



SCOTT SASAKI

executive chef

SHANE MCANELLY

chef de cuisine

GARIBALDIS LUNCH SPECIAL

—THREE COURSE PRIX FIXE MENU, \$15.00—

garibaldi's mixed green salad

fuyu persimmons, pecorino romano, hazelnuts

chicken milanese

potato puree, broccoli, white wine caper sauce

chocolate soup

valrhona chocolate, hazelnut liquor,
hazelnut, chocolate biscotti

—LUNCH MENU—

—SOUP, SALADS AND SANDWICHES—

kabocha squash soup, fuji apples, crème fraîche 8.

garibaldi's mixed green salad, pecorino romano, fuyu persimmons, hazelnuts 7.

traditional caesar salad, garlic croutons 8./12.

chopped vegetable salad, carrots, broccoli, cauliflower, red onion, sunflower seeds, ricotta salata cheese 9. 50

add chicken 4.00 add lamb tenderloins 6.00 to any salad

grilled chicken sandwich, caramelized onions, humboldt fog goat cheese, aioli 11.50

half pound hamburger, shoestring potatoes, housemade bun 13.

(with cheddar, cambazola, or caramelized onions add 1. each)

dungeness crab louie, iceberg lettuce, louie dressing, caper berries 19.

—FROM OUR WOOD OVEN—

mushroom pizza, shiitake and hedgehog mushrooms, fontina, frisee 12.

pepperoni pizza, grana padano, white cheddar, marjoram 11.

spanish chorizo pizza, fingerling potatoes, roasted garlic 12.

dungeness crab stuffed piquillo peppers, pimenton de la vera, mixed green salad 17.

wood oven fired flatbread, duck confit, robiola cheese, radicchio 11.

—ENTREES—

maine dayboat scallops, fingerling potatoes, brussels sprouts, bacon 14.50

yukon gold potato gnocchi, hedgehog mushrooms, pearl onions 12.50 add braised lamb shank 15.50

chicken milanese, potato puree, broccoli, white wine caper sauce 17.50

grilled new york steak, potato gratin, snap peas, red wine sauce 18.50

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
MENU SUBJECT TO CHANGE