

Gigi

DINING HALL + BAR

Tuesday to Sunday 11.30am till late

ANTIPASTI

- ANCHOVIES APERITIVO.....250
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) 510
Fines de Claire no. 3 served with shallot vinegar, Thai seafood sauce and lemon.
- GIGI BRUSCHETTA.....230
A bruschetta plus stracciatella, 'nduja sausage, slow cooked peppers, lemon zest and oregano.
- PRAWNS ON BRIOCHE.....380
Brioche bread, **marinated raw prawns**, burrata, truffle.
- add 3g of fresh truffle.....390
- SALMON CROSTINO.....290
Home-smoked salmon, burrata, chives and dill on sourdough bread.
- EGGPLANT PARMIGIANA 🌿.....220
Eggplant, tomato sauce, smoked scamorza, parmigiano, basil, salsa verde.
- CAULIFLOWER POWER 🌿.....260
Sicilian style **wood-roasted cauliflower**, sweet and sour raisins, pine nuts, spicy pangrattato, dill and saffron mayonnaise.
- LA BURRATA 🌿.....410
Creamy burrata with marinated tomatoes, crisp sourdough, soft herbs, pickled shallot and olive oil.
- PANZANELLA 🌸.....290
Cherry and beef-heart tomatoes salad Tuscan style, with sourdough, grilled peppers, pickled shallots, capers and basil.
- COLOSSEUM SALAD.....310
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.....450
Thinly sliced raw **Argentinian beef fillet**, lemon and truffle dressing, crispy potato, rocket and parmesan.
- add 3g of fresh truffle.....390
- VITELLO TONNATO.....395
Thinly sliced roasted **veal loin with tuna sauce**, celery and pink radish.
- MORTADELLA BOARD.....280
Mortadella IGP, stracciatella, pistachios, foccacia.
- add 3g of fresh truffle.....390
- PROSCIUTTO DI PARMA.....380
We're serving 18-months **Parma Ham** with Cerignola green olives. Let no one say we can't ham it up!
- SALUMI BOARD.....410
A board of Parma 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.
- FOCCACIA 🌸.....50
Homemade foccacia with love!

PRIMI

Individual or sharing portions.
Gluten-free pasta available.

Dry pasta

- PESTO IS THE BESTO 🌿 280 / 540
Fusilli pasta and fresh **basil pesto** served Italian-style with French beans and potatoes.
- add burrata.....150 / 280
- GIGI CARBONARA.....300 / 580
Bucatini dressed with egg yolk, parmesan, **crispy guanciale** (that's pork jowl bacon) and freshly cracked pepper.
- FUSILLI ARRABIATA 🌿285 / 550
Our garlic and basil spiked **Piennolo tomatoes** sauce, with ricotta salata. Tell us how spicy you like it.
- add burrata.....150 / 280
- add 'nduja.....75 / 130
- 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!

- LEMON & BURRATA.....340 / 660
Spaghetti, organic lemons, pecorino cheese, burrata, anchovy drippings, parsley and mint pesto. Vegetarian option available 🌿
- add burrata.....150 / 280
- RAGÙ.....420 / 820
Paccheri pasta, slow cooked beef cheek and red wine ragu sauce.

Fresh, homemade pasta

- TRUFFLE FETTUCINE 🌿450 / 880
Fresh fettuccine pasta, creamy truffle sauce and grated summer black truffle.
- add 3g of fresh truffle.....390
- 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 FETTUCINE.....420 / 820
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 🌿350
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.
- KALE PESTO CANNELLONI 🌸.....395
Fresh cannelloni filled with kale pesto, cashew nuts bechamel, potatoes, pine nuts, string beans and tomato sauce.

