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

le pizza

MARINARA 8.5
San Marzano tomato, wild oregano, toasted garlic oil, fresh basil

MARGHERITA 9.5
San Marzano tomato, fior di latte, parmigiano, fresh basil

SUPER DIAVOLA 16.5
San Marzano tomato, fior di latte, spicy salami, 'nduja, red 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

POLPETTINE DI NONNA 16.5
San Marzano tomato, fior di latte, meatballs, ricotta cream

MORTADELLA AND BURRATA (BIANCA) 16
White base: Fior di latte, mortadella, creamy burrata, toasted almonds

4 FORMAGGI 15
Fior di latte, gorgonzola, provola, parmigiana, roasted walnuts

Vegan: Without cheese or with Vegan Mozzarella

extra

ANCHOVIES 3 | SALAMI 3.5 | SALAMI SPICY 3.5

BUFALA (125gr) 5 | BURRATA (125gr) 5

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