



GARIBALDI

R I S T O R A N T E I T A L I A N O

Italian Chef *Luca Roscini*
Presents:

ANTIPASTO ~ STARTER

Panzanella all'Umbra
Region of Origin: Umbria

Traditional salad with Italian bread, onions, lettuce and tomatoes dressed with Extra Virgin Olive Oil and vinegar

PRIMO PIATTO ~ PASTA DISH

Gnocchi Cacio e Pepe
Region of Origin: Lazio

Potato dumplings "Gnocchi" with "Pecorino Romano DOP" cheese, sprinkled with ground black pepper

SECONDO PIATTO ~ MAIN COURSE

Saltimbocca alla Romana
Region of Origin: Lazio

Veal Escalopes seasoned in sage with layers of "Prosciutto" Parma Ham, "Frascati" Red Wine Sauce, served with caramelized onions and seasonal vegetables

OR

Branzino all'Acqua Pazza
Region of Origin: Campania

Mediterranean fillet of Seabass "Acqua Pazza" cooking method, with "Greco di Tufo" white wine Sauce, fresh "Pachino" cherry tomatoes and capers, served with seasonal vegetables

DOLCE ~ DESSERT

Il Tiramisù
Region of Origin: Friuli Venezia Giulia

Traditional Italian Sweet, "Savoardi" Lady Finger Biscuits soaked in Espresso coffee, "Mascarpone" cheese, dusted with cocoa powder



SETTIMANA DELLA
CUCINA ITALIANA
NEL MONDO

20 - 26 NOVEMBRE 2017

#ItalianTaste