

Gigi's cocktails

TRAMONTO TOSCANO 23

Fino sherry, wine, grapefruit

CAPRI FIZZ 24

Gin, elderflower, orange

ALBA NEL SUD 24

Tequila, pineapple, honey, bell pepper

FELICITA' 24

Vodka, cucumber, citrus, gingerbeer

LA BAMBOLA 26

Tequila, mezcal, watermelon, Italian liqueur

SGROPPINO/ SGROPPINO ALLA GRANDE 25/100

Limoncello, Italian liqueur, sorbet & bubbles

Gigi's favorites

IL BELLINI DI GIGI 22

Peach liqueur, peach puree, bubbles

LIMONCELLO DI GIGI SPRITZ 25

Gigi limoncello, bergamot liqueur, bubbles

AMORE DA SORRENTO 23

Gin, coffee, vermouth, Italian bitters, raspberry & blackberry liqueur

Gigi's mocktails

AMALFI TONICO 15

Non alcoholic aperitif, bitter lemon, bubbles

BREZZA SICILIANA 15

Blood orange, grapefruit, coriander

AMARETTO-NONI 15

Non-alcoholic Amaretti, orange, chamomille

ALBERO DI NAPOLI 15

Pineapple, orange, coconut

BELLI-NO 15

Peach puree, bubbles

LIMONCELLO DI GIGI (NON ALCOHOLIC) 17

Light and citrus flavors

ANGURIA SPRITZ 18

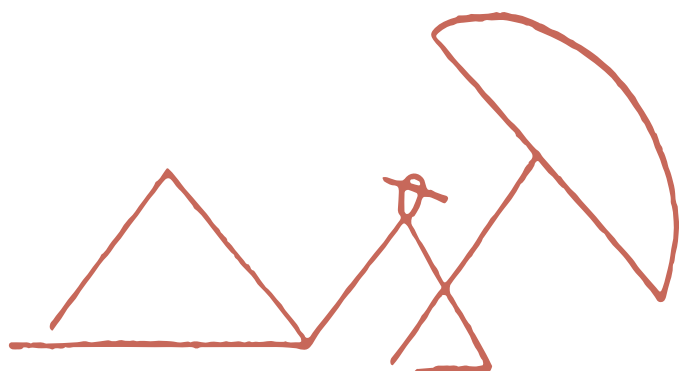
Non alcoholic Italian aperitif, watermelon RedBull, verjuice, basil, blood orange

Alla grande!

LES TABLES PARIS SOCIETY

*Mun - Beau CoCo - Girafe - Monsieur Bleu - Dar Mima - Bonnie - Apicius
Louie - Perruche - Il Bambini Club - Le Piaf - Mondaine - Maison Revka - Maxim's
La Suite - Laurent - Baronne*

All prices above are inclusive of VAT and exclusive of 8% service charge



LUNCH
and
DINNER

Gigi
Rigolatto

Antipasti

PARMIGIANO REGGIANO E ACETO BALSAMICO 18
36 months aged Parmigiano Reggiano, extra old balsamic vinegar (V, D)

BURRATA E POMODORI 32
Burrata cheese, roasted datterino, basil pesto (V, D, N)

POLIPO E PATATE 34
Warm thin sliced octopus, purple potatoes, taggiasca olives, sundried tomatoes, basil leaves (SF)

ARANCINI AL TARTUFO 23
Truffle and mushroom arancini, whipped ricotta (G, D, E, SF)

MELANZANE ALLA PARMIGIANA 24
Baked eggplant parmigiana (D, G, V)

VITELLO TONNATO 32
Thinly sliced beef, tuna sauce, fried capers, celery salad (D, SF, E)

CALAMARI FRITTI 20
Fried Patagonian calamari, lemon mayo (D, G, E, SF)

Pizza

BURRATA 32
Tomato sauce, oregano, basil, Parmigiano Reggiano, burrata cheese (V, D, G)

TARTUFO 58
Parmigiano Reggiano, truffle stracciatella, fresh chives, seasonal black truffle (D, G, SF)

