

# Gigi

## LUNCH MENU

Weekdays 11 - 3 PM

# MAKE IT A SET

+4.9

Available Mon - Fri : 11am - 3pm, Not applicable on PH

Add on to any **Salad, Panini, Pasta, Main, Meat and Seafood** ordered

Choose **one**:

- Soup of the day 🌿
- Mixed salad 🌿
- Fries 🌿
- Black Truffle Crisps 🌿

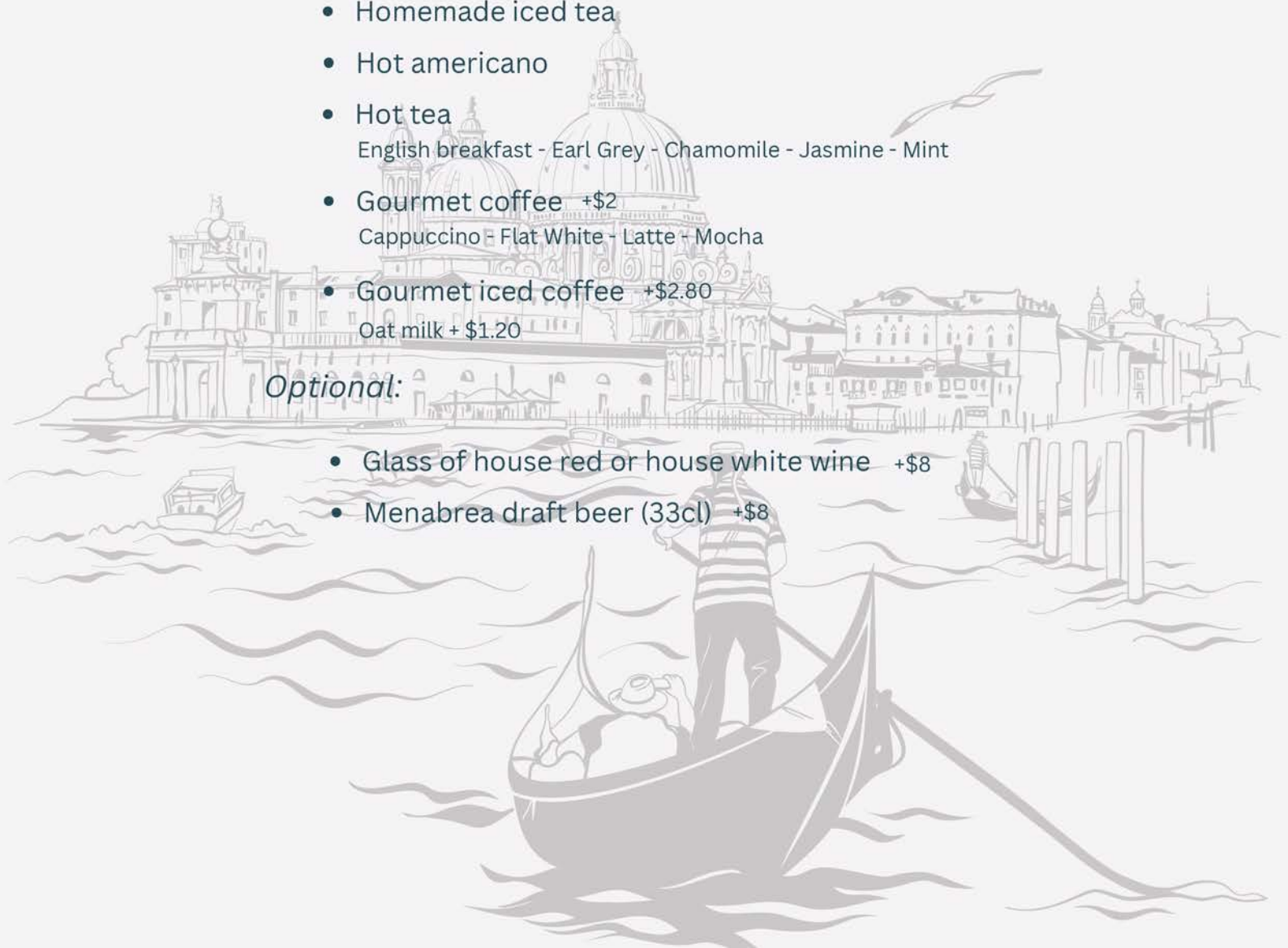
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Choose **one**:

