

### **3 Course with Choices Among Garibaldi's Signature Dishes**

108++ with Pairing of 3 Glasses of Wine, add 48 ++

#### **CAPELLI D'ANGELO FREDDI CON POLPA DI GRANCHIO E CAVIALE FRESCO**

Cold Angel Hair with Snow Crab Meat & Fresh Caviar

Or

#### **CAPESANTE AL TARTUFO**

Seared Hokkaido Scallops with Braised Spring Onions & Truffle Sauce

Or

#### **BURRATA CON POMODORINI E BASILICO**

Fresh Burrata Cheese with Cherry Tomatoes & Basil

Or

#### **CARPACCIO DI MANZO WAGYU**

Wagyu Beef Carpaccio with Parmigiano Cheese & Rocket Salad

Or

#### **SPAGHETTI AGLIO OLIO CON GAMBERI E BOTTARGA**

Spaghetti with Garlic, EV Olive Oil, Prawns & Shaved Grey Mullet Roe



#### **TAGLIOLINI FRESCHI ALL'ANATRA**

Homemade Thin Noodles with Challans Duck Ragout, Mushrooms & Port Wine

Or

#### **LINGUINE AL GRANCHIO**

Linguine with Fresh Australian Spanner Crab & Tomato Cream in a Vodka Sauce

Or

#### **RAVIOLI DI VITELLO AI FUNGHI PORCINI**

Milk-Fed Veal Ravioli with Porcini Mushrooms & Cream Sauce

Or

#### **BRANZINO IN PADELLA, BRASATURA DI CIPOLLE E FAVE FRESCHE**

Crispy Sea Bass with Braised Red Onions & Fresh Fava Beans

Or

#### **TAGLIATA DI MANZO CON RUCOLA E PARMIGIANO AL BALSAMICO**

Angus Beef Striploin with Rocket Salad, Parmesan Cheese & Aged Balsamic

Or

#### **RISOTTO AI PORCINI E FONDUTA DI TALEGGIO**

Risotto with Porcini Mushrooms, Italian Parsley & Taleggio Cheese Fondue



#### **TIRAMISÙ DI MAMMA BICE**

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

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

Or

#### **PANNA COTTA ALLA VANIGLIA E FRAGOLE**

Bourbon Vanilla Panna Cotta & Strawberries

Or

#### **GRANA PADANO CON CROSTINI E FRUTTA SECCA**

Grana Padano Cheese with Dried Fruits & Melba Toast



#### **IL SERVIZIO DEL CAFFÉ**

Coffee or Tea