Gigi

Gigi's cocktails

Tramonto toscano
Fino sherry, wine, grapefruit

Capri fizz
Gin, elderflower, orange

Alba nel sud

Tequila, pineapple, honey, bell pepper

Felicita'
Vodka, cucumber, citrus, gingerbeer

La bambola
Tequila, mezcal, watermelon, italian liqueur

Sgroppino/ sgroppino alla grande
Limoncello, Italian liqueur, sorbet & bubbles

Gigi's favorites

Il Bellini di Gigi
Peach liqueur, peach purée, bubbles

Limoncello di Gigi spritz
Gigi limoncello, bergamot liqueur, bubbles

Amore da sorrento
Gin, coffee, vermouth, italian bitters, raspberry & blackberry liqueur

Non alcoholic cocktails

Amalfi tonico
Non-alcoholic aperitif, bitter lemon, bubbles

Brezza Siciliana
Blood orange, grapefruit, coriander

Amaretto-noni
Non-alcoholic Amaretti, orange, chamomile

Albero di napoli
Pineapple, orange, coconut

Belli-no
Peach purée, bubbles

Limoncello di Gigi (non alcoholic)
Light and citrus flavors

Anguria Spritz
Non alcoholic Italian aperitif, watermelon Red Bull, verjuice, basil, blood orange

Coconut

Coconut water
Virgin colada
Pina colada

Fresh juices

Orange
Pineapple
Watermelon

With soda

homemade ice tea
homemade limonade

Wine by glass

CHAMPAGNE

MUMM CORDON ROUGE BRUT
RUINART BLANC DE BLANCS

CHAMPAGNE ROSE

MUMM CORDON ROUGE ROSE

PROSECCO

SANTA MARGHERITA VAL DOBBIADEGE
LA TORDERA AINE PROSECCO DI TREVISO

ROSÉ WINE

KAYRA, ALLURE
M MINUTY RUBY
WHISPERING ANGEL

WHITE WINE

SEVILEN ISABEY
SANTA MARGHARITA, PINOT GRIGIO
SANCERRE PASCAL JOLIVET
CHABLIS, LOUIS MOREAU

RED WINE

URLA VOURLA
FRESCOBALDI NIPPOZZANO
CHATEAU LA SIRENE DE GISCOURS, MARGAUS TROISIEME GRAND CRU CLASSE

Spirits

VODKA

Absolut Elyx
Grey Goose
Belvedere
Beluga Noble
Beluga Gold Line

GIN

Bombay Sapphire
Gin Mare
Tanqueray 10
Hendrick's
Malfy Originale
The Botanist
Monkey 47

TEQUILA

Altos Blanco
Patron XO coffee
Patron Silver
Patron Reposado
Patron Anejo
Clase Azul Reposado
Don Julio 1942
Clase Azul Anejo

MEZCAL

Illegal Mezcal Joven
Clase Azul Durango Mezcal

IRISH WHISKEY

Jameson

SINGLE MALT WHISKY

Glenlivet 12
Glenfiddich 15
Glenfiddich 18
Glenlivet 18
Oban 14yo
Macallan 12
Macallan 15

BLENDED SCOTCH WHISKY

JW Black Label
JW Blue Label
Chivas Regal 12
Chivas Regal 18
Chivas Royal Salute

AMERICAN WHISKEY

Jack Daniel's
Maker's Mark
Woodford Reserve

JAPANESE WHISKY

Hibiki Harmony

RUM

Diplomatico Reserva
Havana 3 y.o
Bacardi
Ron Zacapa 23

BRANDY

Metaxa 7

COGNAC

Remy Martin VSOP
Remy Martin XO
Hennessy VSOP
Hennessy XO

APERITIF

Aperol
Campari

LIQUEUR

Raki beylerbeyi gobek
Raki efe syr
Bailey's
Cointreau
Absinthe 55
Amaretto di Sarrono
Sambuca Bianca
Skinos Mastiha
Italicus
Kahlua
St Germain
Fernet Branca

BEER

Bomonti
Corona

Softs drinks

SODA

Coca cola
Cola Light
Cola Zero
Sprite
Thomas Henry Ginger ale
Thomas Henry Ginger beer
Thomas Henry grapefruit
Thomas Henry soda

ENERGY DRINKS

Red bull
Red bull sugar free

WATER

San Benedetto
San Pellegrino

Hot drinks

COFFEE

Espresso
Decaffeinated
Machiato
Turkish coffee
Double espresso
Americano
Latte
Cappuccino
Matcha latte