- Homemade iced tea
- Hot americano
- Hot tea  
English breakfast - Earl Grey - Chamomile - Jasmine - Mint
- Gourmet coffee +\$2  
Cappuccino - Flat White - Latte - Mocha
- Gourmet iced coffee +\$2.80  
Oat milk + \$1.20

*Optional:*

- Glass of house red or house white wine +\$8
- Menabrea draft beer (33cl) +\$8



# STARTERS

## MUROTSU OYSTERS (6pcs) 28

Freshly shucked oysters, served with lemon wedges, tabasco, mignonette vinaigrette



## CALABRIA GAMBAS AL AGLIO 20

Pan-seared prawns in garlic butter with focaccia



## CARPACCIO DI MANZO 22

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



# SALADS

## BURRATA 🌿 18

Burrata, tomatoes, rocket leaves, Gigi's dressing

## INSALATA CAPONATA 🌿👨‍🍳 18

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

## BURRATA CON ZUPPA POMODORO FREDDA 🌿👨‍🍳 22

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

## TAORMINA 🌿 13

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

## SMOKED DUCK & PEAR SALAD 👨‍🍳 18

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

## CAPRESE 🌿 15

Mozzarella, roma tomatoes, pesto

## CAESAR 16 (Add on chicken +\$3.5)

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

## BURRATA & PARMA SALAD 👨‍🍳 22

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



# 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 4.0

### 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

# PANINI

**CAPRESINA** 🌿 👨‍🍳 12  
Fresh mozzarella, roma tomatoes, rocket leaves, pesto

**MAMA** 🌿 12  
Fresh mozzarella, grilled peppers, fried eggplant, cucumber, mixed salad, artichoke cream

**SAPORITO** 🌿 12  
Grilled peppers, fried eggplant, mixed mushrooms, cucumber, mixed salad, sun dried tomato cream

**AMOROSO** 🌶️ 👨‍🍳 13  
Breaded chicken breast, grilled peppers, chilli, cucumber, mixed salad, artichoke cream

**AMUCCA** 12.5  
Parma ham, gorgonzola cheese, cucumber, mixed salad, sun dried tomato cream

**AZZURI** 12.5  
Smoked salmon, cucumber, mixed salad, chives cream cheese

**BABBO** 👨‍🍳 14.5  
Oven roasted pulled pork, roma tomatoes, cucumber, mixed salad, artichoke cream

**BEDDA** 12.5  
Mortadella ham, fresh mozzarella, mixed mushrooms, cucumber, mixed salad, artichoke cream

**CAPO** 12.5  
Parma ham, provolone cheese, cucumber, mixed salad, artichoke cream

**INFERNO** 🌶️ 12.5  
Turkey ham, fontina cheese, roma tomatoes, cucumber, mixed salad, spicy mayo

**MESSY** 🌶️ 12.5  
Mortadella ham, egg salad, provolone cheese, roma tomatoes, cucumber, mixed salad, spicy mayo

**NONNA** 🌶️ 👨‍🍳 14  
Veal cutlet Sicilian style, fried eggplant, cucumber, rocket leaves, spicy mayo

**TRICOLORE** 12.5  
Mortadella ham, gorgonzola cheese, cucumber, mixed salad, sun dried tomato cream

**VULCANO** 🌶️ 👨‍🍳 12.5  
Spicy salami, fresh mozzarella, roma tomatoes, cucumber, mixed salad, spicy mayo



A collage of three seafood dishes. The top dish is a salmon fillet wrapped in a golden-brown crust, served on a white speckled plate. The middle dish is a pan-seared scallop with arugula and cherry tomatoes on a dark grey plate. The bottom dish is a cioppino with clams and fish in a tomato sauce on a dark grey plate. The background is a light 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

# PASTA

## GIGI'S AGLIO OLIO E PEPERONCINO 🌿 🌶️ 14

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

## LINGUINE AL GRANCHIO 🍷 29

Traditional Italian-style crab pasta in light tomato sauce

## PESTO SICILIANO 🌿 🍳 18

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

## RAGU 🍳 17

Fettuccine, tomato sauce, minced beef and pork, parmesan

## CARBONARA CON GUANCIALE 🍳 18

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 🌶️🌿 15

Casarecce, tomato sauce, garlic, chilli, Sicilian oregano



## BISQUE DI GAMBERI 19

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 18

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 🌶️ 🍳 18

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



## PASTA ALLA NORMA 🌱 17

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 🌶️🌿 16

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



## VONGOLE 🌶️🍳 19

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:

