



GARIBALDIS

SCOTT SASAKI
executive chef
SHANE MCANELLY
chef de cuisine

**EXPERIENCE THE TASTE
OF EMILIA ROMAGNA**

—THREE COURSE PRIX FIXE MENU, \$29.95—

grilled bitter green salad

baby escarole, radicchio, tardivo, reggiano parmigiano, aged balsamic vinegar

milk braised pork shoulder

iacopi farms butter beans, preserved lemon, parsley

sangiovese zabaglione

dried fruit compote, chocolate "salami"

—ADDITIONAL WINE PAIRINGS \$12.00—

first course

Planeta, La Segreta, Greciano, /Chard./Fiano/Viognier, Sicily 2005 (3oz.)

second course

Elvio Cogno, Dolcetto d'Alba, Piemonte 2006 (3oz.)

—ANTIPASTI—

sage roasted chestnuts

salmon tartare & lemon crème fraiche

tuna confit & tapenade

duck liver paté

citrus arancini

(one item 6./ two items 11./ three items 15./ all items 20.)

—STARTERS—

hummus, grilled flatbread, sumac, mint, english cucumbers 7.

crispy shoestrings, parmesan, aioli 7.

artisan cheese plate, blu del moncenisio, pecorino lucano, langhe robiola 13.

hamachi crudo, citrus marinade, olio nuovo, breakfast radishes, black salt 11.

dungeness crab stuffed piquillo peppers, endive, olympia pear, meyer lemon 16.50

salt & pepper calamari, jalapeños, green onions, calabria pepper aioli 12.

wood oven fired flatbread, humboldt fog goat cheese, caramelized onions, olympia pears 12.

—SOUPS AND SALADS—

potato leek soup, dungeness crab, chives 9.

star route farms mixed green salad, k & j orchards fuyu persimmons, ricotta salata, hazelnuts 7.

traditional caesar salad, parmesan crisp, garlic croutons, boquerones 8. /12.

trio of beets, chioggia beet tartare, golden beet sorbet, pickled baby beets, andante dairy minuet 10.

living butter lettuce salad, ruby red grapefruit, blood oranges, buttermilk dressing 9.

—MAIN COURSES—

loch duart salmon, braised red cabbage, rose finn potatoes, pink lady apples, pancetta, hard cider sauce 26.50

grilled rare bigeye tuna, black pepper spaetzle, broccoli rabe, kalamansi sauce 28.50

half roasted chicken, parsnip puree, cauliflower, lemon citronette 23.50

yukon gold potato gnocchi, mushrooms, pearl onions, pecorino romano 16.50 add braised rabbit 19.50

chicken milanese, mashed potatoes, broccoli, white wine caper sauce 21.50

marinated lamb tenderloin, brussels sprouts, pistachio couscous, red wine béarnaise sauce 28.50

filet mignon, yukon gold "tater tot", bloomsdale spinach, green peppercorn mustard sauce 32.50

housemade chestnut agnolotti, butternut squash, brown butter, sage 17.50

PLEASE INFORM SERVERS OF ANY FOOD ALLERGIES
WE ACCEPT VISA, MASTERCARD AND AMERICAN EXPRESS
A 20% CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE
SOME ITEMS MAY BE PREPARED WITH RAW EGG—PLEASE ASK
SERVER FOR DETAILS
MENU AND PRICES SUBJECT TO CHANGE