GARIBALDI
RISTORANTE IN BACOLI DAL 1930

For us, celebrating the traditional cuisine of the Phlegraean Fields means cooking with passion, using locally sourced ingredients.

For nearly a century, we have been committed not only to freshness and the careful selection of the finest ingredients, but also to preparing everything ourselves, with care and dedication.

Giovanni Castiglia

STARTERS

RAW SEAFOOD

Raw Shellfish Selection[14] 25
Oysters and Sea Truffles

Mixed Raw Seafood Platter[2,14] 38
Langoustines, Prawns, Oysters and Sea Truffles

Individual Raw Seafood

Oyster[14]	5
Sea Truffle[14]	3
Langoustine[2]	8
Prawn[14]	8

ANTIPASTI

Mixed Seafood Antipasto[2,3,4,5,7,8,9,12,14] 21
A selection of six cooked seafood specialities, served hot and cold.

Sautéed Clams[5,12,14] 18
Fresh clams sautéed with garlic, olive oil and parsley.

Sautéed Mixed Shellfish[5,12,14] 16
A selection of shellfish gently sautéed in a fragrant broth

Peppered Mussels[14] 13
Fresh mussels steamed with freshly ground black pepper.

Mussels in a Light Tomato Broth[1,5,12,14] 15
Fresh mussels gently cooked with cherry tomatoes in a fragrant, flavourful broth.

Cured Ham and Melon 7
Thinly sliced Italian cured ham served with fresh melon

Cured Ham and Cheese[7] 9
Italian cured ham served with cheese

Cured Ham and Olives 7,5
Italian cured ham served with cheese

PASTA DISHES

Spaghetti Cozze e Bottarga[1,4,10,12,14] 16
Spaghetti with Mussels and Sardinian Mullet Bottarga
Fresh mussels meet the rich, delicate flavour of premium grey mullet bottarga, personally selected by us in Sardinia.

Linguine al Nero di Seppia[1,5,10,12,14] 15
Linguine with Slow-Cooked Cuttlefish Ragù
A treasured family recipe passed down through four generations. Tender cuttlefish tentacles, tomatoes and cuttlefish ink are slowly simmered into a rich, deeply flavoured seafood ragù, then finished with linguine.

Linguine alla Garibaldi[1,2,4,5,10,14] 36
Our Signature Seafood Linguine
Our signature dish, featuring fresh fish, a langoustine, a prawn, mixed shellfish and baby cuttlefish, all brought together in a rich, intensely flavoured seafood sauce inspired by traditional Italian fish soup.

Linguine ai Frutti di Mare[1,5,10,12,14] 16
Seafood Linguine
Linguine tossed with a selection of fresh seafood.

Spaghetti alle Vongole[1,5,10,12,14] 21
Spaghetti with Clams
A classic Italian dish featuring fresh clams and delicate Mediterranean flavours.

Linguine con Scampi[1,2,5,10,12] 26
Linguine with Langoustines
Linguine with fresh langoustines, celebrating the delicate sweetness of their meat.

Spaghetti al Pomodoro Fresco[1,5,10] 10
Spaghetti with Fresh Tomatoes
Spaghetti tossed with fresh tomatoes and Mediterranean flavours.

Penne al Pomodoro Fresco[1,5,10] 9
Penne with Fresh Tomatoes
Penne pasta dressed in a light, fresh tomato sauce.

Cover Charge per Person: €3.00 - All prices include service. Half portions or tasting portions are charged at 80% of the full portion price.
FOOD ALLERGIES AND INTOLERANCES
Dear Guests, If you have any food allergies or intolerances, please inform our waiting staff before placing your order.

MAIN COURSES

Gamberoni alla Catalana[2,9] 38
Catalan-Style King Prawn Salad
A long-standing house speciality. Freshly cooked and chilled king prawns served with lettuce, rocket, tomatoes, potatoes and lemon, finished with our homemade olive oil, lemon and parsley dressing.

Scampi alla Catalana[2,9] 38
Catalan-Style Langoustine Salad
Delicate langoustines, freshly cooked and chilled, served on a fresh Mediterranean salad of lettuce, rocket, tomatoes, potatoes and lemon, finished with our signature homemade dressing.

Crostacei Misti alla Catalana[2,9] 40
Catalan-Style Mixed Crustacean Salad

Zuppa di Pesce[1,2,4,5,12,14] 45
Traditional Italian Fish Soup
A rich Mediterranean seafood soup featuring a selection of fish, crustaceans and shellfish.

Gamberoni alla Griglia[2] 36
Grilled King Prawns
Fresh king prawns grilled to bring out their natural sweetness.

Frittura di Pesce Misto[1,2,4,5,14] 21
Mixed Fried Seafood
A selection of seafood, lightly coated and fried until golden and crisp.

Frittura di Calamari[1,5,14] 21
Fried Calamari
Tender calamari, lightly coated and fried until golden.

Frittura di Gamberi e Calamari[1,2,5,14] 21
Fried Prawns and Calamari
A classic combination of prawns and calamari, lightly coated and fried until crisp.

Striped Seabream, White Seabream - Gilthead Sea Bream, European Sea Bass, Greater Amberjack, Blackspot Seabream[4,5,12]
50 - 80 al kg

COOKING METHODS
Oven-Baked, Grilled,
Acqua Pazza Style -
Gently cooked in a light broth with cherry tomatoes.
Salt-Crust Baked
Whole fish baked in a sea salt crust
to preserve its natural flavour and tenderness.

Please ask our staff about today's fresh catch, availability and prices.

SIDE DISHES

Side Dish of the Day 5
A seasonal side dish, freshly prepared by our kitchen

DESSERTS

A selection of desserts lovingly made in our kitchen, from treasured family recipes to seasonal creations.
A sweet taste of our tradition, prepared with care and passion.
Please ask our staff about today's homemade desserts. 7,5

IMPORTANT INFORMATION ABOUT RAW FISH
Fish intended to be consumed raw has undergone preventive freezing treatment to eliminate potential parasites, in accordance with Regulation (EC) No 853/2004, Annex III, Section VIII, Chapter III, Part D.

ALLERGEN LIST
1. Cereals containing gluten and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and prvoducts thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and provvducts thereof
8. Nuts and prodvucts thereof
9. Celery and prodvucts thereof
10. Mustard and ducts thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
13. Lupin and products thereof
14. Molluscs and products thereof

BEVANDE

Acqua 0,75	3
Coca Cola 0,33	3
Coca Cola 1 Lt	5
Birra 0,33	3

Rivolgersi al Personale per la "Carta dei Vini"

Cover Charge per Person: €3.00 - All prices include service. Half portions or tasting portions are charged at 80% of the full portion price.
FOOD ALLERGIES AND INTOLERANCES
Dear Guests, If you have any food allergies or intolerances, please inform our waiting staff before placing your order.