

G A R I B A L D I

Appetizers

- CRISPY PORK BELLY** Creamy polenta, corn, boiled peanuts 8
SUNCHOKE LOBSTER BISQUE Lobster oil, lobster cracklins 8
CRAB CAKE Fingerling potato chips, cornichons, heirloom pepper aioli 10
MUSSELS White wine, garlic, piquillo peppers, lemon and nduja crostini 13
FRIED GREEN TOMATO PARMESAN Marinara, house-pulled mozzarella 10
BEEF CARPACCIO Lobster cracklins, horseradish, mustard, smoked olive oil 13
CRISPY CALAMARI Buttermilk battered, apricot shallot sauce 14
SAUTEED SHRIMP Risotto cake, country ham gravy 10
FRIED OYSTERS Bacon jam, pickled onions 12

Salads

- HEARTS OF PALM SALAD** Chopped Romaine, cucumbers, tomatoes, red onions 8
GARDEN SALAD Romaine, tomatoes, cucumbers, olives, creamy Italian dressing 6
WEDGE OF ICEBURG LETTUCE Cucumbers, tomato, blue cheese dressing 6
APPLE SALAD apple, mixed greens, goat cheese, spiced pecans, cider vinaigrette 7
CITRUS SALAD Arugula, oranges, green olives, pine nuts, shaved Pecorino 8
CAESAR SALAD Parmesan cheese, croutons, classic Caesar dressing 7
GARIBALDI SALAD Mixed greens, pine nuts, gorgonzola, raspberry vinaigrette 9
FRESH MOZZARELLA AND TOMATO Baby lettuces, basil dressing 9
ROASTED BEET SALAD Oranges, goat cheese, pistachios, citrus vinaigrette 9

Flatbread Pizzas

- MARGHERITA** Mozzarella, basil, olive oil 8
PROSCIUTTO AND PARMESAN Mozzarella, olive oil, arugula 8
MEATBALL Roasted piquillo peppers, mozzarella, parmesan 8
ROASTED MUSHROOM AND GARLIC House-made ricotta, greens 10
CARBONARA Bacon, onion, greens, white sauce, farm egg 10
SHRIMP AND PESTO Shrimp, artichokes, cured tomato, basil pesto, goat cheese 13

Pastas

- MARINARA LINGUINE** 9
FETTUCCHINE ALFREDO 10
ITALIAN SAUSAGE LINGUINE 12
FRESH BUCATINI Pancetta, tomato sauce, house-made ricotta 19
MEATBALL LINGUINE 13
FETTUCCHINE CARBONARA Bacon, onion, Alfredo sauce 11
ITALIAN SAUSAGE ORECCHIETTE Peppers, arugula, pecorino 18
LAMB RAGOUT Hand cut pasta, San Marzano tomatoes, parmesan 19
LASAGNE Beef, sausage, house-made ricotta and mozzarella, marinara 20
SHRIMP AND ANGEL HAIR English peas, cured tomatoes, parmesan cream sauce 18

Seafood

- HERB CRUSTED SALMON** White beans, garlic sausage, piquillo peppers, greens 24
BBQ GLAZED MARKET FISH Polenta, greens, tomato jam 30
MARKET FISH Shrimp, olives, capers, cured tomatoes, orzo, basil 34
CRISPY SCORED FLOUNDER Apricot shallot sauce 30
SEARED SCALLOPS Succotash, boiled peanuts, corn puree 25

Meats and Poultry

- 24oz. BONE-IN COWBOY RIBEYE** Roasted Brussels sprouts, confit potatoes, parmesan herb crust 52
PORK DUO Pork tenderloin, pork belly, sweet potato puree, Brussels sprouts, apples, pecans, fig jam 26
FILET GARIBALDI Brandy, Dijon, mushrooms, tomatoes, potatoes, greens 38
VEAL PICCATA Herb-roasted potatoes, vegetables, lemon caper butter sauce 19
NY STRIP Wild mushroom bread pudding, confit trumpet mushrooms, roasted carrot puree, bone marrow vinaigrette 38
VEAL PARMIGIANA Marinara, house-made mozzarella, vegetables, linguine 19
OSSO BUCO Risotto gremolata, baby carrots, Castelvetro olives 20
VEAL MARSALA Herb-roasted potatoes, vegetables 19
CHICKEN PARMIGIANA Marinara, house-made mozzarella, vegetables, linguine 16
CHICKEN MILANESE Parmesan crust, tomato-artichoke panzanella, romesco 16

Sides for the Table

- ROASTED BRUSSELS SPROUTS** Bacon jam, apple 7
ROASTED BABY CARROTS Farro, golden raisins, crispy chicken skin 7
ROASTED BEETS Cherries, almonds 6
CONFIT FINGERLING POTATOES Garlic, herbs 5
WHITE BEAN RAGOUT Garlic sausage, greens, peppers 6
ANSON MILLS PARMESAN POLENTA Tomato jam 5