

Gigi



## Antipasti

### BURRATA E POMODORI

Burrata cheese, roasted Datterino tomatoes,  
basil pesto (V, D, N)  
EXTRA TRUFFLE

### ARANCINI AL TARTUFO

Truffle & mushroom Arancini, whipped ricotta (G, D, E, SF)

### MELANZANE ALLA PARMIGIANA

Baked eggplant Parmigiana (D, G, V)

### VITELLO TONNATO

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

### CALAMARI E ALICI FRITTI

Fried calamari, fried anchovies, lemon mayonnaise  
(D, G, E, SF)

## Oyster & Caviar

### OSCIETRA 50/100 G (SF)

50GR 100GR

### ROYAL BELUGA 50/100 G (SF)

50GR 100GR

### OYSTER 6 PCS (S)

## Insalate

### RIVIERA

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

### POMODORI DELLA NONNA

Seasonal tomatoes, basil leaves (V)

### CARCIOFI E PARMIGIANO REGGIANO

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

### FAGIOLINI VERDI

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

## Crudi

### ORATA

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

### RICCIOLA

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

### GAMBERO ROSSO

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

### TONNO ROSSO

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

### CARPACCIO DI FASSONA

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

## Pizze

### BURRATA

Tomato sauce, oregano, basil, Parmigiano Reggiano,  
Burrata cheese (V, D, G)

### TARTUFO

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

## Pasta & Risotti

### RIGATONI AL'ARRABBIATA

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

### GNOCCHI AL TARTUFO

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

### LINGUINE ALLE VONGOLE

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

### SPAGHETTI AL LIMONE E CAVIALE

Spaghetti pasta, 30g caviar (D, SF)

### RISOTTO POMODORO E BURRATA

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

## Pesci

### POLPO ALLA GRIGLIA

Grilled octopus, sorrento lemon mayo (SF, E)

### GAMBERI ALLA PROVENZALE

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

### CALAMARI ALLA GRIGLIA

Grilled calamari, lemon, olive oil, fresh herbs (SF, E)

### SOGLIOLA AI CAPPERI

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

### CATCH OF THE DAY

Upon availability (SF)

## Carni

### COSTOLETTE DI AGNELLO

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

### TAGLIATA DI MANZO

Beef Tagliata, salsa verde, rosemary jus (G, SF, E, D)

### WAGYU TOMAHAWK

Charcoal grilled 1.5 kg Wagyu Tomahawk (sharing)

## Piccolini

ROCKET-PARMESAN SALAD (V, D)

MASHED POTATOES (V)

CHILI-GARLIC BROCCOLINI (V)

HAND-CUT FRIES (V)

EXTRA TRUFFLE

EXTRA CAVIAR

