



—ANTI PASTI—

“PAPAS BRAVAS QUEBRADAS”, *crispy potatoes, spicy sauce, aioli and several onions*

TUNA CONSERVA, *oranges, green olives, celery, pine nut picada*

SLOW ROASTED CARROTS, *lemon, honey, yogurt, almond dukkah*

ROASTED PUMPKIN HUMMUS, *cumin biscotti, pomegranate, sumac, extra virgin olive oil*

RISOTTO CROQUETTES, *fontina cheese, tomato coulis*

CHICKEN LIVER PÂTÉ, *dijon mustard, sherry gelée, pickled fennel, croutons*

one item: 7. / two items: 13. / three items: 19. / four items: 25.

—STARTERS—

SOUP OF THE DAY 8.

CHOPPED SALAD, *broccoli, radish, pumpkin seeds, sieved egg, ricotta salata, buttermilk dressing* 11.50

GARIBALDIS SALAD, *sweet lettuces, gorgonzola, french butter pears, spiced pecans, white balsamic vinaigrette* 9.50

TRADITIONAL CAESAR SALAD, *croutons, parmesan* 9.50

SALAD OF RUBY GRAPEFRUIT AND AVOCADO, *‘fines herbes’, red endive, black olive caramel* 11.

ROASTED GOLD & CHIOGGIA BEETS, *feta mousse, pickled red beet relish, curry granola* 12.

SWEETBREADS FRITTO MISTO, *apple, sage, mustard seeds, bagna cauda* 13.

BURRATA MOZZARELLA, *cherry tomatoes, basil, 12 year old balsamic, grilled levain* 14.

HERB- RICOTTA CAVATELLI, *brown butter, brussel sprouts, pancetta, apples, pecorino* 12.

GRILLED MONTEREY CALAMARI, *iacopi farms butter beans, salsa verde, aioli, chili oil* 13.

STEAK TARTARE, *lemon, capers, parmesan, radishes, whipped mustard, pickled red onions* 15.

—MAINS—

BUCATINI CON GAMBERI, *“fisherman’s daughter” shrimp, basil, cherry tomatoes, oyster mushrooms* 23.

GARGANELLI PASTA, *wild boar ragu, foraged mushrooms, bellwether farms ricotta, arugula, walnuts* 24.

SEARED TOMBO TUNA, *tagine of cauliflower, olives, dates, lemon, pomegranate, garbanzo croutons* 25.

PAN ROASTED LOCH DUART SALMON, *caramelized radicchio, cipollini, tangerines, beurre blanc* 26.

SEARED SEA SCALLOPS, *farro verde, chanterelle mushrooms, fennel, leeks, uni sauce* 26.

CHICKEN BREAST MILANESE, *mashed potatoes, wild arugula, white wine-caper sauce* 21.50

ROAST TENDERLOIN & BELLY OF PORK, *rye spaetzle, spinach, shallots, pear mostarda* 23.

MARINATED LAMB TENDERLOINS, *couscous, pistachios, harissa carrots, ricotta salata, tarragon sauce* 31.50

BRAISED BEEF SHORT RIBS, *soft polenta, roasted broccoli, spicy red pepper agrodolce* 25.

GRILLED FILET MIGNON, *fingerling potatoes, roasted shallots, spinach, horseradish* 33.50

“ONE OF THE VERY NICEST THINGS ABOUT LIFE
IS THE WAY WE MUST REGULARLY STOP
WHATEVER IT IS WE ARE DOING,
AND DEVOTE OUR ATTENTION TO EATING.”

~ LUCIANO PAVAROTTI ~

—SPECIALTY COCKTAILS—

- CORPSE REVIVER #2, 209 gin, lillet blanc, cointreau, fresh lemon, absinthe, served up 12.25
WINTER SMASH, maker's mark bourbon, fresh muddled apples, cinnamon, over ice 12.25
PRESIDIO PALOMA, reposado tequila, fresh grapefruit & lime, elderflower, soda, salted rim, ice 12.25
FRESH PEAR CAIPIRINIA, leblon cachaca, fresh pear, fresh lime, sugar, over ice 12.25
TOM WAITS, buffalo trace bourbon, benedictine, orange bitters, chilled, neat 12.25

—GARIBALDIS CLASSICS—

- GARIBALDIS RYE MANHATTAN, russel's reserve rye bourbon, punt e mes, bitters, served over ice 12.25
CUCUMBER MARTINI, house infused cucumber gin, fresh lime, muddled cucumber, served up 12.25
POMEGRANATE COSMO, absolut mandarin vodka, pomegranate, fresh lime, served up 12.25
SUDIE'S MARGARITA, house tequila, fresh lime juice, served up with a salted rim and lime wedge 9.25
ISLAND BREEZE, five times distilled vodka infused with hawaiian pineapple 9.25
FRENCH 75, sparkling wine, bombay gin, sugar, fresh lemon 11.25

—BEER—

- Anchor Steam, Boont Amber Ale,
New Belgium Mothership Wit, Speakeasy Big Daddy I.P.A.
Deschutes Green Lake Organic Ale
Stella Artois, Guinness Draught, Kaliber (Non-Alcoholic) 5.75

—ALTERNATIVES—

- D'ARBO ALL NATURAL FRUIT SYRUP FRESCA, black currant, elderflower, raspberry, sour cherry 5.25
HOUSE MADE FRESH FRUIT SELTZER seasonal flavors 6.25
SAN PELLEGRINO SPARKLING WATER 3.50/ 6.50
ACQUA PANNA STILL WATER 3.50/ 6.50

3% is added for san francisco business expense

some items may be prepared with raw egg, ask your server for details

we use all natural, sustainable and organic ingredients whenever possible

please inform your server of any food allergies

20% service charge will be added to all parties of 6 or more

corkage is \$20. per 750 ml, limit 3 per party