

## Antipasti - To Share or Not To?

GIGI BRUSCHETTA.....	170
We thought our bruschetta could use a little extra oomph. That's why we added some stracciatella, 'nduja sausage, slow cooked peppers, lemon zest and oregano.	
FRITTO MISTO.....	260
Calamari and prawns walk into a bar. Things got a little heated. Our <b>deep-fried calamari and prawns</b> with lemon and caper aioli is no joke.	
BEEF CARPACCIO.....	340
Where's the beef? On your plate and ready to be eaten with gusto. Thinly sliced raw Argentinian beef fillet, lemon and truffle dressing, crispy potato, rocket, parmesan.	
LA BURRATA.....	370
Creamy burrata with marinated tomatoes, crisps sourdough, soft herbs, pickled shallot and olive oil.	
CAULIFLOWER POWER.....	190
Sicillian style <b>wood-roasted cauliflower</b> , sweet and sour raisins, pine nuts, spicy pangrattato, dill and saffron emulsion.	
VITELLO TONNATO.....	380
Poached Dutch <b>veal</b> , <b>tuna dressing</b> , celery, radish and parsley.	
THE COLOSSEUM.....	260
<b>Endive</b> and radicchio leaves, Roman-style <b>anchovy dressing</b> , capers, soft boiled egg. When in Rome, eat as the Romans do.	
OCTOPUS'S GARDEN.....	550
<b>Grilled octopus</b> tentacle and broccolini, spicy and soft Calabrian salami, rouille.	
PROSCIUTTO DI PARMA.....	320
We're serving 18-month <b>Parma Ham</b> with Nocellara green olives. Let no one say we can't ham it up!	
SALUMI BOARD.....	350
A board of San Daniele prosciutto, speck, coppa and salami, Nocellara olives and pickles.	

## Pizzette - Like Pizza (But Smaller)

GIGI MARGHERITA.....	160
San Marzano tomato, fior di latte mozzarella and basil.	
PUTTANESCA.....	185
San Marzano tomato, white anchovies, capers, pepperoncino, Taggiasca olives.	
CRUDO.....	250
San Marzano tomato, fior di latte mozzarella, Parma ham, rocket, parmesan.	
GORGONZOLA BLUES.....	270
Gorgonzola cheese, fior de latte mozzarella, Speck ham, figs, honey, arugula.	
CALABRESE.....	220
San Marzano tomato, fior di latte mozzarella, 'nduja sausage, roast peppers, red onion, basil and oregano. Fresh with a kick, we love this dish.	
TARTUFO NERO.....	240
Mascarpone, scamorza, tartufata, mushrooms. If you're looking for truffle, you came to the right place	



OPENED BY A GROUP OF FRIENDS, GIGI IS A LIGHT-HEARTED COLORFUL CANTINA SERVING HOME-STYLE ITALIAN DISHES TO SHARE OR SAVOR SOLO. MANGIAMO

Primi - All our pasta dishes can be ordered as individual and sharing portions

PESTO IS THE BESTO.....	250 / 470
Trofie <b>pasta</b> and fresh <b>pesto</b> served Italian-style with French beans and potatoes.	
GIGI CARBONARA.....	260 / 490
Bucatini dressed with egg yolk, parmesan, crispy guanciale (pork jowl bacon) and freshly cracked pepper.	
HOLY VONGOLE.....	280 / 530
Fresh and tasty Italian <b>clams</b> steamed with white wine and garlic served with <b>linguine</b> , chopped parsley and olive oil. We'd keep this dish all to ourselves, but that would be shellfish.	
MARE NOSTRUM.....	310 / 590
Hand-made tagliatelle pasta, clams, prawns, squid, white wine, cherry tomatoes, zucchini, chilli and basil.	
AGNOLOTTI DEL PIN.....	240 / 450
<b>Hand-made stuffed pasta</b> with prosciutto, mortadella and parmesan served with sage butter. Now this is what we call the stuff of dreams.	
RAGU.....	360 / 690
<b>Rigatoni</b> , slow cooked beef cheek, red wine ragu sauce. Succumb to the <b>Bolognese</b> craze!	

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

## Secondi

POLLO MILANESE.....	320
<b>Crispy fried breaded chicken</b> breast, deep-fried capers, citrus-dressed baby gem lettuce, radish, walnuts and ricotta salad.	
THE CHOP.....	490
Grilled Sloane's <b>pork chop</b> , roasted potatoes and cherry tomatoes, salsa verde.	
GIGI RIB-EYE.....	790
200g sliced <b>AUS Black Angus rib-eye</b> , roasted vegetables, brown butter and apple balsamic dressing.	
ACQUA PAZZA SEAFOOD.....	460
<b>White snapper, squid, prawns, clams</b> in "crazy water", gremolata, toasted sourdough.	
BILLY BASS.....	420
<b>Grilled sea bass</b> , cherry tomatoes, Taggiasca olives, capers, parsley, garlic spinach.	

## Contorni-The sides

INSALATA MISTA.....	120
A colourful selection of <b>green leaves</b> , herbs, tomato, cucumber and radish with a lemon dressing. If you could plate summer time, this would be it.	
HOT BROCC.....	140
<b>Grilled broccolini</b> with spicy tomato soffritto, parmesan.	
ROASTED VEGGIES.....	160
Wood-roasted <b>Mediterranean vegetables</b> , coriander seeds, basil, olive oil.	
PATATE FRITTE.....	120
Crispy fried <b>potatoes wedges</b> , rosemary and pepperoncino and aioli.	

## Dolci

GIGI TIRAMISU.....	210
Light and airy layers of coffee and Marsala soaked savoiardi biscuits, mascarpone cream, chocolate. This dish is so dreamy...like a young Isabella Rosellini.	
GIANDUJA BUDINO.....	180
Luxurious chocolate ganache, hazelnut cream, hazelnut croccante, chocolate crumbs and tuile. We're nuts for chocolate!	
CROSTATE AL LIMONE.....	170
Shortcrust pastry with zesty, sweet and sharp lemon filling and citrus cream.	
AFFOGATO.....	140
Nothing's better than a scoop of vanilla ice cream and a shot of espresso. Affogetta bout it!	
GELATO / SORBETS PER SCOOP.....	90
Chocolate, vanilla, hazelnut, yoghurt with blueberry, coconut, raspberry, mango, passion fruit.	