

Gigi

DINNER/ WEEKEND MENU

TAPAS & STARTERS

BRUSCHETTA (2 PCS)

TOMATO 🌿 9
Roma tomatoes with garlic and basil

FUNGHI 🌿 9
Sautéed mixed mushrooms

CAMEMBERT 🌿 10
Camembert with balsamic & strawberry confit

SMOKED SALMON 12
Smoked Salmon with chives cream

ESCARGOT 21
Baked snails in herb garlic butter, served with focaccia

GIGI'S WINGS (3pcs) 12 (6pcs) 22
Whole chicken wings fried with our homemade spices mix

SUPPLI AL NERO 🌿 (3pcs) 14
Breaded black rice Roman style croquettes with truffle cream & mushrooms

SUPPLI AL RAGU (3pcs) 11
Breaded rice Roman style croquettes with ragu sauce

FRIES 🌿 10
Rosemary & Sea Salt +1.0
Belgian Mayo with Gigi's Chilli +1.5
Calabrese Sauce +2.0
(Spicy roasted bell peppers sauce)
Truffle Oil & Parmesan +3.0

BOCCONCINI DI POLLO 15
Sicilian-style chicken pops with Marinara sauce

CAPONATA CON BRUSCHETTA 🌿 13
Sicily's pride. Sweet & sour mixed vegetables coated w/ balsamic tomato sauce

GARLIC FOCACCIA BREAD 🌿 8
Focaccia with garlic confit cream & cilantro

CALAMARI FRITTI 17
Fried squid Italian style, light beer battered



TAPAS & STARTERS

CRAB CROCCHETTE 16
Moist crab with creamy crab bisque, breaded & fried

MINI MORTADELLA CROCCHETTE (8pcs) 15
Pistachio mortadella ham with bechamel, breaded & fried

POLPO CON CREMA 29
Grilled octopus tentacle with tangy pear sauce

BAKED CAMEMBERT 13

Warm & cheesy, with honey, rosemary powder, pistachio crumble served with focaccia

MUROTSU OYSTERS (6pcs) 28
Freshly shucked oysters, served with lemon wedges, tabasco, mignonette vinaigrette



GRILLED CORN RIBS 🌿 12
Oven-baked corn strips, garlic herb butter, sea salt and cajun



OLIVES ALLA SICILIANA 🌿 8
Marinated Sicilian Olives

CALABRIA GAMBAS AL AGLIO 20

Pan seared prawns in garlic butter with focaccia



SALMON SICILIANO 21

Smoked salmon, chilli olive oil, lemon, parsley, sea salt, & fresh coarse pepper



CARPACCIO DI MANZO 22

Thinly-sliced tenderloin, marinated with lemon, extra virgin oil, rocket leaves, shaved parmesan

MINI SCALLOPS & SWEET PRAWNS 22
Sautéed in garlic butter

IMPEPATA DI VONGOLE 21
Clams in savoury white wine with chili, shallots and coriander

SAUSAGE PLATTER WITH FRIES 28
Assorted sausages served with spicy roasted bell peppers sauce and fries

SALADS

BURRATA 🥬 21

Burrata, cherry tomatoes, rocket leaves, Gigi's dressing

BURRATA CON ZUPPA POMODORO FREDDA 🥬👨‍🍳 22

Roasted tomatoes, blended cold soup, topped with whole burrata on a bed of rucola

INSALATA CAPONATA 🥬👨‍🍳 20

Sicily's pride, sweet & sour mixed vegetables coated with balsamic tomato

TAORMINA 🥬 18

Mixed salad, sun-dried tomatoes, cucumber onions, peppers, cherry tomatoes

CAESAR 19

(Add on chicken +\$3.5)

Baby romaine lettuce, house made Caesar dressing, egg, croutons, parmesan cheese

SMOKED DUCK & PEAR 20

Black peppered smoked duck, mixed salad, pear, walnuts, fruit dressing



BURRATA & PARMA 25

Burrata, Parma ham, tomatoes, rocket leaves, Gigi's dressing

CAPRESE 🥬 18

Mozzarella, roma tomatoes, pesto

SOUP

ITALIAN ONION SOUP 14

Italian style famous onion soup with baked cheese

PEPPERS CREAM SOUP 12

Roasted bell peppers soup with herb cream

ADD ON BURRATA (per pc) 14

ADD ON BREAD 4.0

ARANCINI

Stuffed risotto, coated with breadcrumbs and deep fried

BURRO 9

Risotto, butter chicken, bechamel, peas, mozzarella

RAGU 9

Risotto, ragu sauce (minced beef and pork), peas, mozzarella

NERO 10

Black risotto, sauteed mixed mushrooms, truffle cream, mozzarella, charcoal breadcrumbs

