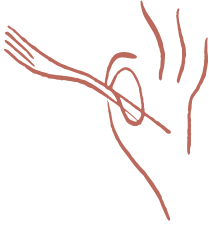


Gigi



Antipasti

PARMIGIANO REGGIANO E ACETO BALSAMICO

Aged Parmigiano Reggiano, extra old balsamic vinegar (V, D)

BURRATA E POMODORI

Burrata cheese, roasted Datterino, basil pesto (V, D, N)

FIORI DI ZUCCHINA

Fried zucchini flower, ricotta cheese, tomato carpaccio

TONNO SCOTTATO

Seared bluefin tuna, truffle sauce

ARANCINI AL TARTUFO

Truffle & mushroom Arancini, whipped ricotta (D, E, G, SF)

MELANZANE ALLA PARMIGIANA

Baked eggplant parmigiana (V, D, G)

VITELLO TONNATO

Thinly sliced beef, tuna sauce, fried capers, celery salad (D, E, SF)

CALAMARI FRITTI

Fried calamari, lemon mayonnaise (D, E, G, SF)

Oyster & Caviar

OSCIETRA 50/100 G (SF)

50GR 100GR

ROYAL BELUGA 50/100 G (SF)

50GR 100GR

OYSTER 6 PCS (S)

Insalate

RIVIERA

Tuna ventresca, baby lettuce, green beans, baby potatoes, soft boiled eggs, Taggiasca olives, Parmigiano Reggiano dressing (D, E, SF)

PANZANELLA

Datterino tomato, bread, cucumber, grilled cheese (V, D, G)

POMODORI DELLA NONNA

Seasonal tomatoes, basil leaves (S)

CARCIOFI E PARMIGIANO REGGIANO

Violet baby artichokes, Parmigiano Reggiano, truffle balsamic dressing (V, D)

FAGIOLINI VERDI

Green beans, Pecorino cheese, pistachio (V, D, N)

CAPRESE 500G

Buffalo treccia, tomato carpaccio, oregano (V, D)

Crudi

ORATA

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

RICCIOLA

Yellowtail carpaccio, truffle dressing, lime (SF)

BRANZINO

Seabass carpaccio, grapefruit dressing, fresh thyme, Espelette chilli (E, SF)

CAPESANTE

Sea scallop carpaccio, citrus dressing (SF)

GAMBERO ROSSO

Red Mazara prawns carpaccio, lemon oil, Espelette chilli (S, SF)

TONNO ROSSO

Bluefin tuna tartar, avocado, basil, caviar (SF)

CARPACCIO DI MANZO 4

Beef carpaccio, Grana Padano, rocket leaves (D)

Pizze

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)

Pasta & Risotti

RIGATONI ALL'ARRABBIATA

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

GNOCCHI AL TARTUFO

Potato gnocchi, sage, seasonal black truffle (D, G, SF)

LINGUINE ALLA NERANO

Linguine pasta, zucchini, Parmigiano Reggiano & Pecorino (V, D, G)

TAGLIATELLE ALLA BOLOGNESE

Fresh fettuccine pasta, wagyu bolognese sauce (D, G)

LINGUINE ALLE VONGOLE

Linguine pasta, clams, parsley, garlic (D, G, SF)

MEZZI PACCHERI AI FRUTTI DI MARE

Mezzi paccheri pasta, citrus, mix sea food (D, G, S, SF)

SPAGHETTI AL LIMONE E CAVIALE

Spaghetti pasta, 30g caviar (D, G, SF)

RISOTTO POMODORO E BURRATA

Carnaroli rice, Datterino tomato, stracciatella cheese, confit tomato, fresh basil (V, D)

Pesci

POLPO ALLA GRIGLIA

Grilled octopus, sorrento lemon mayonnaise (E, SF)

GAMBERI ALLA PROVENZALE

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

TRIGLIE E ZUCCHINE

Grilled red mullet, marinated zucchini (SF, E)

SOGLIOLA AI CAPPERI

Dover sole, capers, lemon, butter (D, G, SF)

CATCH OF THE DAY

Upon availability (SF)

Carni

GALLETTO ALLA CACCIATORA

Oven baked baby chicken, redbell pepper, cacciatora sauce (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 MANZO

Beef Tagliata, salsa verde, rosemary jus (D, E, G, SF)

WOOD GRILL OF THE DAY

Upon availability

Piccolini

CAPONATA (V, G, N)

ROCKET-PARMESAN SALAD (V, D)

MASHED POTATOES (V)

CHILI-GARLIC BROCCOLINI (V, N)

FRENCH FRIES (V)

EXTRA TRUFFLE

EXTRA CAVIAR



LES TABLES PARIS SOCIETY

Mim - Beau CoCo - Girafe - Monsieur Bleu - Dar Mim - Bonnie - Apicius - Louie - Perruche -
Il Bambini Club - Le Piaf - Mondaïne - Maison Revka - Maxim's - Minim's - La Suite - Laurents - Baronne

ALLERGENS

(V) Vegetarian - (N) Nuts - (D) Dairy - (E) Egg - (G) Gluten - (SF) Sea food - (S) Shellfish -