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

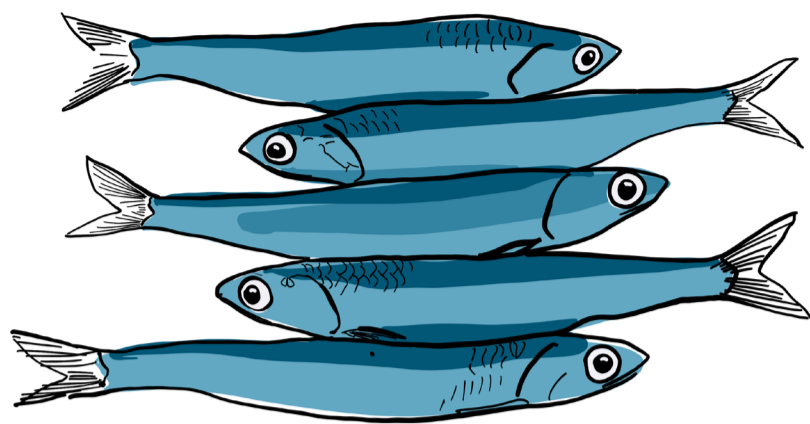
SECONDI

- POLLO MILANESE**.....420
Crispy fried breaded chicken breast, deepfried capers, citrus-dressed baby gem lettuce, radish and ricotta salad.
- THE CHOP**.....690
Grilled **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.
- add 3g of fresh truffle.....390
- NEW ZEALAND LAMB RUMP**.....695
Tender and juicy baked **lamb rump from New Zealand**, artichokes fricassée, mint and mascarpone sauce.
- GIGI OSSO BUCO**.....960
Veal shank and its bone marrow, slow cooked to perfect tenderness in herbs, red wine and tomato sauce. Served with piping hot polenta and gremolada.
- 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**.....510
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** 🌸.....150
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.
- add 3g of fresh truffle.....390
- HOT BROCC** 🌿.....210
Grilled broccolini with spicy tomato soffritto, parmesan.
- ROASTED VEGGIES** 🌸.....210
Wood roasted **Mediterranean vegetables**, fresh oregano and basil, olive oil.
- PATATE FRITTE** 🌸.....150
Crispy fried **potatoes wedges**, rosemary, peperoncino and aioli.
- ROASTED POTATOES** 🌸.....120
Baked **baby potatoes** slightly crushed.
- GARLIC SPINACH** 🌸.....150
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**...330
Pizza bread with burrata, 18 months ham and rocket.
- 5 CHEESE 'N ONION** 🌿.....295
Mozzarella, mascarpone, taleggio, gorgonzola and provolone, roasted red onion, thyme.
- BIANCA**.....290
Ricotta, Italian sausage, porcinis, rocket.
- CALABRESE**.....260
San Marzano tomato sauce, fior di latte mozzarella, 'nduja sausage, toasted peppers, red onion, basil and oregano.
- SALMONE**.....310
Homemade dill crème fraiche, cured salmon, pickled shallots, capers, rocket.
- AMERICANA** (SOME LIKE IT HOT)...280
Just fior di latte mozzarella, San Marzano tomato sauce and spicy salami.
Ask for some of our pickled jalapeños if you like it HOT!
- TARTUFO NERO** 🌿.....290
Mascarpone, scamorza, tartufata, mushrooms. You were looking for truffle?
- add 3g of fresh truffle.....390
- MORTADELLA TRUFFLE**.....380
Truffle-mascarpone cream, mortadella, burrata, truffle, oregano.
- add 3g of fresh truffle.....390
- ARTICHOKES** 🌸.....310
Plant-based with San Marzano tomato, **vegan mozzarella**, artichokes purée, rocket leaves and grilled artichokes.
- BROC N'ROLL**.....260
Broccolini cream, scarmoza, grilled broccolini, anchovies.

DOLCI

- GIGI TIRAMISU**.....240
Light and airy layers of coffee and Marsala soaked savoiardi biscuits, mascarpone cream, chocolate.
- NOT A PAVLOVA**.....260
Yoghurt, meringue, fresh mango and passion fruits, hazelnut granola, honey.
- CROSTATA AL LIMONE**.....200
Sablé crust with lemon filling and citrus cream.
- BABÀ AL RUM**.....240 / 790
Soft Babà generously soaked in Matusalem rum, vanilla chantilly, fresh strawberries.
Giant babà option to share the guilty pleasure!
- CHOCO-LOVE TART**.....240
Crumble crust, chocolate mousse, Italian meringue, pistachios.
- BELLA NUTELLA**.....290
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.
- BANG BANG**.....220
A shot of liquor with scoop of ice cream.
Campari, raspberry – Vodka, salted caramel – Chardonnay, pistachio – Amaro, vanilla
- 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.



🌿 VEGETARIAN

🌸 VEGAN