

GARIBALDI SET LUNCH MENU - \$39

INSALATA MISTA CON MANDARINO, POMELO, MELOGRANO E CAROTA

Mesclun Salad with Mandarin Orange, Pomelo, Pomegranate and Carrot

CARPACCIO DI ANGUS CON RUCOLA E PECORINO

Angus Beef Carpaccio with Rocket Salad and Pecorino Cheese

MOZZARELLA DI BUFALA CON POMODORINI SAN MARZANO (SUPPLEMENT OF \$10)

Italian Buffalo Mozzarella with San Marzano Tomato and Basil

ZUPPA DEL GIORNO

Soup of the Day

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ORECCHIETTE CON POMODORO FRESCO, ORIGANO, CAPPERI, OLIVE E LIMONE

Orecchiette with Fresh Tomato, Oregano, Capers, Olives and Lemon Zest

SPAGHETTI ALLA CHITARRA CON GAMBERONI E SALSA AURORA

Home-Made Spaghetti Chitarra with Tiger Prawns in Pink Sauce

PENNE ALLA BOLOGNESE

Penne with Beef Bolognese

COSCIA DI POLLO AL FORNO CON PATATE, ROSMARINO E LIMONE

Roasted Chicken Thigh with Potatoes, Rosemary and Lemon

CERNIA CON ZUCCHINE E SALSA AL GRANCHIO (SUPPLEMENT OF \$15)

Pan-Fried Wild Caught Red Grouper with Zucchini and Crab Meat Sauce

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DOLCE DEL GIORNO

Dessert of the Day

FORMAGGI MISTI (SUPPLEMENT OF \$10)

Cheese Platter with Dried Fruits and Melba Toast

DOLCI DALLA CARTA (SUPPLEMENT OF \$10)

Choose your Dessert from our A la Carte menu

Executive Chef Roberto Galetti - Head Chef Chong

Please note that our Set Lunch Menu is not available on Saturday and Sunday

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