

GARIBALDI A LA CARTE MENU

OUR SIGNATURE COLD ANGEL HAIR

OSTRICHE E CAVIALE *Cold Angel Hair with Fresh Oysters & Siberian Caviar* 68

GRANCHIO E RICCI *Cold Angel Hair with Snow Crab, Bafun Sea Urchin & Siberian Caviar* 98

CAPELANTE E RICCI *Cold Angel Hair with Hokkaido Scallops, Bafun Sea Urchin & Oscietra Caviar* 98

COLD STARTERS

OSTRICHE *Seasonal Fresh Oysters Half Dozen 42 – Dozen 80*

CARPACCIO DI MANZO *Wagyu Beef Carpaccio with Parmesan Cheese & Rocket Salad* 48

SPECK *Speck Ham, Winter Chicory, Buffalo Milk Camembert, Fresh Figs* 38

 **GARI-BRUSCHETTA** *Italian Tomatoes Basil & Pecorino Cheese on Toasted Garlic Focaccia Bread* 24


INSALATA GARIBALDI *Refreshing Salad with Seasonal Fruits, Nuts, Bacon & Aged Balsamic Vinegar* 38

BURRATINA *Burratina Cheese, Parma Ham* 48

CERVO *Duncan Venison Loin Tartare, Siberian Caviar, Blueberry* 68

HOT STARTERS


CAPELANTE AL TARTUFO *Pan-seared Hokkaido Scallops with Spring Onions & Truffle Sauce* 48

 **MELANZANE PARMIGIANA** *Baked Eggplant Parmigiana with Mozzarella Cheese, Basil & Tomatoes* 32

SARDINE *Deep-fried Sardines, Zucchini, Arrabbiata Sauce* 32


SOUP

ZUPPA DEL GIORNO *Soup of the Day* 24


 **MINISTRONE** *Vegetable Soup with Basil Pesto* 24

BISQUE DI ARAGOSTA *Lobster Soup with Lobster Meat & Tarragon* 30

PASTAS - VEGETARIAN

 RAVIOLI DI BURRATA *Burrata Cheese Ravioli with Tomato Sauce & Basil* 42

 SPAGHETTI ALL'ARRABBIATA *Gluten-Free Brown Rice Spaghetti with Garlic & Spicy Tomato Sauce* 38

 GNOCCHI *Potato Gnocchi with Gorgonzola Cheese, Walnuts & Balsamic Reduction* 36

PASTAS - FROM THE SEA

LINGUINE ALL'ASTICE *Linguine with Whole 600 gr Boston Lobster, Lobster Bisque & Fresh Tomatoes* 98

LINGUINE - GRANCHIO *Linguine with Spanner Crab Meat & Vodka Tomato Cream Sauce* 48

LUNGHETTI - GAMBERI *Lunghetti "Aglio Olio" with Wild-caught Sea Tiger Prawns & Bottarga* 58

TAGLIOLINI NERO - FRUTTI DI MARE *Squid-ink Tagliolini with Fresh Seasonal Seafood & Tomatoes* 48

ORECCHIETTE - POLPO *Shell Pasta with Roasted Spanish Octopus, Broccolini, Cherry Tomatoes* 42

SPAGHETTI - VONGOLE *Spaghetti with Clams in a White Wine Sauce & Parsley* 42

PASTAS - FROM THE EARTH

PAPPARDELLE - MANZO *Homemade Flat Noodles with Beef Ragù & Chanterelle Mushrooms* 42

CASARECCE - AGNELLO *Twisted Pasta, NZ Milk-fed Lamb Ragù, Ricotta Cheese* 42

RAVIOLI DI VITELLO E PORCINI *Milk-fed Veal Ravioli with Porcini Mushrooms & Cream Sauce* 48


FUSILLI ALLA GAR-BONARA *Spiral Pasta with Egg Yolk, Dry Parma Ham, Cream & Parmesan Cheese* 42

RIGATONI ALLA BOLOGNESE *Short Tube Pasta "Rigatoni" with Beef "Bolognese" Sauce* 42

TAGLIATELLE - RAGÙ DI SALSICCIA *Tagliatelle with Spicy Nduja & Pork Sausage Ragù* 42

RISOTTO

RISOTTO AI FRUTTI DI MARE *Fresh Seasonal Seafood Risotto cooked in a Lobster Consommé* 58

 ACQUERELLO RISOTTO *Risotto, Braised Chicory, Gorgonzola Cheese, Pear, Aged Balsamic* 42

RISOTTO AL'ASTICE *Risotto, Boston Lobster, Lobster Bisque, Tomatoes* 98

FISH

MERLUZZO *Atlantic Cod, Seared Hokkaido Scallops, Saffron Sauce* 68

SPIGOLA *Stone Bass, King Prawn, Clams in a White Wine Broth* 68

MEAT

MANZO WAGYU *Japanese Wagyu Miyazaki A5 with Girolle Mushrooms & Truffle Jus* 158

FILETTO DI ANGUS *Angus Beef Tenderloin, Sautéed Girolle Mushrooms, Deep-fried Polenta Cake* 78

OSSOBUCO GARIBALDI *Signature Braised Wagyu Beef Cheek, Bone Marrow & Saffron Risotto* 78

COSTOLETTA MILANESE *Crispy Pounded & Breaded Veal Chop "Orecchia Elefante" with Rocket Salad* 78

AGNELLO *Roasted New Zealand Lamb Rack with Mint Jelly & Mashed Potatoes* 68

QUAGLIA E FOIE GRAS *Roasted Quail, Foie Gras, Persimmon* 68


SIDE DISHES

 **PUREA DI PATATE** *Mashed Ratte Potatoes* 16

 **PATATE ARROSTO** *Roasted Potatoes with Rosemary & Red Onions* 16

 **ZUCCHINE FRITTE** *Breaded & Fried Zucchini with a Spicy Tomato Sauce* 20

 **ASPARAGI ALLA GRIGLIA** *Grilled Green Asparagus with a Balsamic Reduction* 18

 **INSALATA MISTA** *Green Salad with Cucumber, Tomatoes & Balsamic Vinegar Dressing* 16

 **POMODORINI** *Imported Italian Baby San Marzano Tomatoes with Basil & Extra Virgin Olive Oil* 20