GALIMBERTI PRIVATE DINING

Authentic Italian Private Dining in Dallas-Fort Worth

by Boutique Del Vino Galimberti LLC



THE DETAILS MATTER

Personalized Menu

Ingredient Sourcing

In-Home Preparation

Professional Table Service

Italian Culinary Storytelling

Kitchen Cleanup



ANTIPASTI

GALIMBERTI
PRIVATE DINING

APPETIZERS

MILLEFOGLIE DI PATATE CROCCANTI & RAGÙ DI MANZO



Layers of crisp potatoes, slow-cooked beef ragù and Parmigiano Reggiano.

ORIGIN	Galimberti Private Dining — Chefs Signature
KEY INGREDIENTS	Potatoes · Beef · Parmigiano Reggiano · Rosemary · Extra Virgin Olive Oil
STYLE	SIGNATURE

VITELLO TONNATO



Thinly sliced roasted veal, silky tuna and caper sauce, finished with extra virgin olive oil.

ORIGIN	Piedmont, Northern Italy
KEY INGREDIENTS	Veal · Tuna · Capers · Anchovies · Extra Virgin Olive Oil
STYLE	CLASSIC

BRUSCHETTA CON CAPONATA



Italian bruschetta:
ripe tomato, eggplant, olive taggiasche,onion, fresh ricotta and pine nuts.

ORIGIN	Italian Culinary Tradition
KEY INGREDIENTS	Artisan Bread · Tomatoes · Fresh Ricotta · · Basil · Extra Virgin Olive Oil
STYLE	CLASSIC

PASTA

Handcrafted pasta, made the traditional way and paired with authentic regional ingredients from across Italy.

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TAGLIATELLE AL RAGÙ TOSCANO

Traditional Italian pasta served with a rich, slow-cooked Tuscan beef ragù, prepared with aromatic vegetables, herbs and tomato.

ORIGIN

Tuscany, Central Italy

KEY INGREDIENTS

Beef · Tomato · Onion · Carrot · Celery · Italian Pasta

STYLE

CLASSIC



SPAGHETTI ALLE VONGOLE

Spaghetti with fresh clams, garlic, parsley and extra virgin olive oil, finished with a delicate white wine sauce.

ORIGIN

Southern Italy / Campania

KEY INGREDIENTS

Spaghetti · Clams · Garlic · Parsley · Extra Virgin Olive Oil · White Wine

STYLE

CLASSIC





GALIMBERTI SIGNATURE

SPAGHETTI ALLO SCOGLIO,
MELANZANA CROCCANTE & BASILICO

Spaghetti with clams, mussels, calamari and shrimp, enriched with cherry tomatoes and crispy fried eggplant, served inside a roasted eggplant.

ORIGIN

Italian Coastal Tradition - Galimberti Signature

KEY INGREDIENTS

Spaghetti • Clams • Mussels • Calamari • Shrimp • Eggplant • Cherry Tomatoes

STYLE

SIGNATURE

RISOTTI

Slowly crafted, deeply Italian.

RISOTTO ALLA MILANESE

Classic Milanese risotto slowly cooked to a creamy consistency with saffron. Parmigiano Reggiano and butter.

ORIGIN: Milan, Lombardy

KEY INGREDIENTS:
Carnaroli Rice · Saffron · Parmigiano Reggiano · Butter · Broth

STYLE: CLASSIC



RISOTTO AL BAROLO & FONDUTA DI TALEGGIO

Creamy Carnaroli risotto enriched with Barolo wine and finished with a silky Taleggio fondue.

ORIGIN: Piedmont, Northern Italy

KEY INGREDIENTS:
Carnaroli Rice · Barolo · Taleggio · Parmigiano Reggiano · Butter

STYLE: SIGNATURE / LUXURY



RISOTTO AI FUNGHI & TARTUFO

Carnaroli risotto with wild mushrooms. Parmigiano Reggiano and the delicate aroma of Italian truffle.

ORIGIN: Northern Italian Culinary Tradition

KEY INGREDIENTS:
Carnaroli Rice · Wild Mushrooms · Italian Truffle · Parmigiano Reggiano · Butter

STYLE: LUXURY



RAVIOLI

AGNIOLOTTI DEL PLIN AL BRASATO, BURRO & SALVIA

Delicate Piedmontese agnolotti filled with slow-braised beef, served with brown butter, fresh sage and Parmigiano Reggiano.

