

Gigi

Tuesday to Sunday 11.30am till late

ANTIPASTI

- ANCHOVIES APERITIVO**.....280
Sourdough bread, **Sicilian anchovies** fillets in parsley pesto, Chef's bell peppers butter.
- CALAMARI FRITTI**.....290
Deep-fried calamari with Sriracha mayo, lemon and caper aioli.
- OYSTERS**.....(3) 270 / (6) 490
Fines de Claire no. 3 served with shallot vinegar, Thai seafood sauce and lemon.
- GIGI BRUSCHETTA**.....210
A bruschetta plus stracciatella, 'nduja sausage, slow cooked peppers, lemon zest and oregano.
- MACKEREL CROSTINO**.....260
A bread slice topped with smoked king **mackerel**, herbed **cream cheese**, blistered cherry tomatoes, roasted almonds, dill.
- BRUSCHETTA AL SALMONE**.....290
Home-smoked salmon, burrata, chives and dill on sourdough bread.
- EGGPLANT PARMIGIANA**.....190
Eggplant, tomato sauce, smoked scamorza, parmigiano, basil, salsa verde.
- CAULIFLOWER POWER**.....240
Sicilian style **wood-roasted cauliflower**, sweet and sour raisins, pine nuts, spicy pangrattato, dill and saffron sauce.
- LA BURRATA**.....395
Creamy burrata with marinated tomatoes, crisp sourdough, soft herbs, pickled shallot and olive oil.
- VEGAN PANZANELLA**.....290
Cherry and beef-heart tomatoes salad Tuscan style, with sourdough, grilled peppers, pickled shallots, capers and basil.
- COLOSSEUM SALAD**.....285
Endive and radicchio leaves, Roman-style **anchovy dressing**, capers, soft boiled egg.

- ITALIAN BEEF TARTARE**.....480
Chopped AUS Black Angus flank steak with its 3 Italian sauces: rocket pesto, burrata cream and 'nduja sauce.
- BEEF CARPACCIO**.....410
Thinly sliced raw **Argentinian beef fillet**, lemon and truffle dressing, crispy potato, rocket and parmesan.
- VITELLO TONNATO**.....395
Thinly sliced roasted **veal loin with tuna sauce**, celery and capers buds.
- PROSCIUTTO DI PARMA**.....380
We're serving 18-month **Parma Ham** with Cerignola green olives. Let no one say we can't ham it up!
- SALUMI BOARD**.....410
A board of San Daniele prosciutto, speck, coppa and salami, Cerignola olives and pickles.
- FORMAGGI BOARD**.....450
Fresh goat cheese, gorgonzola, parmesan, pecorino, crackers, nuts and dry fruits.



PANE

- BREAD PICCANTE**.....110
Homemade sourdough, pistachio and garlic spicy pesto.
- PIZZA BREAD**.....90
Our famous pizza dough seasoned with olive oil and rosemary.
- CROSTINI**.....50
Crispy foccacia sticks baked in our pizza oven.

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

Individual or Sharing Portions?

Dry pasta

PESTO IS THE BESTO.....270 / 520
Fusilli pasta and fresh **basil pesto** served Italian-style with French beans and potatoes.

GIGI CARBONARA.....290 / 560
Bucatini dressed with egg yolk, parmesan, **crispy guanciale** - that's pork jowl bacon - and freshly cracked pepper.

FUSILLI ARRABIATA.....275 / 530
Our garlic and basil spiked **Piennolo tomatoes** sauce, with ricotta salata. Comes in 3 levels of heat: calm, angry or smokin'.

HOLY VONGOLE.....300 / 580
Fresh and tasty **clams** steamed with white wine and garlic served with **linguine**, chopped parsley, cherry tomatoes and chili oil.

PRAWNS LINGUINE....620 / 1,150
Linguine tossed with **Tiger Prawns**, pomodorini white wine, garlic, chili and basil. Tell us how spicy you'll like it!

