

Welcome to Gigi's shared dining,
plates are served as they are ready.

Spuntini

Focaccia Fresh baked focaccia bread served with truffle cream and olive oil	7
Olive marinate Marinated olives with lemon, basil and mint	6
Ostriche di stagione Seasonal oyster	3.5
Ostriche al Crodino Oyster with Crodino granite and infused orange	4
La coppia per fetta 1/2 dozen of seasonal oysters and two glasses of Moët & Chandon champagne	42
Affettati della casa Prosciutto 9.5 Finocchiona 7.5 Capocollo 9.5 Salame al tartufo 9.5 Spianata romana piccante 7.5	9.5
Cavolo Romanesco Romanesco and lime dip topped with roasted pistachio served with chia seed crackers	9.5
Bruschetta al pomodoro Tomato bruschetta with olive oil and basil	8.5
Arancini alla GIGI Arancini served with saffron cream, lemon and parmesan	9.5
Frittura di calamari Fried squid served with spicy tomato cream and lemon	13.5
La Torre di GIGI Assortiment of focaccia, burrata, mixed charcuterie and olives	40

Primi Piatti

Pappardelle al ragu di GIGI Pappardelle with slow cooked ragu, parmesan, lemon and black pepper	18
Spaghetti ai gamberi Spaghetti with shrimp tartare, cherry tomatoes and parsley	19.5
Rigatoni alla peperonata Rigatoni with creamy bell pepper sauce, pecorino and basil oil	17.5
Spaghetti al Pecorino tartufo Spaghetti prepared at your table in a wheel of Pecorino cheese with truffle glaze and black pepper <i>Available from 5:30pm</i>	21

Pizzette

Margherita San Marzano tomato sauce, fiordilatte mozzarella, burrata, parmesan, and basil	14.5
Diavola San Marzano tomato sauce, fiordilatte mozzarella, nduja, spianata romana, padron peppers and parsley	16
Marinara San Marzano tomato sauce, anchovies, capers, olives, cherry tomato, garlic, oregano and lemon olive oil	17
6 Formaggi Creamy sauce, fiordilatte mozzarella, mascarpone, gorgonzola, parmesan, smoked scamorza and lemon thyme	18
Tartufo alla GIGI Creamy truffle sauce, fiordilatte mozzarella, white onions, and egg	18.5

Antipasti Freddi

Carpaccio di Manzo Marinated beef topped with pesto cream, pine nuts and parmesan	14.5
Carpaccio di Manzo XXL	40
Carpaccio di Branzino Seabass carpaccio topped with tomato vinaigrette, lemon and olive oil	16
Crudo di Capesante Scallops marinated in Bergamot garnished with granite of pomegranate and grapefruit	15
Vitello Tonnato Slow roasted veal with tuna crème topped with deep fried cappers, lemon and olive oil	15.5
Insalata di GIGI Burrata wih cherry tomato, basil and balsamic syrup	14.5
Burrata con acciughe Burrata with anchovies, lemon and olive oil	14.5

Antipasti dal Forno

Polpette al pomodoro Meatball in slow cooked tomato sauce topped with foam of smoked potatoes and parmesan	13.5
Cannelloni ricotta e spinaci Cannelloni stuffed with ricotta and spinach, covered with sage infused Hollandaise	14.5
Parmigiana di melanzane de GIGI Roasted eggplant with fiordilatte mozzarella, San Marzano tomato sauce, parmesan and fresh basil	14.5

Formaggi della casa di GIGI

Formaggio di capra Goat cheese served with marinated figs and balsamic syrup	10
Gorgonzola piccante Gorgonzola cheese served with hazelnut coated in smoked chili marmalade and chicory	8

“Essere la ciliegina
sulla torta”

Dolce

Affogato al caffè Tonka bean vanilla ice cream topped with fresh espresso	9.5
Tiramisù GIGI style Fluffy cake with coffee almond foam and cacao	11.5
Meringa al Limone Lemoncurt, bisquit and eggwhite	10.5
Gelato Sundae topped with roasted hazelnuts, chocolate sauce and cacao	9.5
Choux Profiteroles served with raspberry sorbet, roasted pistachio and chocolate sauce	11.5
Sgroppino Lime sorbet whipped with wodka, prosecco and lemon	8.5