PLATTERS

ADD ON BURRATA (per pc) 14

ADD ON BREAD 3.5

SAULUMERIA

Assorted cold cuts Mortadella Ham, Parma Ham, Salami, Turkey Ham

1 Pax. 2 Pax. 4 Pax

25 42 80

FORMAGGI

Assorted Italian cheese

25 42 80

ANTIPASTO MISTO

Assorted cold cuts with cheese and condiments

28 46 86

PASTA

GIGI'S AGLIO OLIO E PEPERONCINO 🌿 🌶️ 17

Linguine, garlic, chili, olive oil, parsley, parmesan

LINGUINE AL GRANCHIO 🍷 29

Traditional Italian-style crab pasta in light tomato sauce

PESTO SICILIANO 🌿 🍳 21

Conchigliette, Sicilian pistachio pesto, roasted cherry tomatoes, chopped pistachio, parmesan

RAGU 🍳 20

Fettuccine, tomato sauce, minced beef and pork, parmesan

CARBONARA CON GUANCIALE 🍳 21

Linguine, guanciale (crispy pork cheek) egg yolks, parmesan and pecorino cheese

PASTA

AROGOSTA DI GIGI 🍷 37

Linguine, succulent butter lobster meat, natural lobster bisque and beurre monté



PASTA AL NERO CON VONGOLE 🌶️🍷 24

Linguine, squid ink sauce with calamari bits, white wine, chili oil, topped with clams



ARRABBIATA 🌶️🌿 18

Casarecce, tomato sauce, garlic, chilli, Sicilian oregano



BISQUE DI GAMBERI 22

Conchigliette, prawn bisque, garlic butter prawns



MAFALDA RAGU IN TANGERINE CREAM SAUCE 23

Long ribbon pasta with white ragu in tangerine cream sauce



PASTA

LASAGNA CLASSICA AL TAGLIO 22

12 layers classic lasagna bolognese, with Gigi's twist



FUNGHI DI BOSCO TARTUFATI E POLLO 21

Fettuccine, truffle cream, forest mushrooms, butter chicken, parmesan



RIGATONI ALLA CAPONATA SICILIANA 🌿 21

Rigatoni, sweet and sour mixed vegetables coated with balsamic tomato sauce



FANTASIA DI IRENE 🌶️👩🍳 21

Casarecce, garlic, chilli, olive oil, ragu (beef and pork), cream, coriander, parmesan



PASTA ALLA NORMA 🌿 19

Rigatoni, tomato sauce, eggplant, ricotta salata cheese



PASTA

TORTELLINI BOLOGNESE 🍴 25

Cheese tortellini in beef and pork tomato ragu and dash of cream



PASTA ALLE SARDE 🍴 23

Rigatoni, Palermo style with sardines, anchovies cream, wild fennel, wine, pine nuts and raisins



SAN VITTORIA 🌶️🌿 19

Casarecce, Gigi's pink tomato sauce, caramelised onions, cream, chilli oil, parmesan



VONGOLE 🌶️🍴 22

Linguine, clams, garlic, white wine, chilli, coriander

RAVIOLI CON CREMA DI GAMBERI 🍴 26

Cheese ravioli with creamy prawn bisque



TOASTED ANCHOVIES BREADCRUMBS	2.5
MUSHROOMS	3.5
CHICKEN	3.5
SMOKED DUCK	4.5
PRAWNS	5.0
CRISPY PARMA HAM	6.0

ADD ON:

PIZZA



MARGHERITA 🍃 20

Tomato - Mozzarella - Basil

PARMA 25

Tomato - Mozzarella - Crispy Parma Ham - Grana - Rocket Leaves

ARRABBIATA 🍃 🌶️ 👨‍🍳 21

Tomato - Garlic - Chilli - Mozzarella - Oregano

CAPRICCIOSA 24

Tomato - Mozzarella - Ham - Mushrooms - Artichoke

BOLOGNA 24

Tomato - Mozzarella - Meat Balls - Oregano

PRAWNS 26

Prawn Bisque Sauce - Butter Prawns - Parsley

SLIPPER LOBSTER 🌶️ 👨‍🍳 26

Prawn Bisque Base - Mozzarella - Slipper Lobster - Chilli Oil

DIAVOLA 🌶️ 👨‍🍳 23

Tomato - Mozzarella - Spicy Salami



VEGETARIANA 🌿 24

Cream - Garlic Oil - Mushrooms - Eggplant - Peppers

GIGI 🌿 🍌 🍳 26

Siracusa Cheese Mix - Roasted Peppers - Honey - Chili Oil

QUATTRO FORMAGGI 🌿 25

Four cheese from our Italian Selection - Cherry Tomatoes

TRUFFOLATA 25

Truffle Cream - Mushrooms - Chicken - Basil

SMOKED SALMON 🍌 26

Siracusa Cheese Mix - Smoked Salmon - Chili Oil - Parsley

SIRACUSA 🍌 🍳 26

Cream - Ricotta Cheese - Mozzarella - Crispy Parma - Chilli Oil

ADD ON:

