



GARIBALDI

ITALIAN RESTAURANT & BAR

WINE PAIRING

First Starter:

Mimuro Sugi Junmai Daiginjo - Nara

Rice: Yamadanishiki, Polish: 60%, SMV (+3)

Second Starter:

Bardolino Chiaretto Monte del Frá 2018 - Veneto

Grapes: Sangiovese, Corvina, Rondinella

Third Starter:

Franciacorta Ca'del Bosco Annamaria Clementi 2010 - Lombardia

Grapes: Chardonnay, Pinot Blanc & Pinot Noir

Pasta:

Long Now Pelissero 2014 - Piemonte

Grapes: Nebbiolo, Barbera

Fish:

Valcalepio Bianco Il Calepino 2017 - Bergamo

Grapes: Chardonnay, Pinot Grigio

Or

Meat:

Kalòs Il Calepino 2013 - Bergamo

Grape: Cabernet Sauvignon

Or

Vegetarian:

Kalòs Il Calepino 2013 - Bergamo

Grape: Cabernet Sauvignon

Dessert:

Graham's 10 year old Tawny Port - Portugal

6 Course Menu 218++ with Pairing of 6 Glasses of Wine, add 98++

5 Course Menu 188++ with Pairing of 5 Glasses of Wine, add 88++

4 Course Menu 158++ with Pairing of 4 Glasses of Wine, add 78++





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THE “MICHELIN” MENU

CAPELLI D'ANGELO FREDDI CON GRANCHIO E CAVIALE
Cold Angel Hair with Sea Urchin, Snow Crab Meat & Fresh Caviar



PROSCIUTTO SAN DANIELE E MELONE SICILIANO
San Daniele Ham & Sweet Sicilian Melon



FRITTURA DI CAPESANTE CON AGLIO NERO E CREMA DI PATATE
Pan-Fried Sea Scallops with Wild Garlic & Potato Soup



TAGLIATELLE AL CIOCCOLATO CON BRASATO DI MANZO E TARTUFO
Chocolate Flat Noodle Pasta with Braised Wagyu Beef Cheek & Truffle



MERLUZZO ATLANTICO IN BRODO DI VONGOLE E BROCCOLINI
Atlantic Cod with Clam Soup & Broccolini

Or

TAGLIATA DI MAIALE CON ZUCCA E FUNGHI CANTERELLI
Japanese Momobuta Pork “Tagliata” with Pumpkin & Girolle Mushrooms

Or

TORTELLINI DI FORMAGGIO TARTUFATO CON BURRO E NOCCIOLE
Truffle Cheese Tortellini with Butter Sauce & Toasted Hazelnuts



MOUSSE DI CAMELLO E MANDORLE CON MELE
Caramel Almond Mousse & Apple Texture



IL SERVIZIO DEL CAFFÉ
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

