

NIBBLES

PLATTINO APERITIVO /26

Selection of cured Italian Meats,
Formaggio and Vegetables.



CERIGNOLA /7

Apulian savoury and meaty Olives.

II NOSTRE FOCCACIA /8

Focaccia, Olive Oil and Oregano.



BRESSAOLA E STRACCIATELLA ROLLS /18

Cured Beef rolls with creamy Stracciatella.

ANTIPASTI

BURRATA TARTUFO /25

Tartufo, Parma e Porcini.

BURRATA 5 POMODORO /24

Creamy Burrata with ripe Tomatoes, Olive Oil, and fresh Basil.

SHRIMP COCKTAIL /18

Go 80 with our Scampo in Cocktail Salsa.

PANZANELLA /14

Tomato, Mozzarella, Paprika, Red Onion with
crunchy Bread crumbs and a nice dressing.

FIGLIATA /19

Dive into this can't- miss tradition from Puglia, a Big Burrata
filled with small bocconcini ready to be shared.

MOZARELLA AFFUMICIATA /21

Smoked Mozzarella with Figs and Carmelized Orange.



BEETROOT TARTARE /21

Beetroot, Ricotta and Lemon Zest.



PRIMI

HOT FENNEL PACCHERI /23

Hearty and wintery pasta in a spicy Nduja and Salsiccia
(Sausage) sauce, topped with creamy Ricotta al Finocchio.

RAVIOLI DI RICOTTA E SPINACCHI SCAMPI /26,5

Fatto in casa Raviolio in a creamy sauce with Scampi.

SPAGHETTI AL BRANZO CARBONARA /23,5

The iconic authentic Carbonara, Guanciale, Eggs and
Cheese on top of passionately hand made Pasta.

FUSSILONE AGLI PESTO GIGI /22

Homemade Pesto with Sundried Tomatoes
(the rest is a secret) and 24-month Parmigiano Reggiano.

FETTUCINE CACIO E PEPE AL TARTUFO PER 2 /48

Pecorino and black pepper, served with daily fresh Tartufo in
our Ruota.

CHE CALDO GNOCCHI /22

Creamy Tomato and Provolone sauce on top of
our chewy Potato clouds, fatto in casa.

PIZZA

PUGLIA MIA /21

Pesto, Sundried Tomato, Pine Nuts,
Aglio, Mozzarella.

NDUJA MASCARPONE HOT HONEY /24

Hot and Creamy.

NAPOLI GANGSTER /24

Anchovies, Mozzarella, Capers.

GIGI /22,5

Gorgonzola, Provolone,
Salame Piccante, Parmiggiano.

TARTUFO PORCINI /27

Winter in a bite, the best Funghi with
a lovely winter Truffle.

DARIO /25

A Gigi Classic, with Parma Ham, Rucola,
Parmiggiano, Mozzarella and Cherry Tomato.

MYSTIC PINK PANTHER /23

Pesto di Pistacchi, Mortadella, Stracciatella.

NOT SO MARGERITA /16

Cherry Tomato,
Mozarella Affumicata.

SECONDI

IL GRANDE CESARI /22,5

LASAGNA AI PORCINI E TARTUFO /24

MELANZANE MEDDITERANEA /22

TONNO, CAPPERI AND FINNOCHIO SALAD,
PARSLEY, ONION, CHILI, LEMON /18,5

CARPACCIO DI MANZO /20

ASK FOR OUR WEEKLY SPECIALS

ALLA GRIGLIA

TAGLIATA DI MANZO /34,5

Sauce : Provolone al Pepe

POLPO /31

SIDES

INSALATE AL PESTO DI PISTACCHIO /6

PARM ARM /7

PATATE AL TIMO /7

BEETROOT CARPACCIO /8

DOLCI

TIRAMISU /10

CANNOLI /10

TORTA GIGI /10

MOUSSE AU CIOCOLATTA /10

COCKTAILS

ALL JUICES, SYRUPS , PUREES ARE HOMEMADE

Limoncello Tonic /12

Limoncello, Basilicum Leaves, Tonic.