OLIVES 3.5

MUSHROOMS 3.5

GRILLED PEPPERS 4.0

CHICKEN 3.5

ANCHOVIES 5.0

CRISPY PARMA HAM 6.0

SPICY SALAMI 6.0

SMOKED DUCK 4.5

BURRATA 14.0

MAINS

PARMIGIANA 🌿 21

Sliced eggplant, san marzano tomato sauce, mozzarella, parmesan, oven-baked

CHICKEN PARMIGIANA 🍷 20

Breaded Italian style chicken, tomato, mozzarella and parmesan with stoemp

Gigi tomato pasta + \$4 or fries + \$2



CHICKEN MARSALA ITALIANA 🍷 23

Flattened chicken breast, garlic confit, mushrooms, butter and Sicilian Marsala wine



MAINS

RISOTTO GAMBERI 25

Risotto, prawn bisque, prawns, parmesan cheese



RISOTTO AL NERO CON VONGOLE 🍷👨‍🍳 26

Risotto, squid ink sauce with calamari bits, white wine, chili oil, topped with seafood



LOBSTER RISOTTO 🍷 37

Risotto, succulent lobster meat, natural lobster bisque sauce, beurre monté



RISOTTO FUNGHI 🍄 24

Risotto, mushrooms, cream, parmesan cheese

MEATS



SIRLOIN STEAK 25

200g Argentina sirloin served with mixed salad, fries and garlic butter

RIBEYE STEAK 🍳 44

300g signature Australian ribeye with mixed salad, fries and garlic butter sauce

SAUCES

PEPPER 6

Fresh peppercorn, Sicilian marsala wine, cream

GARLIC BUTTER 🌿 4

Salted butter, garlic, herbs

SIDES

PARMIGIANA 🌿 11

Sliced eggplant, san marzano tomato sauce, mozzarella & parmesan, oven-baked

MIXED MASH 🌿 8

Mash of sweet potato & pumpkin

CAPONATA 🌿 9

Sweet & sour mixed vegetables coated with balsamic tomato sauce

BELGIAN SPROUT 🌿 9

Burnt caramelized brussel sprouts

CREAMY SAUTEED SPINACH 🌿 9

Chopped spinach in light cream sauce

BELGIAN ROASTED YOUNG POTATOES 🌿 7

Skin on, oven-baked young belgian potatoes

FRIES 🌿 7

Our bestselling fries with rosemary



MOJO PORK COLLAR 27

Pan seared in orange marinade, served with roasted young potatoes

A collage of three seafood dishes. The top dish is a pan-seared salmon fillet on a white plate with a blue rim, garnished with pistachios. The middle dish is pan-seared scallops on a dark plate with arugula and cherry tomatoes. The bottom dish is cioppino, a seafood stew with clams and fish in a dark bowl. The background is a blue surface with scattered pistachios and clams.

FROM THE SEA

SALMONE AL SAMBUCA E MIELE 🍴 28

Pan seared Norwegian salmon fillet, honey, butter, sambuca liquor, anchovies, breadcrumbs, chopped pistachio

SCALLOPS 32

Pan-seared, garlic butter, limoncello, fresh lemon & mustard dressing

CIOPPINO CATANESE 🍴 28

Sicilian style seafood and fish broth with Atlantic cod fillet

DOLCI

(Desserts)

CLASSIC TIRAMISU

13

Mascarpone, rum, eggs, sponge fingers dipped with illy espresso, cocoa powder

PISTACHIO TIRAMISU

14

Mascarpone, pure pistachio paste, rum, eggs, sponge fingers dipped with illy espresso, chopped pistachio

