



DÉJEUNER
et
DINER

Gigi
Ramatuella

Antipasti

BRUSCHETTA DI LARDO DI COLONNATA 19
Lardo di colonnata bruschetta

CAVIAR D'AUBERGINE 18
Eggplant caviar

ARANCINI À LA TRUFFE 25
Truffled arancini

PARMIGIANO, VINAIGRE BALSAMIQUE 17
Parmigiano cheese, balsamic vinegar

CULATELLO DI ZIBELLO 36
Zibello culatello

MORTADELLE À LA TRUFFE 24
Truffled mortadella

STRACCIATELLA, HUILE DE BASILIC 17
Stracciatella cheese, basil oil

Pizze

MARGHERITA 23
Burrata cheese, tomato, basil

TARTUFO 49
Seasonal truffle, cream

Caviars

CAVIAR OSCIETRE
30gr: 135 - 50gr: 220 - 125gr: 545

CAVIAR BELUGA
30gr: 330 - 50gr: 540 - 125gr: 1300

Insalate

HARICOTS VERTS, PECORINO, PESTO DE PISTACHE 26
Green beans, pecorino cheese, pistachio pesto

TOMATES DE LA NONNA 26
Tomato salad

CAPRESE (250GR) 36
Mozzarella di bufala, tomatoes

CAESAR AU KING CRABE 98
King crab caesar

Carpacci

VITELLO TONNATO (POUR 2) 48
Vitello tonnato (for 2)

POULPE, HUILE D'OLIVE MANDARINE 26
Octopus, mandarin oil

ARTICHAUTS VIOLETS, PARMIGIANO 27
Purple artichokes, parmesan cheese

CARPACCIO DEL GIORNO
Carpaccio of the day

Pastas & Risotti

FUSILLONI AL POMODORO 25
Fusilloni, tomato sauce, basil

MAFALDINE À LA TRUFFE 39
Mafaldine truffled cream

LINGUINE ALLA VONGOLE 38
Clams linguine, white wine, parsley, garlic

SPAGHETTI LANGOUSTE 44 / 100GR
Spiny lobster spaghetti

PASTA O RISOTTO DEL GIORNO

Prix net TTC. Service inclus la maison n'accepte pas les chèques.
Une carte des allergènes est disponible sur demande.

*Net price including VAT. Service included, the house does not accept cheques.
An allergen card is available on request.*

Pesci

MAIGRE CINQUE TERRE 36
Meagre, fennel, tomatoes, olives

TONNO SICILIANO 38
Sicilian tuna tagliata

POULPE GRILLÉ, SUCRINE 39
Grilled octopus, sucrine salad

LANGOUSTE GRILLÉE 44 / 100GR
Grilled spinny lobster

PESCA DEL GIORNO (POUR 2) PM*
Catch of the day (for 2)

Carne

COQUELET AL LIMONE, GNOCCHI 39
Baby chicken, lemon gravy, gnocchi, parmesan cheese

CÔTE DE VEAU ALLA MILANESE, ROQUETTE 48
Milanese veal chop, arugula

TAGLIATA DE BOEUF ANGUS (250GR) 58
Angus beef tagliata

SELEZIONI DEL GIORNO (POUR 2) PM*
According to arrival (for 2)

Piccoli

AUBERGINE ALLA PARMIGIANA 23
Eggplant, mozzarella, parmesan cheese, tomato sauce

TAGLIATELLES, ALL' OLIO 15
Tagliatelles, olive oil

CAPONATA 17
Italian ratatouille

SALADE DE ROQUETTE, PARMESAN 15
Arugula, parmesan cheese

ÉCRASÉ DE POMMES DE TERRE AUX HERBES 14
Crushed potatoes, fresh herbs

PURÉE TRUFFE 22
Truffled mashed potatoes

EXTRA TRUFFE NOIRE (5GR) 45
EXTRA CAVIAR (10GR) 45

Gigi's cocktails

IL BELLINI DI GIGI 20
Prosecco Martini, pêche, Italicus, citron

ROSATO 23
Gin Beefeater 24, Ramazzotti rosé, Luxardo Maraschino, citron, tonic

LIMONE 23
Limoncello di GIGI, Vodka Absolut Elyx, Piment d'Espelette, citron, blanc d'oeuf

CETRIOLO 23
Rhum Bacardi Cuatro, Velvet Falernum, lime, ananas, Martini riserva ambrato, menthe, concombre

SAPORITO 23
Martini riserva rubino, Gin Beefeater 24, Italicus, sariette

TIMO MULE 23
Vodka Grey Goose, St Germain, Hydromel, thym, lime

PASSIONE 23
Mezcal Vida, Passion, citron, timut, blanc d'oeuf

ELECTRICO 23
Tequila Altos blanco, Electric Velvet, lime, Jalapenos

Classics Italian cocktails

AMERICANO 19
Martini Riserva Rubino, Martini Riserva Bitter, soda water

NEGRONI 19
Gin Bombay Sapphire, Martini Riserva Rubino, Martini Riserva Bitter

SPRITZ 18
Aperol, Prosecco Martini, eau pétillante

AMARETTO SOUR 20
Amaretto, citron, blanc d'oeuf

ESPRESSO MARTINI 22
Vodka Grey Goose, Kahlua, Frangelico, espresso

PORN STAR MARTINI 22
Vodka Grey Goose, vanille, fruit de la passion, champagne



Dolci

CROSTATA DELLA NONNA 16
Tart of the day

GAUFRE ALLA NOCCIOLATA 22
Nocciolata waffle

ASSIETTE DE FRUITS ROUGES 24
Mix berries plate

AFFOGATO 12
Coffee, vanilla ice-cream

À partager

PAVLOVA GÉANTE AUX FRUITS ROUGES 76
Giant red berries pavlova

TIRAMISÙ 28
Coffee, mascarpone cream

COUPE DE FRUITS FRAIS 72
Fresh fruits plate

FRUITS GIVRÉS
Frozen fruits
Piccoli 98 — Grand 240