

# GIGI

SPRING  
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 & BEVANDE ANALCOLICHE

## WATER

ACQUA PANNA 0.5L. / 6  
SAN PELLEGRINO 0.5L / 6

## SOFT DRINKS

COLA / COLA-ZERO / 3.8  
SAN PELLEGRINO ARANCIATA / 3.8  
SAN PELLEGRINO LIMONE / 3.8  
SAN PELLEGRINO GINGER BEER / 3.8  
SAN PELLEGRINO TONIC / 3.8  
FRESH ORANGE JUICE / 5  
FRESH LEMON JUICE SODA / 5

## BEER / DRAFT

STELLA ARTOIS / 3.5  
DUVEL 666 / 4

## BEER / BOTTLE

VEDETT / 4  
DUVEL / 4.5  
LIEFMANS 0.0% / 3.5  
LIEFMANS FRUITESSE / 3.5  
LA CHOUFFE / 4.5  
TRIPLE D'ANVERS / 4.5  
PONY'S / 4

# HOT DRINKS

## COFFEE (BARBARO NAPOLI)

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 / 6  
GRAPPA BARRICATA / 6  
FERNET BRANCA / 5  
AMARO MONTENEGRO / 8  
AMARO AVERNA / 8  
AMARETTO / 8  
SAMBUCA / 8  
ARANCELLO / 8  
VECCHIA ROMAGNA / 8

Allergies? Ask us! The composition of our dishes can change.

# SPRITZ

## **APEROL**

Aperol, Prosecco, Soda / 10

## **HUGO**

Saint Germain, Prosecco, Soda / 11

## **ITALICUS**

Italicus (The Elixir of the Di Medici Family), Prosecco, Soda / 11

## **CAMPARI SODA**

Campari bitter, Soda / 10

## **BICICLETTA**

White Wine, Campari Bitter , Soda / 10

## **INDECISIONE**

Campari Bitter, Aperol, Prosecco, Soda / 10

**\*ASK FOR OUR MONTLY SUGGESTIONS**



# COCKTAILS

## **LIMONCELLO TONIC**

Limoncello, Tonic / 12

## **BELLINI**

Peach or strawberry, depending on the season / 12

## **NEGRONI**

Vermouth Belsazar, Campari Bitter, Tanqueray Sevilla Gin / 11

## **ESPRESSO MARTINI**

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

## **SBAGLIATO**

Vermouth Belsazar, Campari Bitter , Prosecco / 12

## **NEGRONI GIGI INFUSED**

- Grappa , Campari Bitter Infused, Cinnamon , Vermouth Belsazar / 11

## **AZZURO**

Tanqueray Sevilla Gin, Cointreau, Blue Curacao. / 12

## **DIABLO**

Tanqueray Sevilla Gin , Sugar Syrup, Lemon Juice, Chilli Syrup / 13

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# SIGNATURE COCKTAILS

## **BLOODY ITALY**

Ketel One Vodka, San Marzano Tomato , Lemon, Spices / 13

## **GIGI COCKTAIL**

Gin Blackcurrant Tanqueray, Lemon Juice, Sugar Syrup, Tonic / 12

## **GIGI RED**

Whisky Italian Poli Secretario di State, Amarone, Lime Cordial / 14

## **AMARETTO SOUR**

Amaretto Disaronno, Lemon Juice, Egg White /11

## **TERRA MIA**

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

## **GIGI WHITE**

Ketel One Vodka, Maraskino, White pecorino, Cucumber / 13

## **SGROPPINO**

Ketel one Vodka, Prosecco, Sorbetto al Limone / 11

# MOCKTAILS

## **VIRGIN BELLINI**

Peach or strawberry (seasonal) / 9

## **NOTE FLOREALI**

Watermelon, Hibiscus, Lemon, Orange / 9

## **TEMPESTA**

Opius Nigredo, Lemon Juice / 9

## **LIME AND GINGER SPRITZ**

Lemon Juice, Ginger Beer, Soda / 9

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# STARTERS TO SHARE

## **PARM ARM**

Check the muscles on our waiters and you will understand.