ORIGIN

Piedmont, Northern Italy

KEY INGREDIENTS

Fresh Pasta · Braised Beef · Butter · Sage · Parmigiano Reggiano

STYLE

SIGNATURE



SECONDI

MAIN COURSES

Refined Italian mains crafted with premium ingredients and timeless technique.



CARPACCIO DI MANZO, PARMIGIANO, RUCOLA & TARTUFO

Paper-thin slices of premium beef with Parmigiano Reggiano, fresh arugula and Italian truffle.

ORIGIN	Northern Italian Culinary Tradition
KEY INGREDIENTS	Beef · Parmigiano Reggiano · Arugula · Italian Truffle · Extra Virgin Olive Oil
STYLE	LUXURY



ARROSTO DI COPPA DI MAIALE & FUNGHI

Slow-roasted pork coppa served with wild mushrooms and a delicate rosemary jus.

ORIGIN	Italian Culinary Tradition
KEY INGREDIENTS	Pork Coppa · Wild Mushrooms · Rosemary · Garlic · Extra Virgin Olive Oil
STYLE	CLASSIC / RUSTIC ELEGANCE



FILETTO DI BRANZINO

Delicately roasted sea bass fillet, finished with extra virgin olive oil, lemon and fresh herbs.

ORIGIN	Mediterranean / Italian Coastal Cuisine
KEY INGREDIENTS	Sea Bass · Extra Virgin Olive Oil · Lemon · Fresh Herbs
STYLE	ELEGANT / LIGHT

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SECONDI

BRASATO AL BAROLO & POLENTA

Slow-braised beef cooked in Barolo wine until exceptionally tender, served with traditional Piedmontese polenta.

ORIGIN: PIEDMONT, NORTHERN ITALY

KEY INGREDIENTS: BEEF • BAROLO • POLENTA • AROMATIC HERBS

STYLE: SIGNATURE / LUXURY



POLPO & PATATE

Tender octopus served with potatoes, extra virgin olive oil, parsley and Mediterranean herbs.

ORIGIN: ITALIAN COASTAL TRADITION

KEY INGREDIENTS: OCTOPUS • POTATOES • EXTRA VIRGIN OLIVE OIL • PARSLEY • LEMON

STYLE: CLASSIC



DOLCI

Dolci that complete
the Italian experience.

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CROSTATA DI FRUTTA

Delicate Italian pastry filled with silky pastry cream and topped with seasonal fresh fruit.

ORIGIN: ITALIAN PASTRY TRADITION

KEY INGREDIENTS:

Shortcrust Pastry • Pastry Cream • Seasonal Fruit • Vanilla

STYLE: CLASSIC / ELEGANT



CROSTATA AL COCCO & CIOCCOLATO

Buttery Italian shortcrust pastry with coconut and rich chocolate, creating an elegant balance of texture and flavor.

ORIGIN: GALIMBERTI PRIVATE DINING – CHEF'S CREATION

KEY INGREDIENTS:

Shortcrust Pastry • Dark Chocolate • Coconut • Butter • Vanilla

STYLE: SIGNATURE



SALAME DI CIOCCOLATO

Classic Italian chocolate salami made with dark chocolate, butter and crisp biscuits, finished with a delicate dusting of powdered sugar.

ORIGIN: ITALIAN CULINARY TRADITION

KEY INGREDIENTS:

Dark Chocolate • Butter • Italian Biscuits • Cocoa • Powdered Sugar

STYLE: CLASSIC



FUNGHETTI AL CIOCCOLATO & CREMA CHANTILLY

Delicate chocolate mushrooms filled with siky Chantilly cream, creating a playful yet refined Italian-inspired dessert.

ORIGIN: GALIMBERTI PRIVATE DINING – CHEF'S CREATION

KEY INGREDIENTS:

Chocolate • Chantilly Cream • Cocoa • Vanilla

STYLE: SIGNATURE / ARTISTIC

ABOUT GALIMBERTI PRIVATE DINING

Rooted in Italian culinary tradition and inspired by the culture of gathering around the table, Galimberti Private Dining was created to bring an authentic Italian dining experience into the home.

The philosophy is simple: exceptional ingredients, traditional techniques, thoughtful presentation and genuine Italian hospitality.

Every experience is prepared personally and designed around the people sharing the table.



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