SPAGHETTI AMALFI.....340 / 660
Organic lemons, **pecorino cheese**, stracciatella, anchovy drippings, parsley and mint pesto. Vegetarian option available

RAGU.....380 / 740
Paccheri pasta, slow cooked beef cheek and red wine ragu sauce.

Fresh, homemade pasta

TRUFFLE FETTUCINE.....420 / 820
Fresh fettuccine pasta, creamy truffle sauce and grated summer black truffle.

PAPPARDELLE ROSA.....300 / 580
Flat ribbons of pasta with tomato, cream, pancetta and a pinch of chili. Vegetarian option available

SPINACH RICOTTA RAVIOLI.....290 / 560
Handmade pasta stuffed with spinach and ricotta, flaked almonds, sage butter and parmesan.

CRAB FETTUCCINE.....380 / 740
Fresh fettuccine pasta, **crab meat**, chili, pecorino cheese, corn, fresh basil, topped with fried **soft shell crab**.

AGNOLOTTI DEL PLIN....280 / 540
Handmade stuffed pasta with pork loin, prosciutto, mortadella and parmesan, served with sage butter.

Al forno

SAY CHEESE GNOCCHI.....330
Gluten free gnocchetti and bechamel baked with four cheese sauce and almond crumbs.

LASAGNA AL SALMONE.....375
Homemade lasagna with hot smoked salmon chunks, bechamel, scamorza cheese and spinach.

BEEF CANNELLONI.....395
Fresh cannelloni filled with ricotta and braised beef, baked with Pomarola sauce, bechamel, topped with stretchy mozzarella.

Join us for Saturday and Sunday brunch, you'll love it...

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

SECONDI

POLLO MILANESE.....395
Crispy fried breaded chicken breast, deepfried capers, citrus-dressed baby gem lettuce, radish and ricotta salad.

THE CHOP.....590
Grilled **Sloane's pork chop**, roasted potatoes and cherry tomatoes, salsa verde.

RIB-EYE ALLA GRIGLIA 850 / 2,500
200gr / 600gr sliced **AUS Black Angus rib-eye**, roasted vegetables, rosemary and balsamic sauce. Add one side of your choice when ordering the sharing rib-eye.

NEW ZEALAND LAMB RUMP.....695
Tender and juicy baked **lamb rump from New Zealand**, artichokes fricassée, mint and mascarpone sauce.

GIGI OSSO BUCO.....780
Veal shanks, slow cooked to perfect tenderness in herbs, red wine and tomato sauce. Served with piping hot polenta and gremolata.

MUSSELS AND CLAMS POT.....560
Fresh mussels and clams sautéed in white wine, garlic and 'nduja sausage, barley, cherry tomatoes, lemon slices, croutons, fresh herbs.

BILLY BASS.....495
Grilled sea bass, cherry tomatoes, Taggiasca olives, capers, parsley, garlic spinach.

BAKED SALMON.....590
Baked salmon fillet, grilled broccolini and asparagus, wine turmeric reduction and salted ricotta.

CONTORNI

The Sides

INSALATA MISTA.....120
Colourful selection of **green leaves**, herbs, tomato, cucumber, radish, lemon dressing.

TRUFFLED POLENTA.....150
Milan's classic polenta perked up with a dollop of black truffle purée and grated parmesan cheese.

HOT BROCC.....200
Grilled broccolini with spicy tomato soffritto, parmesan.

ROASTED VEGGIES.....180
Wood roasted **Mediterranean vegetables**, fresh oregano and basil, olive oil.

