

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 <small>per person</small> | 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 <small>each 3 pieces</small> |
| 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 chia seed crackers | |
| Bruschetta al pomodoro <small>3 pieces</small> | 9.5 |
| Tomato bruschetta with olive oil and basil | |
| Arancini al granchio e gamberetti <small>3 pieces</small> | 10.5 |
| Arancini filled with crab, prawns, mascarpone and crème fraîche, served with lobster cream | |
| Arancini al tartufo <small>3 pieces</small> | 9 |
| Arancini filled with truffle, served with truffle cream, lemon and Parmigiano Reggiano <i>Supplement fresh autumn truffle + 8.5</i> | |

Antipasti Freddi

Cold starters

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

Antipasti dal Forno

Warm starters

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| 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

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|---|------|
| 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> | |
| <i>Supplement fresh autumn truffle + 8.5</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 | |

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> | Green salad | 6.5 |
| <i>Signora 500 grams</i> | | |


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 | |
| <i>10 pieces available every evening</i> | | | | |
| Tiramisù alla GIGI | 11.5 | | | |
| Not classic, but Gigi's fluffy cake with coffee almond foam and cacao | | | | |
| Pistacchio | 14.5 | | | |
| Crispy filo dough, pistachio ice cream, caramelized pistachios, hazelnuts and dark chocolate sauce | | | | |

Guests with allergies or dietary requirements are kindly requested to inform your waiter

Scan the QR code for allergen menu



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