

GARIBALDI, 2018 ✨

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Lunch Menu

\$ 88 + +

TARTARE DI TONNO CON BURRATA, CREMA DI ACCIUGHE
Tuna Tartare with Burrata, Anchovies Garlic Sauce

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GNOCCHETTI DI PATATE ALLE VONGOLE E ASPARAGI
Potato Dumpling with Clams & Asparagus in White Wine Sauce

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SPAGHETTI MERLUZZO E POMODORO
Spaghetti with Cod Fish in Tomato Sauce

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OMBRINA, MELANZANE, SPUMA DI BURRATA E CAPPERI FRITTI
Pan Seared Red Drum with Eggplant, Burrata Foam & Fried Capers

OR

GUANCETTE DI MAIALE IBERICO ALLE PRUGNE CON ZUCCA AFFUMICATA
Slow Braised Iberico Pork Cheek with Plum Sauce & Smoked Pumpkin

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TORTINO DI RICOTTA E MIELE ALLE FRAGOLE IN CONSERVA
Strawberry Conserve with Ricotta Cheese Tart & Wild Honey

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IL SERVIZIO DEL CAFFÈ
Coffee or Tea

Dinner Menu

\$ 188 + +

CAPELLI D'ANGELO FREDDI CON GAMBERI E CAVIALE CARELIAN
Cold Angel Hair with Sicilian Prawns Tartare & Fresh Carelian Caviar

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INSALATA ESTIVA CON CON ARANCE BARBABIETOLA E CAPESANTE
Steam Sea Scallop Salad With Beetroot & Orange

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CARPACCIO DI MANZO CREMA DI PORCINI AL TARTUFO ESTIVO
Hokkaido Snow Beef Carpaccio with Porcini Mushrooms Sauce & Summer Truffle

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ASTICE E BURRATA
Boston Lobster Soup with Burrata Cheese Foam

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FUSILLI AL BRASATO DI COSTINE DI MAIALE E RICOTTA STAGIONATA
Spiral Pasta with Braised Kurobuta Pork's Ribs & Grated Seasoned Ricotta

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BRANZINO CROCCANTE, PESTO DI POMODORI E BROCCOLINI ALL'AGLIO
Crispy Mediterranean Seabass, Sundried Tomato Pesto & Garlic Broccolini

OR

MANZO GIAPPONESE MIYAZAKI A5 CON SENAPE IN GRANI
Japanese Wagyu Miyazaki Grade A5 with Pommery Mustard

OR

UOVO BARZOTTO CON ZUCCA GRIGLIATA E CANTARELLI, CREMA DI TARTUFO
Poached Egg with Grilled Pumpkin Chanterelle Mushrooms & Truffle Sauce

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MOUSSE DI CIOCCOLATO BIANCO E DUO DI LAMPONI
Ivory White Chocolate Mousse, Raspberry Gelee & Dried Freeze Raspberry

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IL SERVIZIO DEL CAFFÈ
Coffee or Tea



MICHELIN Guide's Point of View

Ossobuco, costoletta alla Milanese and tiramisu are some of the signature dishes here at one of the city's best known Italian restaurants. The affable owner, though, wants everyone to be able to find their favourite dish which is why he offers such a large, all-encompassing menu. The impressive wine list, featuring over 7000 labels, is another feature for which this cosy and contemporary-styled restaurant is celebrated.

☎ +65 6837 1468

@ garibaldi@garibaldisingapore.com

📍 36 Purvis Street, #01-02, Singapore 188613

Opening Hours :
Monday to Sunday
Lunch: 12.00pm to 2.30pm
Dinner: 6.30pm to 10.30 pm