Rucola, Parmiggiano and Amalfi Lemon Zest / 12

**PARMIGGIANA DI PEPE / 19**

**VITELLO TONATO / 19**

# FORMAGGIO TO SHARE

## **BURRATA TARTUFO E PARMA**

The creamiest of the creamiest, brought to us every week by the Familu of Matteo of Bisceglie from the South of Italy / 25

## **BURRATA VERDE**

Pesto injected Burrata with Fresh Focaccia. A Bomb, not only visually but also flavourly / 22

## **BURRATA ESTATE**

Frozen Tomato shavings, Orange, Watermelon, Balsamico. FRESHHHH AF / 22

## **FIGLIATA**

Burrata with its kids / 19

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# ANTIPASTI

## **ANTIPASTO GIGI GRANDE**

Selection of Italian Meats, Cheeses, Vegetables / 26

## **CARPACCIO DI BRESSAOLO E STRACCIATELA**

Dried divine Meat with a very rich flavour combined with  
Stracciatella Cheese / 18

## **CARPACCIO DI MANZO FRESCO**

Filetto di manzo, Rucola, Parmiggiano, Balsamico / 19

## **BRUSCHETTONE POMODORO / 13**

## **BRUSCHETTONNE MIX GIGI**

Tartufo e Funghi San Daniele + Pomodoro + Vegetarian / 18

## **SUPPLEMENT FOCACCIA / 7**

# PIZZA

## **REGINA MARGHERETA**

The queen of Italian Pizza, representing the Italian Flag with the simplest yet most fulfilling ingredients; San Marzano tomato Base, DOP Mozzarella and Fresh Basilicum / 14,5

## **NERO**

Black is back with this Calamari Ink and Mussels topping. A daring combination not for the faint hearted, ready to take on tales of the Emperor Nero / 23

## **TARTUFO E FUNGHI**

Silky, smooth and soft Fresh Seasonal Truffle Shavings, Black Truffle Cream, DOP Mozzarella and Fresh Mushrooms / 28

## **CINQUE FORMAGGIO**

Why have 4 when we can have 5 cheeses? / 19,5  
Turn into a complete cheese wheel and add burrata! / + 4 euro

## **VEGETARIANA**

Paprika, Tomato, Zucchini, Rucola e Basilica / 19,5

## **PINK PANTHER**

Mortadella, the Delicacy from Bologna, with Pistachio & Stracciatella, the inside of the Burrata / 22

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# PIZZA

## **DARIO**

Our very own Pizzachef Dario's idea of the perfect pizza with Parma ham, Rucola, a Tomato base, Balsamico and Parmiggiano / 24

## **GIGI PIZZA**

Tomate Base, Terrific Salami piccante, Mozzarella, Gorgonzola e Rucola / 23



## **TRIO DI PIZZA**

For those who cannot choose: 3 small and cute tastes of all the pizze on our menu / 29,5

**\*ASK FOR OUR MONTHLY SUGGESTIONS**



# PASTA

## **ORECHIETTE CIME DI RAPÉ**

Little Bari originated Pasta with Broccolini, a variety to the Broccoli, Garlic, Chili, Cream / 21,5  
Add Tartufo / + 4

## **CHITTARA CARBONARA VERO**

The one and only number one traditional Roman pasta. With only original ingredients / 23,5  
Add Tartufo / + 4

## **CHITARRA VONGOLE COZZE E LIMONE**

Vongole, White wine, Mussels and a fresh Zest of Amalfi Lemon / 26

## **MAFALDE TARTUFO E FUNGHI**

Creamy and dolce Mafaldine Pasta with mushroom, Cream and the King of Delicacies / 27

## **PENNE POMODORINI SALSICCIA / 21**

Pure Italian comfort food approved by La Nonna / 21

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# PASTA

## **SPAGHETTI AGLIO OLIO PEPERONCINO**

Garlic, Peppers, Olive Oil. Simple yet Buonissimo! / 17

## **ZITI CACIO E PEPE**

Cheese and Pepper. New on the menu and  
already a classic / 19



## **TRIO DI PASTA**

For those who cannot choose: 3 small and cute tastes of all the  
pasta on our menu / 29,5

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# SECONDI

## **TAGLIATA DI MANZO**

Rucola, Parmiggiano, Lemon  
29,5

## **TAGLIATA DI MANZO WITH DAILY FRESH SIDE DISH**

daily price

## **CATCH OF THE DAY**

daily price

# DOLCI

## TIRAMISU

10

four variations



## AFFOGATO

Some say an Affogato (Italian for “drowned”) is like an upgraded iced latte, but we think it’s on another level entirely. / 11

## SGROPPINO

Ketel one Wodka, Prosecco, Sorbetto al Limone / 11

## ESPRESSO MARTINI

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

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**WWW.GIGI6161.BE**  
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