



# GARIBALDI

ITALIAN RESTAURANT & BAR

## **CHEF'S SEASONAL LUNCH**

**September 2020**

### **CREMA DI FUNGHI TARTUFATA CON CROSTINI E BURRATA**

Mushroom Soup with Truffle Scent, Herb Croutons & Burrata Cloud

Or

### **CARPACCIO DI RICCIOLA CON AVOCADO, AGLIO NERO E CAVIALE**

Yellowtail Carpaccio with Avocado Mousse, Black Garlic,  
White Chocolate & Malossol Caviar



### **CLASSICI SPAGHETTI ALLE VONGOLE E BOTTARGA**

Classic Spaghetti with Clams in a White Wine Sauce & Bottarga



### **ZUPPA DI PESCE ALLA LIVORNESE**

Tuscan Style Fish & Seafood Stew

Or

### **TAGLIATA DI MANZO E FUNGHI CANTARELLI**

Grilled Natural Pasture Beef "Tagliata" & Chanterelle Mushrooms



### **"CHEESE CAKE" ALLO YUZU CON FRAGOLE E PISTACCHIO**

Yuzu Cheese Cake with Strawberry Caviar & Pistachio



### **IL SERVIZIO DEL CAFFÉ**

Coffee or Tea

88++

with 1 Glass of Sparkling, White or Red Wine add 18++

