

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 per person	3.5
Freshly baked mixed bread served with truffle cream and olive oil	
Olive marinate	5.5
Marinated olives with lemon, basil and mint	
Ostliche di stagione	3.5 9.5 each 3 pieces
Normandy oyster, served with red wine vinegar, shallots and lemon	
Affettati della casa	11.5
Mixed charcuterie served with sun-dried cherry tomatoes	
Cavolo Romanesco	12.5
Romanesco cream with roasted pistachio, lime and parmesan, served with chiaseed crackers	
Bruschetta al pomodoro 3 pieces	9.5
Tomato bruschetta with olive oil and basil	
Arancini al granchio e gamberetti 3 pieces	10.5
Arancini filled with crab, prawns, mascarpone and crème fraîche, served with lobster cream	
Arancini al tartufo 3 pieces	9
Arancini filled with truffle, served with truffle cream, lemon and Parmigiano Reggiano	

Antipasti Freddi

Cold starters

Carpaccio di Manzo al Tartufo	15.5
Thinly sliced marinated beef topped with truffle cream, pine nuts and Parmigiano Reggiano	
Carpaccio di Manzo al Pesto	14.5
Thinly sliced marinated beef topped with pesto cream, pine nuts and Parmigiano Reggiano	
Tartare di Tonno	19.5
Tuna tartare served with avocado, lime and chili	
Vitello Tonnato	16.5
Thinly sliced low roasted veal with tuna cream, topped with deep fried capers, lemon and olive oil	
Insalata di GIGI	14.5
Burrata with cherry tomatoes, basil and balsamic syrup	
Burrata con acciughe	16.5
Burrata with anchovies, lemon and olive oil	
Tartare di Manzo	16.5
Hand-cut steak tartare marinated with shallots and chives	

Antipasti dal Forno

Warm starters

Polpetta al pomodoro	13.5
Meatball in slow cooked tomato sauce topped with foam of smoked potatoes and Parmigiano Reggiano	
Parmigiana di melanzane	14.5
Deep fried eggplant with Fior di Latte mozzarella, San Marzano tomato sauce, Parmigiano Reggiano and fresh basil	
Mussels alla marinara	15.5
Cooked with Nduja, fresh tomato vinaigrette and basil	

Gigi's Menu

Menu

3-course shared dining	44.5
4-course shared dining	52.5
The Best of Gigi	65

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 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	19.5
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	14.5
San Marzano tomato sauce, Fior di Latte mozzarella, 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>Signora 500 grams</i>	68	

Dolce

Dessert

Affogato al caffè	9.5	<i>to enjoy with your after-dinner drink</i>		
Tonka bean vanilla ice cream topped with espresso				
Sgroppino	11.5		Cannoli Limone 3.25	
Lemon ice cream whipped with vodka, prosecco and lemon			Cannoli filled with lemon cream and chocolate	
Gigi's Pornstar	11.5		Cannoli Pistacchio 3.75	
Passion fruit cheesecake, topped with crumble, served with passion fruit ice cream			Cannoli filled with pistachio cream and chocolate	
Tiramisù alla GIGI	11.5			
Not classic, but Gigi's fluffy cake with coffee almond foam and cacao				
Pistacchio	14.5	Guests with allergies or dietary requirements are kindly requested to inform your waiter		
Crispy filo dough, pistachio ice cream, caramelized pistachio, hazelnuts and dark chocolate sauce		Scan the QR code for allergen menu 		
				

