

GARIBALDI

R I S T O R A N T E I T A L I A N O

“YOU DON’T AGE WHILE SEATED FOR A MEAL”

These are the words of a popular Italian saying.

Some say that is because an Italian meal is an enjoyable and convivial experience, a source of pleasure and relaxation. We believe there is more to it, and many reasons why it originated in Italy.

Take a closer look at the Italian kitchen and you will discover a preference for olive oil and an abundance of fresh produce and herbs – the well-established virtues of Mediterranean cooking that are often associated with health and longevity. And they’re yours to enjoy, right here, while you’re seated at your table at the Garibaldi...

IMPORTANT NOTICE

To accommodate special dietary requirements, allergen information is provided for all items on this menu.

On the last page you will find a key explaining the numbers used for the different allergens.

As we handle a full range of ingredients in our kitchens, traces of allergens might come into contact with other foods.

If you have any food allergies or dietary restrictions, please inform your server.

AMUSE - BOUCHE

Codfish praline with sweet tomato marmalade (1, 4, 5, 7)

Oxtail tartlet with black local olive oil and basil pesto sauce (1, 7, 10)

Goat cheese and spinach frittata enriched with roasted peppers (4, 7)

ANTIPASTI - APPETIZERS

24-Month Aged Parma Ham (5, 2)

With melon balls, parmesan crisp and parmesan tuile, melon soup

Buffalo Mozzarella (1, 7)

With roasted marinated vegetables dusted with black olive powder and sautéed eggplant caviar, with traditional gazpacho dressing

Our Vitello Tonnato (5, 7)

Roasted veal loin served with creamy tuna sauce and freshly roasted tuna loin, crispy greens and anchovy jus

Grilled Local Octopus (2, 8)

Served with potato confit, potato espuma, dusted with smoked paprika

Beef Tenderloin Carpaccio (2, 7, 9)

Glazed with aromatic olive oil, pickled mustard seeds, garnished with celery hearts, creamy Cipriani sauce and crispy parmesan tuile

Vegan Beetroot Carpaccio (2, 9) (V)

Drizzled with aromatic local olive oil and pickled mustard seeds, garnished with celery hearts and potato espuma

Rucola Leaves Salad (7, 9)

With sweet balsamic cherry tomato confit, served with marinated vegetables, fresh thyme and parmesan shavings, mustard, and aged balsamic dressing

(V) Vegetarian Dish

Numbers represent allergen information.
For explanation please refer to the last page.

Traditional Tuscan Tomato Soup (1) (V)

Sun-ripened tomato soup accompanied with basil flan, cherry tomato confit and ciabatta bread chips

PRIMI

Homemade Black Tagliolini (1, 3, 4, 7)

With sautéed black tiger prawns, cherry tomatoes, fresh toasted basil leaves, in a mildly spicy sauce

Spaghetti Carbonara (1, 4, 7)

Modern style “Setaro” spaghetti carbonara with diced sautéed guanciale, egg yolk, parmesan cheese and foam

Ferron Carnaroli Risotto (10) (V)

Enriched with green peas, fresh mint, marinated beetroot, roasted almond flakes and drops of extra virgin olive oil

Homemade Seafood Ravioli (1, 2, 3, 4, 7, 10)

Toasted in creamy basil pesto sauce, seafood crust, roasted pine nuts, dusted with black olive powder

Homemade Pumpkin Potato Gnocchi (1, 7)

Served with duck ragoût garnished with baby spinach leaves and black truffle oil, Grana Padano crumbled cheese

SORBET

Traditional Venetian lemon sorbet, flavoured with sparkling prosecco and vodka, lemon and ginger zest

(V) Vegetarian Dish

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MAIN COURSES

Grilled Fresh Norwegian Salmon Fillet

(5, 10)

With braised Sicilian caponata, roasted pine seeds and crispy marinated fennel salad

Braised Codfish (5, 8, 7)

Braised in its own broth, flavoured with tomato, garlic and lemon, with mussel meat, steamed seasonal vegetables and new potatoes, garnished with raw zucchini salad

Pork Tenderloin Wrapped in Parma Ham

Local pork tenderloin wrapped in Parma ham, with sautéed minted charred peppers, glazed green asparagus, and pan-seared new potatoes, served with balsamic jus

Braised Lamb Ossobuco (1, 7, 14)

Italian Barolo braised lamb ossobuco accompanied with creamy saffron and peas risotto, sautéed vegetables, and tangy lemon gremolata

Beef Tenderloin (1, 7, 14)

Fresh beef tenderloin and crushed herbs, potatoes, vegetable tart, caramelized onion cream, smoked paprika powder and beef jus glaze

Chicken Roulade (1, 7)

Slow-roasted baby chicken roulade, crispy skin and “puttanesca” stuffing, soft polenta cake, seasonal vegetables, and chicken sauce

Chickpea Potato Croquettes (1, 2) (V)

Accompanied with vegetables, lemon gel and vegan mayonnaise

(V) Vegetarian Dish

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DESSERTS

Tiramisu for two (1, 4, 7, 14)

Warm tiramisu with mascarpone cheese foam, espresso shot and amaretto liqueur

Cacao Tagliatelle (1, 4, 7)

Homemade cacao tagliatelle with Amarena cherries and creamy mascarpone

“Caprese” Chocolate Cake (1, 7, 10)

Warm chocolate cake from the island of Capri accompanied with hazelnut ice cream and caramel sauce

Vanilla Panna Cotta (1, 7)

Creamy vanilla panna cotta and orange glaze, crispy brown-buttered cornflakes

Sorbets (1) (V)

Homemade sorbets served with Italian biscotti

PETIT FOUR

Sicilian almond biscotti (1, 4, 7, 10)

ALLERGEN INFORMATION LIST

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|-----------------------|----------------------------|
| 1. Cereals* | 8. Molluscs |
| 2. Celery | 9. Mustard |
| 3. Crustaceans | 10. Nuts** |
| 4. Eggs | 11. Peanuts |
| 5. Fish | 12. Sesame Seed |
| 6. Lupin | 13. Soya |
| 7. Milk | 14. Sulphur Dioxide |

* Wheat, Rye, Barley, Oats.

** Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia or Queensland nut.

To help us ensure that you thoroughly enjoy your meal, please inform your server if you have any dietary restrictions or food allergies.