Caviars

OSCIETRA 50/100G
50gr: 250 - 100gr: 510

ROYAL BELUGA 50/100G
50gr: 675 - 100gr: 1400

OYSTERS 21/EACH

ALLERGENS

*V- Suitable for vegetarians
N- Nuts*

*SF- Seafood
E- Egg*

*D- Dairy
G- Gluten*

S - Shellfish

Insalate

RIVIERA 39

Tuna ventresca, baby lettuce, green beans, baby potatoes, soft boiled eggs, taggiasca olives, Parmigiano Reggiano dressing (D, E, SF)

POMODORI DELLA NONNA 25

Seasonal tomatoes, basil leaves (V)

CARCIOFI E PARMIGIANO REGGIANO 38

Violet baby artichokes, Parmigiano Reggiano, truffle balsamic dressing (V, D)

FAGIOLINI VERDI 30

Green beans, pecorino cheese, pistachio (V, D, N)

CAPRESE 500G 62

Buffalo treccia, candy tomatoes, oregano (V, D)

Crudi

ORATA 32

Sea bream carpaccio, lemon, basil (D, SF)

RICCIOLA 44

Yellowtail carpaccio, grapefruit dressing, fresh thyme, espelette chilli (SF)

CAPELANTE 42

Sea scallop carpaccio, truffle dressing, lime (SF)

GAMBERO ROSSO 48

Red Mazara prawns carpaccio, lemon oil, espelette chilli (S, SF)

TONNO ROSSO 44

Bluefin tuna tartar, avocado, basil, caviar (SF)

CARPACCIO DI FASSONA 32

Fassona beef carpaccio, Grana Padano, rocket leaves (D)

Pasta & Risotti

RIGATONI ARRABBIATA 28

Rigatoni pasta, spicy tomato, Parmigiano Reggiano (V, D, G)

GNOCCHI AL TARTUFO 58

Potato gnocchi, sage, seasonal truffle (D, G, SF)

SPAGHETTI ALLE VONGOLE 39

Spaghetti pasta, clams, parsley, garlic (D, G, SF)

MEZZI PACCHERI AI GAMBERI ROSSI 55

Mezzi paccheri pasta, citrus, red mazara prawns tartar, pistachio (D, S, G, N, SF)

LINGUINE LIMONE E CAVIALE 135

Linguine pasta, 30g oscietra caviar (D, SF)

RISOTTO POMODORO E BURRATA 38

Acquerello rice, datterino tomato, stracciatella cheese, confit tomato. (D) confit tomato, fresh basil (V, D)

Pesci

TONNO SCOTTATO 46

*Seared bluefin tuna tagliata, olives dressing, sour onion,
balsamic vinegar (SF)*

POLIPO ALLA GRIGLIA 48

Grilled octopus, sorrento lemon mayo (SF, E)

GAMBERI PROVENZALE 85

Grilled king prawns, provencale sauce (SF, D, S)

SOGLIOLA AI CAPPERI 135

800g round sole, capers, lemon, butter (D, G, SF)

CATCH OF THE DAY

Upon availability (SF)

Carni

GALLETTO AL LIMONE 42

Oven baked baby chicken, capers, lemon jus (D)

COTOLETTA ALLA MILANESE 135

Beef escalope, sage, rocket, datterino tomatoes (G, E)

COSTOLETTE DI AGNELLO 45

Grilled lamb chops, eggplant tapenade, olives jus (D)

TAGLIATA DI FILETTO 58

Black angus tenderloin, salsa verde, rosemary jus (G, SF, E, D)

SELEZIONE DEL GIORNO

Upon availability

Piccolini

CAPONATA (V, G, N) 14

ROCKET PARMESAN SALAD (V, D) 12

MASHED POTATOES (V, D) 12

CHILLI GARLIC BROCCOLINI (V) 14

HAND CUT FRIES (V) 14

EXTRA SUMMER TRUFFLE 45

EXTRA CAVIAR 45