



## *prix fixe menu*

\$19

### MIXED GREENS SALAD

*fuji apples, almonds, white balsamic vinaigrette*

### GRILLED CHICKEN BREAST SANDWICH

*roasted red peppers, marjoram, arugula, romesco sauce*

### STRAWBERRY ROSE SORBET

*pistachio shortbread, yerena farms fresh strawberries*

## *lunch*

### *drinks*

HOUSE WHITE OR RED WINE 7.

CUCUMBER~LIME SODA 4.

## *soup & salad*

SOUP AU PISTOU *toscanelli beans, favas, peas, asparagus, crostini* 9.

MIXED GREENS SALAD *nectarines, almonds, white balsamic vinaigrette* 10.

GRILLED LAMB SALAD *brooks cherries, farro, greek yogurt, toasted almonds, treviso, lemon, olive oil* 15.

FRITTO MISTO *snap peas, cauliflower, asparagus, lemon, harissa aioli* 10.

TRADITIONAL CAESAR SALAD *garlic crouton, chervil* 9.50/13.50

GRILLED CHICKEN SALAD *mixed chicories, buttermilk blue cheese, toasted almonds* 16.

ANTIPASTI BOARD *grilled grape leaf wrapped chevre, prosciutto, beets, arugula, almonds* 13.

## *entrée & sandwich*

SOUP AND HALF SANDWICH *chef's selection half sandwich and cup of soup* 12.

GRILLED LAMB SANDWICH *pickled onion, tapenade aioli, ras al hanout potato chips* 15.

GARIBALDIS BURGER *shoestring potato, acme bun* 13.

*(white cheddar, blue cheese, caramelized onions, bacon ~ 1. each)*

GRILLED CHICKEN BREAST SANDWICH *roasted red peppers, marjoram, arugula, romesco sauce* 13.

SEAFOOD STEW ALLA "ZARZUELA" *local rock cod, p.e.i. mussels, calamari, english peas, yukon gold potatoes* 17.

HOUSE MADE TAGLIATELLE *white corn, english peas, pecorino romano, crispy pancetta, chives* 15.

CHICKEN ALL' ARRABBIATA *braised leg, thigh & breast, spicy stew of peppers, marjoram, san marzano tomato* 16.

*Garibaldi's is proud to support local, organic & sustainable producers~ 20% gratuity will be added to all parties of 5 or more  
service of your personal wine is \$20 per 750 ml up 2 bottles*