Strawberry Bellini /12

Strawberry, Prosecco.

Espresso Martini /14

Ketel One Vodka, Bulleit Rye Whiskey, Maple Syrup.

Sgroppino /11

Ketel One Vodka, Prosecco, Sorbetto al Limone.

Melon Fever /12

Meloncello, Egg White, Ketel One Vodka, Lemon Juice.

Amaretto Sour /11

Amaretto Disaronno, Lemon Juice, Egg White.

White Linen /13

Tanqueray Gin, Cucumber, Elderflower Syrup, Lime Juice, Prosecco.

Paloma /12

Tanqueray Gin, Tequila, Grapefruit Juice, Lime Juice, Agave Syrup.

Mezcal Sour /14

Siete Misterios, Egg White, Simple Syrup, Lime Juice.

Gigi Cocktail /13

Tanqueray Blackcurrant Infused Gin, San Pellegrino Tonic, Simple Syrup, Lemon Juice

MOCKTAILS

ALL JUICES, SYRUPS , PUREES ARE HOMEMADE

Virgin Bellini /12

Peach or Strawberry Purée, Non Alcoholic Prosecco.

Note Floreali /9

Watermelon Juice , Lemon, Orange, Hibiscus Syrup.

Virgin Amaretto Sour /10

Virgin Amaretto, Egg White, Simple Syrup, Lemon Juice.

Crodino Spritz /11

Crodino, Orange Juice, Soda.

Serenata /9

Lavender, Rosemary Syrup, Soda.

Lime and Ginger Spritz /9

Lemon Juice, Ginger Beer, Soda.

Riviera /9

Grapefruit, Thyme Syrup, Soda.

Romantico /9

Strawberry, Mint Syrup, Soda.



SPRITZ

Aperol /12

Aperol, Prosecco, Soda.

Hugo /11

Saint Germain, Prosecco, Soda.

Italicus /11

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

Campari Soda /10

Campari bitter, Soda.

Bicicletta /10

White Wine, Campari Bitter , Soda.

Indecisione /10

Campari Bitter, Aperol, Prosecco, Soda.

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

Crodino /4

NEGRONI SPECIALS

Classic /11

Campari Bitter, Cinzano Rosso, Tanqueray Gin.

Gigi /11

Cinnamon Infused Campari, Cinzano Rosso, Gin, Grappa.

Compadre /12

Campari Bitter, Grapefruit, Mezcal.

Sbagliatio /11

Campari Bitter, Cinzano Rosso, Prosecco.

Bouvardier /12

Whiskey, Campari Bitter, Belsazar Vermouth.

BEER / DRAFT

Stella Artois /3.5

Stella Artois 0.5 L /7

Duvel 666 /4

BEER / BOTTLE

Vedett /4

Duvel /4.5

Liefmans 0.0% /3.5

Liefmans Fruitesse /3.5

La Chouffe /4.5

Tripel D'anvers /4.5

Pony's /4

NON-ALCOHOLIC BEER

Liefmans 0.0 /3.5

Fony's /4

Stella 0.0 /4

DIGESTIVO

Limoncello /6

Grappa Superiore Bianca /6

Grappa Barricata /6

Fernet Branca /5

Amaro Montenegro /8

Amaro Averna /8

Amaretto /8

Sambuca /8

Meloncello /8

Vecchia Romagna /8

Don Julio 1942 per cl /6

Clase Azul Reposade per cl /8

TEA

Ginger /5

Mint /5

Hibiscus /5

Lemon /5

Chamomille /5

Gigi Women Powder /6,5

Amaretto Tea /6,5

Chamomile & Banana /6,5

Lime & Strawberry /6,5

COFFEE (Barbaro Napoli)

Espresso /3,5

Double Espresso /5,5

Americano /4

Coffee /3,5

Espresso Macchiato /4,5

Latté /5

Italian Coffee /11

Cappuccino /4,5

Iced Latté /6

Affogato /11