



prix fixe menu

\$30

SOUP AU PISTOU

toscanelli beans, favas, peas, corn, asparagus, crostini

CHICKEN BREAST ALLA MILANESE

crushed yukon gold potato cake, prosciutto di parma, arugula

BLACKBERRY PANNA COTTA

fresh raspberries, coconut macaroon

dinner

featured cocktail

B GIMLET

GIN, BASIL, LIME 10.

first

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

FRIED GREEN TOMATOES *hand pulled mozzarella, white corn salsa, smoked tomato vinaigrette 11.*

KNOLL FARMS ARUGULA SALAD *baby artichoke, fava beans, sicilian olive oil, toasted almonds, pecorino 11.*

BUTTER LETTUCE & BING CHERRY SALAD *hazelnuts, ricotta salata, pancetta, buttermilk dressing 10.*

HAND-CUT STEAK TARTARE *egg yolk, pickled aji limon & rojo pepper, caper, dijon mustard, crostini 13.*

SEAFOOD "A LA PLANCHA" *monterey bay calamari, p.e.i. mussels, yukon gold potatoes, jalapeno 13.*

TEMPURA BATTERED SQUASH BLOSSOMS *filled with carnaroli risotto, mozzarella, sweet pepper jam 11.*

second

CHICKEN BREAST ALLA MILANESE *crushed yukon gold potato cake, prosciutto di parma, arugula 20.*

LAMB TWO WAYS *tenderloin & merguez sausage, provencal tomatoes, spicy cress, fresh chick peas, goat cheese filled crepe 26.*

GRILLED PORCINI CRUSTED NEW YORK STEAK *twice baked potato, grilled asparagus, spring garlic butter 29.*

SPRING VEGETABLE TAGINE *french radish, artichokes, baby carrots, cilantro couscous, green olives, almonds 18.*

WILD FLOWER HONEY BRINED PORK CHOP *anson mills polenta, rapini, brentwood sweet corn, pickled cherries 24.*

SEAFOOD STEW "ZARZUELA" *laughing bird shrimp, p.e.i. mussels, rock cod, braised artichokes, romesco 21.*

PAN ROASTED ALASKAN HALIBUT *english pea brodo, king oyster mushrooms, crisp pancetta 28.*

SLOW BRAISED BEEF SHORT RIBS *corona beans, grilled radicchio, salsa verde 23.*

sides

GARIBALDIS HAND-CUT FRENCH FRIES *aioli, spicy tomato jam 7.*

SAUTEED HAPPY BOY FARMS BABY SPINACH *toasted almonds, golden raisins 8.*

GRILLED ZUCKERMAN FARMS ASPARAGUS *prosciutto d' parma, sicilian olive oil, lemon 8.*

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 to 2 bottles ~ valet is \$10 per car.