

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	
Ostriche 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 Parmigiano Reggiano, 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	
Supplement fresh autumn truffle + 8.5	

Antipasti Freddi

Cold starters

Carpaccio di Manzo al Tartufo	15.5
Thinly sliced marinated beef topped with truffle cream, pine nuts and Parmigiano Reggiano	
Supplement fresh autumn truffle + 8.5	
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	
Supplement fresh autumn truffle + 8.5	

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 Creamy egg and Parmigiano Reggiano sauce with black pepper, guanciale and pecorino	24.5
Spaghetti all'Arrabbiata Spaghetti with spicy San Marzano tomato sauce, garlic, chili and parsley	22.5
Spaghetti al Pecorino e tartufo Spaghetti prepared at your table in a wheel of Pecorino cheese with truffle glaze and black pepper <i>Table preparation only available inside</i> <i>Supplement fresh autumn truffle + 8.5</i>	27.5
Gnocchi alla vodka e burrata Gnocchi with San Marzano tomato sauce infused in vodka, topped with sun-dried tomatoes, burrata and basil	19.5
Risotto al velluto di zucca e scampi Carnaroli risotto cooked in lobster bisque with prawns, saffron, stracchino and roasted pumpkin	23.5

Pizza Napoletana

Pizza

Margherita San Marzano A timeless Neapolitan classic with San Marzano tomato sauce, creamy Fior di Latte Mozzarella di Campana, Pecorino Toscano DOP, finished with fresh basil and a drizzle of extra virgin olive oil	14.5
Diavola A spicy favorite featuring San Marzano tomato sauce with oregano, Fior di Latte Mozzarella di Campana, fiery Calabrese 'Nduja, Spianata Romana salami, smoked Scamorza and a touch of jalapeño	21.5
Tartufo alla GIGI Indulgence at its best: a rich truffle cream base topped with Fior di Latte Mozzarella di Campana, ricotta, mascarpone, Pecorino Toscano DOP and delicate pear slices <i>Supplement fresh autumn truffle + 8.5</i>	22.5
Prosciutto di Parma <i>Gigi's Special</i> San Marzano tomato sauce with Fior di Latte Mozzarella di Campana, sweet cherry tomatoes, fresh rocket, 24-month aged Prosciutto di Parma and creamy burrata <i>Supplement fresh autumn truffle + 8.5</i>	24.5

Secondi Piatti

Mains & Sides

Filetto di Manzo Chateaubriand served with smoked herbs and salsa verde		Insalata di Pomodoro	5.5
		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 Tonka bean vanilla ice cream topped with espresso	9.5	<i>to enjoy with your after-dinner drink</i>	
Sgroppino Lemon ice cream whipped with vodka, prosecco and lemon	11.5	Cannoli Limone Cannoli filled with lemon cream and chocolate	3.25
Gigi's Pornstar Passion fruit cheesecake, topped with crumble, served with passion fruit ice cream <i>10 pieces available every evening</i>	11.5	Cannoli Pistacchio Cannoli filled with pistachio cream and chocolate	3.75
Tiramisù alla GIGI Not classic, but Gigi's fluffy cake with coffee almond foam and cacao	11.5		
Pistacchio Crispy filo dough, pistachio ice cream, caramelized pistachios, hazelnuts and dark chocolate sauce	14.5	Guests with allergies or dietary requirements are kindly requested to inform your waiter Scan the QR code for allergen menu	

