

At La Nostra Gigi, we offer an Italian shared dining experience. Each dish is served as soon as it's ready, ensuring you enjoy it at its freshest. Chef Richard Way prepares every dish with love and passion for Italian culture. We work exclusively with the finest local Italian suppliers and embrace seasonal ingredients, which is why our menu changes several times a year.

Want to learn more about our products and suppliers?



Spuntini

Bites

Pane Freshly baked mixed bread served with truffle cream and olive oil	3.5 per person
Olive marinate Marinated olives with lemon, basil and mint	6.5
Ostriche di stagione Normandy oyster, served with red wine vinegar, shallots and lemon	4.5
Affettati della casa Mixed charcuterie served with sun-dried cherry tomatoes	11.5
Cavolo Romanesco Romanesco cream with roasted pistachio, lime and parmesan, served with chiaseed crackers	12.5
Bruschetta al pomodoro Tomato bruschetta with olive oil and basil	3.5 each minimum two
Arancini al granchio e gamberetti Arancini filled with crab, prawns, mascarpone and crème fraîche, served with lobster cream	4.5 each minimum two
Arancini al tartufo Arancini filled with truffle, served with truffle cream, lemon and Parmigiano Reggiano	4.5 each minimum two

Antipasti Freddi

Cold starters

Carpaccio di Manzo al Tartufo Thinly sliced marinated beef topped with truffle cream, pine nuts and Parmigiano Reggiano	16.5
Carpaccio di Manzo al Pesto Thinly sliced marinated beef topped with pesto cream, pine nuts and Parmigiano Reggiano	14.5
Tartare di Tonno Tuna tartare served with avocado, lime and chili	19.5
Vitello Tonnato Thinly sliced low roasted veal with tuna cream, topped with deep fried capers, lemon and olive oil	16.5
Insalata di GIGI Burrata with cherry tomatoes, basil and balsamic syrup	14.5
Burrata con acciughe Burrata with anchovies, lemon and olive oil	16.5
Tartare di Manzo Hand-cut steak tartare marinated with shallots and chives	19.5

Antipasti dal Forno

Warm starters

Polpetta al pomodoro Meatball in slow cooked tomato sauce topped with foam of smoked potatoes and Parmigiano Reggiano	13.5
Parmigiana di melanzane Deep fried eggplant with Fior di Latte mozzarella, San Marzano tomato sauce, Parmigiano Reggiano and fresh basil	14.5
Mussels alla marinara Cooked with Nduja, fresh tomato vinaigrette and basil	19.5

Gigi's Menu

Menu

3-course shared dining	44.5
4-course shared dining	52.5
The Best of Gigi	75

Primi Piatti

Pasta

Rigatoni alla Carbonara	24.5
Creamy egg and Parmigiano Reggiano sauce with black pepper, guanciale and pecorino	
Spaghetti all'Arrabbiata	22.5
Spaghetti with spicy San Marzano tomato sauce, garlic, chili, Parmigiano Reggiano and parsley	
Spaghetti al Pecorino e tartufo	27.5
Spaghetti prepared at your table in a wheel of Pecorino cheese with truffle glaze and black pepper <i>Table preparation only available inside</i>	
Gnocchi alla vodka e burrata	21.5
Gnocchi with San Marzano tomato sauce infused in vodka, topped with sun-dried tomatoes, burrata and basil	
Risotto al velluto di zucca e scampi	23.5
Carnaroli risotto cooked in lobster bisque with prawns, saffron, stracchino and roasted pumpkin	

Pizzette

Pizza

Margherita	16.5
San Marzano tomato sauce, Fior di Latte mozzarella, burrata, Parmigiano Reggiano and basil	
Diavola	21.5
Ricotta Nduja sauce, Fior di Latte mozzarella, spianata romana, Padron peppers and parsley	
Tartufo alla GIGI	22.5
Creamy truffle sauce, Fior di Latte mozzarella, onions, Parmigiano Reggiano and parsley	
Prosciutto di Parma	23.5
Creamy San Marzano tomato sauce with mascarpone, buffalo mozzarella, Prosciutto di Parma, cherry tomatoes, rocket salad, Parmigiano Reggiano and black pepper	

Secondi Piatti

Mains & Sides

Filetto di Manzo		Insalata di Pomodoro	5.5
Chateaubriand			
served with smoked herbs and salsa verde		Patate Roseval	5.5
<i>Signora 250 grams</i>	34	Green salad	6.5
<i>Signore 500 grams</i>	68		

Dolce

Dessert

Affogato al caffè	9.5	Chocolate alla GIGI	16.5
Tonka bean vanilla ice cream topped with espresso		Chocolate coulant with tonka bean vanilla ice cream	
Tiramisù alla GIGI	11.5	Pistacchio	14.5
Not classic, but Gigi's fluffy cake with coffee almond foam and cacao		Crispy filo dough, pistachio ice cream, caramelized pistachio, hazelnuts and dark chocolate sauce	
Sgroppino	11.5		
Lemon ice cream whipped with vodka, prosecco and lemon			

Guests with allergies or dietary requirements are kindly requested to inform your waiter
Scan the QR code for allergen menu

