

GIGI

MENU



WELCOME



You are alive. Right now.
So act like it. Act fancy. Act kindly. Act without expectation.
Act like you mean it. Be silly. Be true.
Be full of contradictions.
Spend all your money on bellezza.
Wear it like it means nothing.
Tell everyone you would die without it.
Casually. Eat, drink, speak, sing, kiss, dress and
make a face like you're in love.
GIGI is for lovers. Not just love for food.
Love in all its most delicious forms.
6161 kinds of amore. And counting.
The kind of love that makes you unapologetic,
brave, irrational, make sense for the first time in your life,
beautiful, terribly sweet, sharp enough to draw blood, hungry
for purity and voraciously soft.
All at once. L'amore domina senza regole.



WELCOME

BIRRA, SELTZERS & BEVANDE ANALCOLICHE

WATER

ACQUA PANNA 0.5L / 5
SAN PELLEGRINO 0.5L / 5

SOFT DRINKS

COLA / COLA-ZERO / 2.9
SAN PELLEGRINO ARANCIATA / 3.5
SAN PELLEGRINO LIMONE / 3.5
SAN PELLEGRINO ARANCIATA ROSA / 3.5
SAN PELLEGRINO GINGER BEER / 3.5
SAN PELLEGRINO TONIC / 3.5

SELTZERS

YOUNG HEART SELTZER PINK GRAPEFRUIT ORANGE BLOSSOM / 6
YOUNG HEART SELTZER ELDERFLOWER BASIL / 6
REAL BUDDIES LIME LEMON / 6
REAL BUDDIES RASPBERRY MINT / 6

BEER / DRAFT

STELLA ARTOIS / 3.5
DUVEL 666 / 4

BEER / BOTTLE

VEDETT / 4
VEDETT IPA / 4
DUVEL / 4.5
LIEFMANS 0.0% / 3.5
LIEFMANS FRUITESSE / 3.5
LA CHOUFFE / 4.5
CHERRY CHOUFFE / 4.5
TRIPEL D'ANVERS / 4.5
VIA EMILIA / 4.5
PONY'S / 4

HOT DRINKS

COFFEE

ESPRESSO / 3,5
DOUBLE ESPRESSO / 5,5
AMERICANO / 4
COFFEE / 3,5
ESPRESSO MACCHIATO / 4,5
LATTÉ / 5
CAPPUCCINO / 4,5
ITALIAN COFFEE / 11

TEA

GINGER / 5
MINT / 5
HIBISCUS / 5
LEMON / 5
CHAMOMILLE / 5

DIGESTIVO

LIMONCELLO / 6
GRAPPA SUPERIORE BIANCA / 8
GRAPPA INVECCHIATA / 8
FERNET BRANCA / 5
AMARO MONTENEGRO / 8
AMARO AVERNA / 8
AMARETTO / 8

SIGNATURE COCKTAILS

GIGI'S COCKTAIL

Gin Blackcurrant Tanqueray, Lemon Juice
Sugar Syrup, Tonic. / 13

TERRA MIA

Tanqueray gin, Lemon Juice, Sugar Syrup
Egg White, Basil Leaves, Salt Solution. / 13

BELLINI

50 ml White Peach Puree
Top Up with Prosecco. / 10

NEGRONI

Tanqueray Gin, Campari Bitter
Belsazar red vermouth. / 10

NEGRONI SBAGLIATO

Campari Bitter, Belsazar red vermouth
Prosecco. / 10

MI-TO

Campari Bitter, Belsazar red vermouth. / 8

SPRITZ VENZIANO

Aperol, Prosecco, Soda water. / 10

AMERICANO

Bitter Campari, Red Vermouth, Soda water. / 8

SIGNATURE COCKTAILS

GARIBALDI

Campari Bitter, Orange Juice. / 10

THE ITALIAN MULE

Limoncello, Lemon Juice, Ginger Beer
Salt Solution. / 12

SGROPPINO

Ketel one Wodka, Prosecco, Sorbeto al Simone. / 11

THE ITALIAN JOB

Ketel One Vodka, Bulleit Rye Whiskey,
Kahlua Espresso, Maple Syrup. / 14



MOCKTAILS

MENEGHINO MODERNO

Pineapple juice, orange juice, Carcadè and lavender syrup
Crodino orange. / 10

NOTE FLOREALI

Pineapple juice, orange juice, Carcadè and lavender syrup
Crodino orange. / 10

ANTIPASTI

OLIVES

Marinated cerignola olives (City from Puglia) / 5

BRUSCHETTE AL POMODORE

Roasted sourdough bread, topped with shortcut tomato, marinated in a rich mixture of garlic, oregano & basil extra virgin olive oil. / 7