TEA

Turkish tea
Earl grey tea
Green tea
Camomille tea

Dolci

Profiterole
Vanilla ice cream, chocolate sauce

Frutti rossi
Oriental sorbet, chantilly

Torta al limone
Italian meringue

Affogato 12
Vanilla ice cream

Turkish yogurt ice cream
Mandarin jam

Gelato & sorbet 12/each

Sharing

Gelato pistacchio
Caramelised pistachio, olive oil

Tiramisu
Coffee, mascarpone cream

Nocciolata Waffle
Hazelnut, gianduja

Fresh fruit platter
Seasonal fruits

Fruttini 25

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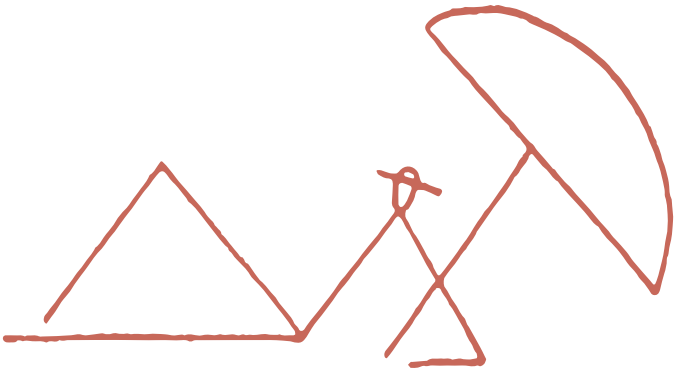
Alla grande!



Lunch
and
Dinner

Gigi
Rigolatto

Antipasti

Parmigiano reggiano e aceto balsamico
36 months aged Parmigiano Reggiano, extra old balsamic vinegar (V, D)

Burrata e pomodori
Burrata cheese, roasted datterino, basil pesto (V, D, N)

Polipo e patate
Warm thin sliced octopus, purple potatoes, taggiasca olives, sundried tomatoes, basil leaves (SF)

Arancini al tartufo
Truffle and 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 fritti
Fried Patagonian calamari, lemon mayo (D, G, E, SF)

Pizza

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)

Caviars

Oscietra 50/100g

Royal beluga 50/100g

Oysters

ALLERGENS

V- Suitable for vegetarians
N- Nuts
SF- Seafood
E- Egg
D- Dairy
G- Gluten
S - Shellfish

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 artichockes, Parmigiano Reggiano, truffle balsamic dressing
(V, D)

Fagiolini verdi
Green beans, pecorino cheese, pistachio (V, D, N)

Caprese 500g
Buffalo treccia, candy tomatoes, oregano (V, D)

Crudi

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

Ricciola
Yellowtail carpaccio, grapefruit dressing, fresh thyme,espelette chilli (SF)

Capesante
Sea scallop carpaccio, truffle dressing, lime (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)

Pasta & Risotti

Rigatoni arrabbiata
Rigatoni pasta, spicy tomato, Parmigiano Reggiano (V, D, G)

Gnocchi al tartufo
Potato gnocchi, sage, seasonal truffle (D, G, SF)

Spaghetti alle vongole
Spaghetti pasta, clams, parsley, garlic (D, G, SF)

Mezzi paccheri ai gamberi rossi
Mezzi paccheri pasta, citrus,
red mazara prawns tartar, pistachio (D, S, G, N, SF)

Linguine limone e caviale
Linguine pasta, 30g oscietra caviar (D, SF)

Risotto pomodoro e burrata
Acquerello rice, datterino tomato, stracciatella cheese, confit tomato. (D)
confit tomato, fresh basil (V, D)

Pesci

Tonno scottato
Seared bluefin tuna tagliata, olives dressing, sour onion, balsamic vinegar (SF)

Polipo alla griglia
Grilled octopus, sorrento lemon mayo (SF, E)

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

Sogliola ai capperi
800g round sole, capers, lemon, butter (D, G, SF)

Catch of the day
Upon availability (SF)

Carni

Galletto al limone
Oven baked baby chicken, capers, lemon jus (D)

Cotoletta alla milanese
Beef escalope, sage, rocket, datterino tomatoes (G, E)

Costolette di agnello
Grilled lamb chops, eggplant tapenade, olives jus (D)

Tagliata di filetto
Black angus tenderloin, salsa verde, rosemary jus (G, SF, E, D)

Selezione del giorno
Upon availability

Piccolini

Caponata *(V, G, N)*

Rocket parmesan salad *(V, D)*

Mashed potatoes *(V, D)*

Chilli garlic broccolini *(V)*

Hand cut fries *(V)*

Extra summer truffle

Extra caviar