CLASSIC PANNA COTTA WITH STRAWBERRY COULIS

10

Cooked cream, home made strawberry coulis

PISTACHIO PANNA COTTA

11

Cooked cream, pistachio paste, chopped pistachio

LEMON SORBET & PROSECCO

13

Dairy free, great for cleansing palette

MOLTEN CHOCOLATE LAVA CAKE

16

Warm molten chocolate lava cake, vanilla gelato

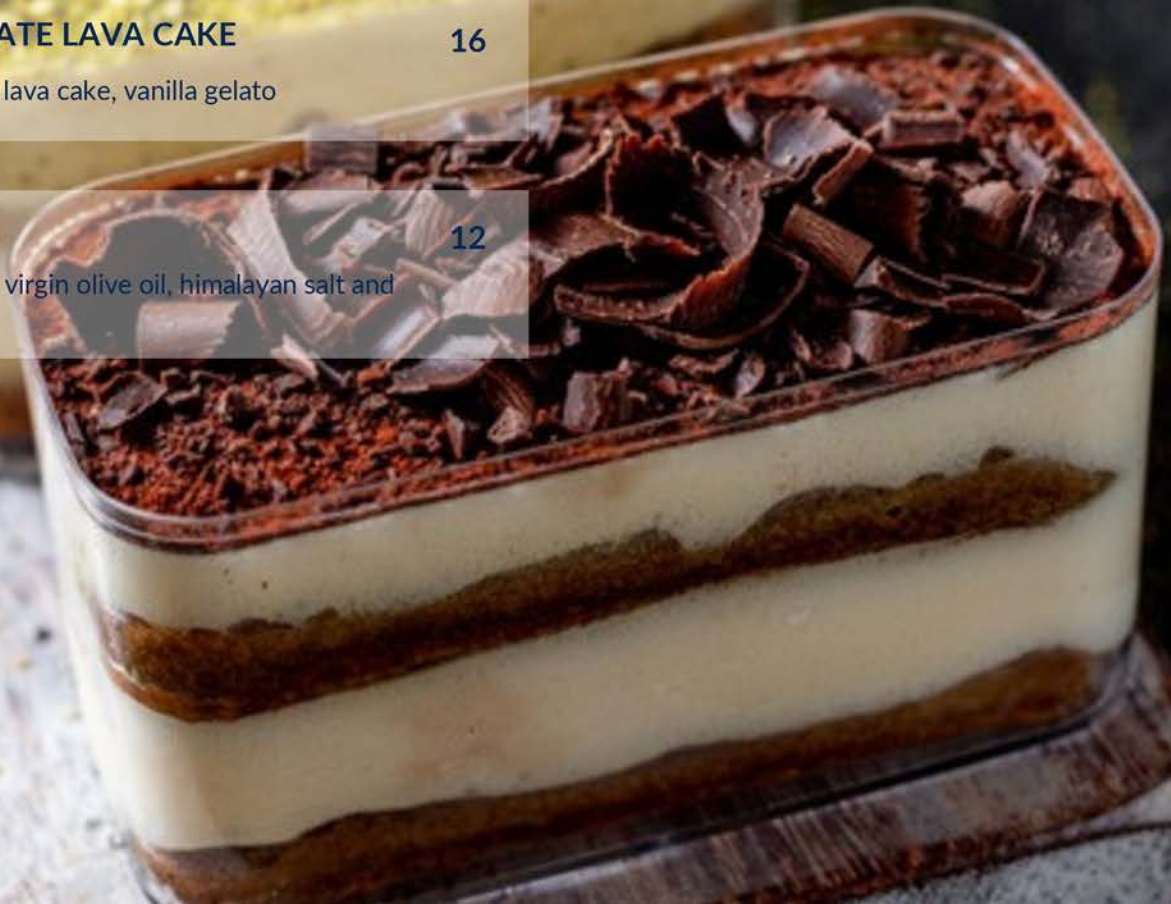
ITALIAN JOB

12

Vanilla gelato with extra virgin olive oil, himalayan salt and chopped pistachio

GELATO (PER SCOOP)

Vanilla	8
Chocolate	8
Strawberry	8
Lemon Sorbet	9
Pistachio	9.5



DRINKS

COFFEE

ESPRESSO		3.5
AMERICANO		5.0
MACCHIATO		4.0
AFFOGATO		6.5
CAPPUCCINO	Iced +1.2	5.5
FLAT WHITE	Iced +1.2	5.5
LATTE	Iced +1.2	6.0
MOCHA	Iced +1.2	6.5
CAFE CORRETTO	Grappa/Sambucca/Rum	7.0
HOT CHOCOLATE		5.5
OAT MILK (Replace)		1.2
EXTRA SHOT		1.5

MILKSHAKES

VANILLA	10
CHOCOLATE	10
STRAWBERRY	10
PISTACHIO	13

TEA

ENGLISH BREAKFAST	5.5
CHAMOMILE	5.5
EARL GREY	5.5
JASMINE PEARL	5.5
PEPPERMINT	5.5
HOME MADE ICED TEA	6.0

OTHERS

STILL WATER	(500ml)	3.0
SPARKLING WATER	(330ml)	5.5
	(750ml)	11.0
COKE		4.5
DIET COKE		4.5
APPLE JUICE		6.0
ORANGE JUICE		6.0
ASSORTED SAN PELLEGRINO		6.0
SPARKLING DRINK:		
ARANCIATA	(orange)	
ARANCIATA ROSSA	(blood orange)	
CLEMENTINA	(mandarin orange)	
LIMONATA	(lemon)	
POMPELMO	(Italian grapefruit)	