FOCACCIA

Soft and crunchy! A typical sourdough bread from Italy, long-leavened & salty-topped with mixed Italian herbs. / 7

TRIO DI SALAMI

Piccante, finocchio or truffle? Take 'em all!
A mix of Italian dry-aged, cured sausages with truffle, finocchio and spicy salame. / 9.5

BRUSCHETTE DI MANZO

Roasted sourdough bread topped with beef tartar, Italian capers and homemade lemon mayo! / 11

SAN DANIELE HAM

The best Italian ham, thinly sliced, that will just melt away in your mouth. / 11

STARTERS

PANZANELLA

A typical Italian salad with croutons, cucumber, red onion, cherry tomato and basil, dressed with extra virgin olive oil, ground pepper and topped with parmigiano Reggiano flakes. / 9.5

CAPRESE

A summery Neapolitan dish! Mozzarella di bufala, beef tomato and a mix of coloured cherry tomato, gently sliced and dressed with basil extra virgin olive oil and Maldon salt, topped with basil leaves. / 9.5

INSALATA DI POLPO E PATATE NOVELLE

A fresh potato and octopus salad with hints of lemon, chives and crunchy red onion. The taste of capri! / 19

BURRATA GIGI

A silky smooth sensation that will melt in your mouth! Burrata is a signature stuffed cheese from Puglia, in the south of Italy. Served on a base of pan fried vegetables with a big touch of tomato. *Eccellente!* / 14

ZUPPETTA DI MARE

A sauté of mussels and clams with squid and scampi in a rich cherry tomato and white wine sauce. For 2 person or for one as a main course. / 37

CARPACCIO

Home-made carpaccio with Parmesan shaves, rucola and aceto balsamico di Modena with a dash of Italian extra virgin olive oil. / 14

PASTA

GNOCCHETTI ALLA CAMPIDANESE

Small kind of gnocchi from Sardegna in a fresh cherry tomato, basil and fennel seeds sauce. Makes you feel like you're in the mountains of Sardegna. / 19

SPAGHETTI AGLIO-OLIO PEPERONCINO E PINOLI

Spaghetti with Oil, Garlic, Spicy Peppers and Pine Nuts. Less is more! / 15

SCIALATIELLI ALLO SCOGLIO

Special format of spaghetti from Napoli, the only fresh pasta without eggs, in a fully flavoured seafood sauce, with clams, mussels, sepia and scampi. / 30

RIGATONI STRACCIATELLA E PISTACCHIO

Traditional short pasta, combined with cherry tomato, pistachio and Stracciatella. For the veggie lover. / 17

SPAGHETTI AL NERO DI SEPIA

Spaghetti pasta with sepia and its ink, topped with short-cut cherry tomatoes. No color, only flavour! / 21

TROFIE PESTO AL BASILICO E FUNGHI

Handmade pesto al basilico with freshly sliced chestnut mushroom on top. Vegetarians love it. / 17

PIZZA

MARGHERITA

San Marzano tomato sauce, mozzarella cheese, grated parmigiano cheese and basil. Invincibile. / 11

DIAVOLA

San Marzano tomato sauce, mozzarella cheese, spicy salame, nduja calabrese and basil. / 14

ORTOLANA

San Marzano tomato sauce, mozzarella cheese, seasonal vegetables and basil. / 14

CAPRINA

Mozzarella cheese base, goat cheese & parmigiano. Topped with some fresh rucola. Simple and fresh but so delicious. / 15

FRESCA

Cream and mozzarella base with thinly grated courgettes, parmigiano and fresh prawns. Spring is here! / 18

PISTACCHIOSA

Neapolitan salame, mozzarella cheese, pistachio and cherry tomato. Amazing combination! / 16

GIGI'S PIZZA

Our brand new pizza is a unique masterpiece of San Marzano tomato sauce, fried meatballs, shaved Parmesan and basil oil. Only at GIGI! / 17

DOLCI

TIRAMISU 2.0

Tiramisu in the shape of a cake.
Why not? / 8

BISCOTTO CHEESECAKE

One of the most important American desserts,
made the Italian way. A smooth vanilla and cheesy cream
on a Lotus biscuit base. / 8

PANNA COTTA

A milky creamy Italian jelly pudding,
with a home made red fruit coulis. / 8

BABA

Iconic dessert from Napoli, filled with whipped cream
and fresh fruit. / 8

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