

# Gigi

OPENED BY A GROUP OF FRIENDS,

GIGI IS A LIGHT-HEARTED

COLORFUL CANTINA SERVING

HOME-STYLE ITALIAN DISHES

TO SHARE OR SAVOR SOLO.

MANGIAMO.

## Antipasti - To Share or Not To?

GIGI BRUSCHETTA.....	190
A bruschetta plus stracciatella, 'nduja sausage, slow cooked peppers, lemon zest and oregano.	
CALAMARI FRITTI.....	290
Deep-fried calamari with lemon and caper aioli.	
VEGAN PANZANELLA.....	275
Tomato salad Tuscan style, with sourdough, grilled peppers, capers and basil.	
BEEF TARTARE.....	375
Chopped Australian flank steak, cured egg yolk, parmesan crisps, rocket.	
OYSTERS.....	(3) 270 / (6) 490
Fines de Claire no.3 served with shallot vinegar, Thai seafood sauce and lemon.	
BEEF CARPACCIO.....	380
Thinly sliced raw Argentinian beef fillet, lemon and truffle dressing, crispy potato, rocket and parmesan.	
LA BURRATA.....	395
Creamy burrata with marinated tomatoes, crisp sourdough, soft herbs, pickled shallot and olive oil.	
CAULIFLOWER POWER.....	210
Sicilian style wood-roasted cauliflower, sweet and sour raisins, pine nuts, spicy pangrattato, dill and saffron emulsion.	
THE COLOSSEUM.....	285
Endive and radicchio leaves, Roman-style anchovy dressing, capers, soft boiled egg.	
OCTOPUS'S GARDEN.....	590
Grilled octopus tentacle and broccolini, spicy and soft Calabrian salami, rouille.	
PROSCIUTTO DI PARMA.....	360
We're serving 18-month Parma Ham with Cerignola green olives. Let no one say we can't ham it up!	
SALUMI BOARD.....	395
A board of San Daniele prosciutto, speck, coppa and salami, Nocellara olives and pickles.	
FORMAGGI BOARD.....	420
Fresh goat cheese, gorgonzola, parmesan, pecorino, crackers, nuts and dry fruits.	

## Pizzette - Like Pizza (But Smaller)

GIGI MARGHERITA.....	175
San Marzano tomato, fior di latte mozzarella and basil.	
BURRATA AND PROSCIUTTO.....	295
Pizza bread with burrata, 18-month prosciutto and rocket.	
PUTTANESCA.....	210
San Marzano tomato, white anchovies, capers, pepperoncino, Taggiasca olives.	
GORGONZOLA BLUES.....	285
Gorgonzola cheese, fior de latte mozzarella, Speck ham, figs, honey, arugula.	
5 CHEESE'N ONION.....	260
Mozza, Mascarpone, Tallegio, Gorgonzola and Provolone, roast red onion and thyme.	
CALABRESE.....	245
San Marzano tomato, fior di latte mozzarella, 'nduja sausage, roast peppers, red onion, basil and oregano.	
AMERICANA (SOME LIKE IT HOT).....	255
Just fior di latte, San Marzano tomato and spicy salami. Ask for some of our pickled jalapeno if you like it HOT!	
TARTUFO NERO.....	270
Mascarpone, scamorza, tartufata, mushrooms. You were looking for truffle?	

## Primi - Individual or Sharing Portions?

PESTO IS THE BESTO.....	270 / 520
Fusilli pasta and fresh pesto served Italian-style with French beans and potatoes.	
GIGI CARBONARA.....	280 / 540
Bucatini dressed with egg yolk, parmesan, crispy guanciale - that's pork jowl bacon - and freshly cracked pepper.	
PENNE ARRABIATA - HOW ANGRY ARE YOU?.....	250 / 480
Our garlic and basil spiked tomato sauce comes in 3 levels of heat: calm, angry or smokin'.	
PAPPARDELLE ROSA.....	280 / 540
Flat ribbons of pasta with tomato, cream, pancetta and a pinch of chilli. A Tuscan favorite. Vegetarian option available.	
SPINACH AND RICOTTA RAVIOLI.....	270 / 520
Handmade pasta stuffed with spinach and ricotta, flaked almonds, sage butter and parmesan.	
HOLY VONGOLE.....	300 / 580
Fresh and tasty Italian clams steamed with white wine and garlic served with linguine, chopped parsley and olive oil.	
FRUTTI DI MARE.....	330 / 640
Hand-made tagliatelle pasta, clams, prawns, squid, white wine, cherry tomatoes, zucchini, chilli and basil.	
AGNOLOTTI DEL PLIN.....	260 / 500
Hand-made stuffed pasta with prosciutto, mortadella and parmesan served with sage butter.	
RAGU.....	380 / 740
Rigatoni, slow cooked beef cheek and red wine ragu sauce.	

## Secondi

POLLO MILANESE.....	345
Crispy fried breaded chicken breast, deep-fried capers, citrus-dressed baby gem lettuce, radish and ricotta salad.	
THE CHOP.....	520
Grilled Sloane's pork chop, roasted potatoes and cherry tomatoes, salsa verde.	
RIB-EYE ALLA GRIGLIA.....	790
200g sliced AUS Black Angus rib-eye, roasted vegetables, brown butter and apple, balsamic dressing.	
GIGI BOUILLABAISSE.....	475
White snapper, squid, prawns, clams in "crazy water", gremolata, toasted sourdough.	
BILLY BASS.....	460
Grilled sea bass, cherry tomatoes, Taggiasca olives, capers, parsley, garlic spinach.	

## Contorni - The Sides

INSALATA MISTA.....	120
Colourful selection of green leaves, herbs, tomato, cucumber, radish, lemon dressing.	
HOT BROCC.....	140
Grilled broccolini with spicy tomato soffrito, parmesan.	
ROASTED VEGGIES.....	160
Wood-roasted Mediterranean vegetables, coriander seeds, basil, olive oil.	
PATATE FRITTE.....	120
Crispy fried potatoes wedges, rosemary and pepperoncino and aioli.	

## Dolci

GIGI TIRAMISU.....	220
Light and airy layers of coffee and Marsala soaked savoiardi biscuits, mascarpone cream, chocolate.	
RED BERRIES PANNA COTTA.....	190
Set vanilla cream with strawberries, cookie crumbs and raspberry sorbet.	
GIANDUJA BUDINO.....	200
Chocolate ganache, hazelnut cream and croccante, chocolate crumbs and tuile.	
CROSTATE AL LIMONE.....	195
Pastry with 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, pistachio, amarena. Raspberry, mango, passion fruit.	

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