

**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 POLPA DI GRANCHIO E CAVIALE FRESCO**

Cold Angel Hair with Snow Crab Meat & Fresh Caviar  
(Supplement 25 or with additional Sea Urchin, Supplement 50)

Or

**CAPESANTE AL TARTUFO**

Seared Hokkaido Scallops with Braised Spring Onions & Truffle Sauce

Or

**BURRATA CON SPINACI E POMODORINI**

Fresh Burrata Cheese with Baby Spinach & San Marzano Tomatoes

Or

**CARPACCIO DI MANZO WAGYU**

Wagyu Beef Carpaccio with Parmigiano Cheese & Rocket Salad

Or

**ORECCHIETTE CON GAMBERI, BROCCOLI E BOTTARGA**

Orecchiette with Prawns, Broccoli & Bottarga



**PAPPARDELLE CON RAGÙ DI MAIALE IBERICO**

Homemade Pappardelle Pasta with Iberico Pork Ragout

Or

**LINGUINE AL GRANCHIO**

Linguine with Fresh Australian Spanner Crab, Tomato Cream & Vodka Sauce

Or

**RAVIOLI DI VITELLO AI FUNGHI PORCINI**

Milk-Fed Veal Ravioli with Porcini Mushrooms & Cream Sauce

Or

**MERLUZZO CON GUAZZETTO DI VONGOLE**

Atlantic Cod with a White Wine Clam Broth & Parsley

Or

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

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

Or

**SPAGHETTI AI FRUTTI DI MARE**

Spaghetti with Fresh Seasonal Seafood



**TIRAMISÙ DI MAMMA BICE**

Tiramisù with Lady-Finger Biscuits, Chocolate Chips & Mascarpone Cream  
with Amaretto Liqueur... a recipe of my mother

Or

**AFFOGATO AL CAFFÈ CON GELATO ALLA VANIGLIA**

Homemade Bourbon Vanilla Gelato Drowned in Italian Espresso Coffee

Or

**GORGONZOLA CON CROSTINI E FRUTTA SECCA**

Gorgonzola with Dried Fruits, Honey & Melba Toast



**IL SERVIZIO DEL CAFFÈ**

Coffee or Tea