# MAINS

## PARMIGIANA 🌿 21

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

## CHICKEN PARMIGIANA 🍷 18

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 20

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 🍄 19

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

# 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

9

Cooked cream, home made strawberry coulis

## PISTACHIO PANNA COTTA

10

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

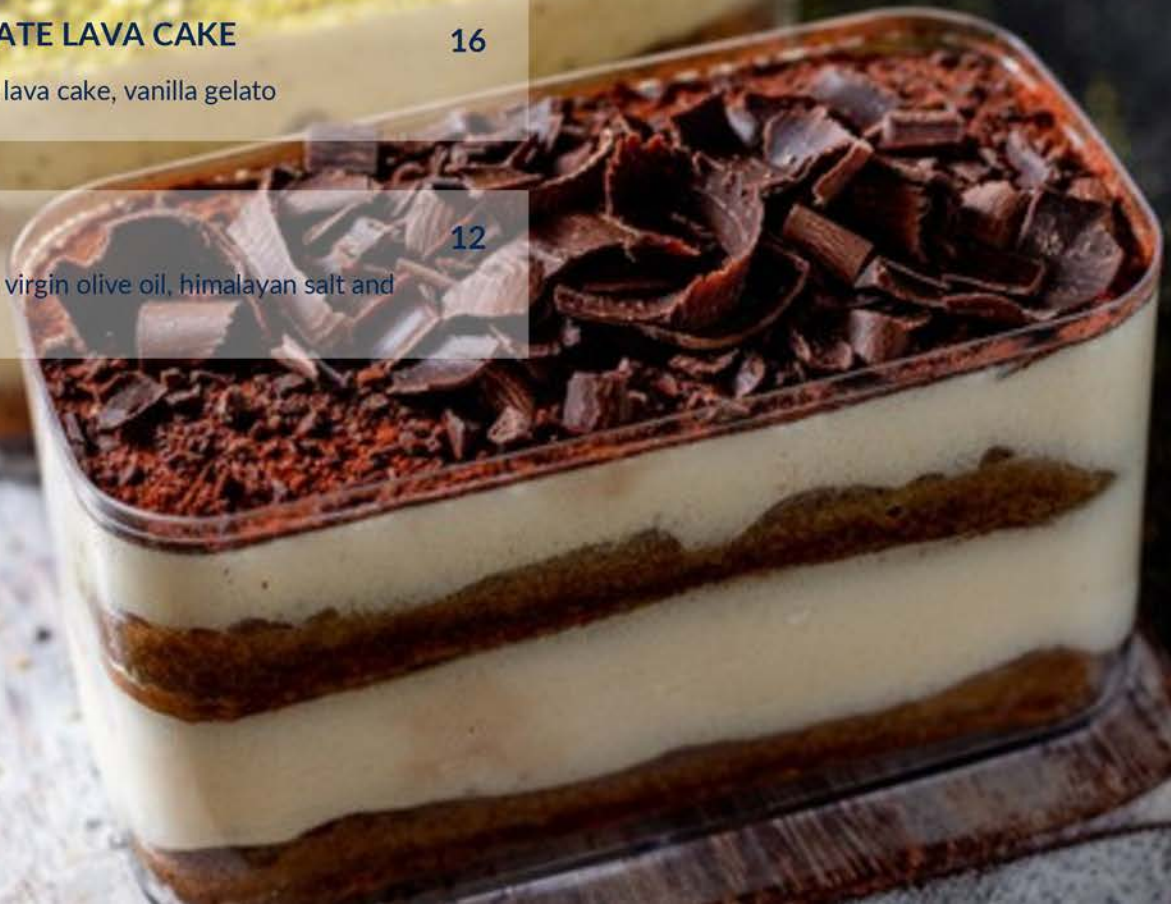
## ITALIAN JOB

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

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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

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VANILLA	10
CHOCOLATE	10
STRAWBERRY	10
PISTACHIO	13

## TEA

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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

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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)	