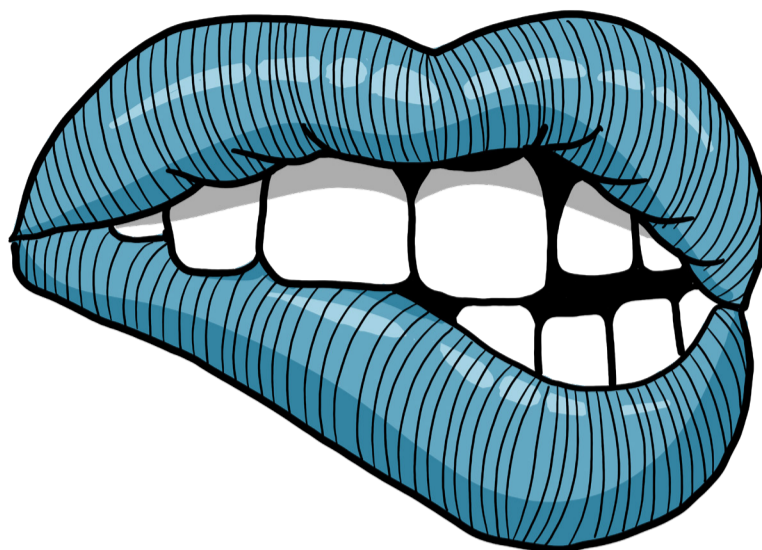
PATATE FRITTE.....120
Crispy fried **potatoes wedges**, rosemary, peperoncino and aioli.

ROASTED POTATOES.....120
Baked **baby potatoes** slightly crushed.

GARLIC SPINACH.....120
Fresh spinach cooked with garlic and olive oil.

ARTICHOKES FRICASSÉE.....180
Artichokes, soffritto, egg yolk, pecorino, mint.

GRILLED LEEKS.....180
Organic leeks topped with 'nduja and pecorino.



PIZZETTE Like a Pizza (but smaller)

GIGI MARGHERITA.....195
San Marzano tomato sauce, fior di latte mozzarella, basil.

BURRATA AND PROSCIUTTO...315
Pizza bread with burrata, 18-month prosciutto and rocket.

GORGONZOLA BLUES.....285
Gorgonzola cheese, fior di latte mozzarella, speck ham, dry figs, honey, arugula.

5 CHEESE 'N ONION.....295
Mozzarella, mascarpone, taleggio, gorgonzola and provolone, roast red onion, thyme.

CALABRESE.....255
San Marzano tomato sauce, fior di latte mozzarella, 'nduja sausage, toasted peppers, red onion, basil and oregano.

SALMONE.....280
Homemade dill crème fraiche, cured salmon, pickled shallot, capers, rocket lemon.

AMERICANA (SOME LIKE IT HOT)...280
Just fior di latte mozzarella, San Marzano tomato sauce and spicy salami. Add some jalapenos if you like it HOT!

TARTUFO NERO.....290
Mascarpone, scamorza, tartufata, mushrooms. You were looking for truffle?

MORTADELLA 'N STRACCIATELLA...310
Mortadella I.G.P., mozzarella, stracciatella, pistachio pesto, olive oil.

ARTICHOKES.....310
Plant-based with San Marzano tomato, **vegan mozzarella**, artichokes purée, rocket leaves, grilled artichokes.

SPECK CALZONE.....290
With red radicchio and lots of taleggio and mozzarella cheese. Served with rocket leaves in balsamic dressing.

DOLCI

GIGI TIRAMISU.....220
Light and airy layers of coffee and Marsala soaked savoiardi biscuits, mascarpone cream, chocolate.

PISTACHIO SEMIFREDDO.....240
A classic, with Amarena cherry sauce and coated pistachios.

GIANDUJA BUDINO.....220
Chocolate ganache, hazelnut cream and croccante, chocolate crumbs and tuile.

CROSTATA AL LIMONE.....200
Sablé crust with lemon filling and citrus cream.

BABÀ AL RUM.....220 / 790
Soft Babà generously soaked in Matusalem rum, vanilla chantilly, fresh strawberries. Giant babà option to share the guilty pleasure!

BELLA NUTELLA.....275
Nutella and mascarpone meringue pizza with fresh strawberries and hazelnut cream.

ORANGE AND ALMOND TORTA...220
Plant-based and gluten free, orange pulp, natural coconut flower sugar, almond flour, dry coconut, served with passion fruit sherbet on hazelnut powder.

AFFOGATO.....150
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, salted caramel, hazelnut, yoghurt with blueberry, pistachio, amarena / Raspberry, lemon, mango, passion fruit.

Gigi can also deliver to your door

