



gigi's food menu



antipasti

OLIVE AND BREAD 5

Buttery olives served with hand-stretched crispy homemade bread

GOLDEN FRITTELLE 6

Light fried dough served with zesty garlic aioli

THE MONTANARA 6

Flash-fried dough topped with sweet pomodoro, Grana Padano and fresh basil

CREAMY BURRATA 9

Melted burrata served with charred seasonal vegetables

TAGLIERE SALUMI 11

San Daniele prosciutto, pistachio mortadella, Salame Napoli

TAGLIERE FORMAGGI 11

Gorgonzola, Taleggio DOP, peppery Gustose with arugula and olives

le pizze

MARINARA 8.5

San Marzano tomato, wild oregano, fresh basil, toasted garlic oil,
+ salted anchovies (3)

MARGHERITA 9.5

San Marzano tomato, fior di latte, parmigiano, fresh basil
+ salame (3.5) | spicy salame (3.5) buffalo mozzarella (5) | burrata (5)

SUPER DIAVOLA 16.5

San Marzano tomato, fior di latte, spicy salami, 'nduja, tropea onion

CAPRICCIOSA 17

San Marzano tomato, fior di latte, salame, black olives, tender artichokes, mushrooms

LA NORMA 15

San Marzano tomato, fior di latte, golden fried eggplant, ricotta

PROVOLA E PEPE 14

San Marzano tomato, smokey provola, parmigiano, black pepper

PUTTANESCA 14.5

San Marzano tomato, fior di latte, burst cherry tomatoes, capers, olives,
smoked provola + salted anchovies (3)

POLPETTINE DI NONNA 17

San Marzano tomato, fior di latte, meatballs, ricotta cream

MORTADELLA AND BURRATA (BIANCA) 16

White base: Fior di latte, mortadella, creamy burrata, salty almonds

Vegan: Without cheese or with Vegan Mozzarella

Ask about our special seasonal pizza

dolci

CLASSIC TIRAMISÙ 6

Espresso-soaked layers with mascarpone cream

NUTELLA WITH AMARENA 6

Warm dough filled with vegan Nutella and topped with tart cherries

For food allergy information, please ask a member of staff for the allergens menu