

ANTIPASTI – INSALATE - ZUPPE

ANTIPASTO MISTO

A Tasting Portion of the first 6 following Starters (min 2 persons) 38

PARMIGIANA DI MELANZANE

Neapolitan Style Baked Eggplants with Mozzarella, Basil & Tomato Sauce 24

INSALATA DI SPINACI

Spinach Salad with Roasted Pork Ham, Raisins & Hazelnuts 22

MOZZARELLA DI BUFALA

Buffalo Milk Mozzarella with Italian San Marzano Tomatoes & Basil 24

CARPACCIO DI MANZO ‘WAGYU’

Wagyu Beef Carpaccio, Parmigiano Cheese and Rocket Salad 28

PROSCIUTTO DI PARMA CON GNOCCO FRITTO

Finest Italian Parma Ham with Traditional Romagna Fried Dough 26

BRUSCHETTA AL POMODORO

Italian San Marzano Tomatoes, Basil & Parmesan Cheese on Toasted Bread 16

CAPELANTE AL TARTUFO

Pan Seared Hokkaido Scallops with Braised Spring Onions & Truffled Sauce 36

INSALATA DI RUCOLA E PARMIGIANO

Rocket Salad with Cherry Tomatoes, Parmesan Cheese & Balsamic Vinegar Dressing 22

FEGATO D’ANATRA

Roasted Rougié Duck Liver with Toasted Sweet Bread & Apricot 28

SOUP

MINISTRONE DI VERDURE

Vegetable Soup with Basil Pesto 16

ZUPPA D’ARAGOSTA

Lobster Soup with Tarragon 22

Executive Chef Roberto Galetti – Chef de Cuisine Chong Wan Khang

All Prices Subject to 10% Service Charge and Prevailing Government Tax

PASTA

LINGUINE AL GRANCHIO

Linguini with Fresh Australian Spanner Crab, Tomato Cream in Vodka Sauce 38

SPAGHETTI MARE

Spaghetti with Fresh Seasonal Seafood & Fresh Tomato 36

TAGLIATELLE ALL'ANATRA

Tagliatelle with Challans Duck Ragout, Mushrooms & Port Wine 36

RAVIOLI AI FUNGHI PORCINI

Veal Ravioli with Porcini Mushrooms & Cream Sauce 30

RIGATONI ALLA BOLOGNESE

Rigatoni with Beef Bolognese Meat Sauce 28

PENNE CARBONARA

Penne with Cream, Pork Ham and Parmesan Cheese 28

GNOCCHI AL GORGONZOLA

Spinach & Potato Dumplings with Gorgonzola Cheese Sauce 28

CASONCELLI DI ZUCCA

Pumpkin Stuffed Pasta with Taleggio Fondue & Veal Jus 28

FETTUCCHINE POMODORO

Fettuccine with Italian San Marzano Tomatoes, Basil & Parmesan Cheese 28

*“ Gluten Free Pasta Available on Request ”
Please approach your Waiter for the selection*

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ACQUERELLO RISOTTO

RISOTTO MARE

Fresh Seasonal Seafood Risotto Cooked in Lobster Consommé 36

RISOTTO AI PORCINI

Classic Risotto with Porcini Mushrooms 34

PESCE

GAMBERI ALLA GRIGLIA

Grilled Jumbo Prawns with Lemon and Smoked Caviar 48

MERLUZZO IN GUAZZETTO DI LEGUMI

Oven Baked Atlantic Cod with Baby Spinach & Mixed Beans Guazzetto 48

CARNE

FILETTO MANZO 'ANGUS' AL GORGONZOLA

First Grade Angus Beef Tenderloin with Walnut & Grilled Green Asparagus 58

OSSOBUCO ALLA GARIBALDI

Garibaldi Signature Braised Wagyu Beef Cheek with Bone Marrow & Saffron Risotto 58

AGNELLO ALLA MENTA CON PATATE GRATINATE

New Zealand Lamb Tenderloin with Mint Sauce and Potato Gratin 48

CLASSICA COSTOLETTA ALLA MILANESE 'ORECCHIA D'ELEFANTE'

Inspired by an original recipe of Giuseppe Sorbiatti, Gastronomia Moderna, Milano 1855

Crispy Pounded & Breaded Veal Chop served with Rocket Salad 58

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DOLCE & FORMAGGI

PANNACOTTA FRAGOLE BALSAMICO

Bourbon Vanilla Pannacotta, Strawberries & 15yrs Aged Balsamic Vinegar Glaze 15

TIRAMISU' OF MAMMA BICE

Tiramisu Scented Amaretto Liquors with Lady-Finger Biscuits,
Chocolate Chips and Mascarpone Creama recipe of my Mother 15

TORTINO CALDO AL CIOCCOLATO

Molten Lava Chocolate Cake with Vanilla Gelato & Pineapple 18

ZABAIONE AL MARSALA E FRUTTI DI BOSCO

Fresh Mixed Berries with Marsala Wine Sabayon & Pistachio Gelato 15

AFFOGATO AL CAFFE CON GELATO VANIGLIA

Homemade Bourbon Vanilla Gelato drowned in Espresso Coffee 12

SELEZIONE ARTIGIANALE DI GELATI & SORBETTI

Please Ask Your Waiter the Choice of Home-made Gelato Available Today:

1 scoop 8 – 2 scoop 14 – 3 scoop 18

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI E FRUTTA SECCA

Cheese Platter with Dried Fruits & Melba Toast 22

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