

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?



Gigi's Menu

3-course shared dining 44.5

4-course shared dining 52.5

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
Normandy oyster, served with red wine vinegar, shallots and lemon	each 3 pieces
Affettati della casa	
Bresaola al Limone	9.5
Thinly sliced Bresaola, finished with fresh lemon, olive oil, crisp potato and Parmigiano Reggiano	
Prosciutto di Parma	11.5
Thinly sliced Parma ham, served with grissini and olive oil	
Bruschetta al Pomodoro 3 pieces	9.5
Toasted bread finished with fresh tomato, olive oil, and basil	
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 finished with truffle cream, pine nuts and Parmigiano Reggiano	
XXL + 32.5	
Supplement fresh autumn truffle + 8.5	
Carpaccio di Manzo al Pesto	14.5
Thinly sliced marinated beef finished with pesto cream, pine nuts and Parmigiano Reggiano	
XXL + 31.5	
Tartare di Tonno	19.5
Tuna tartare served with avocado, lime and chili	
Vitello Tonnato	16.5
Thinly sliced, slow-roasted veal served with tuna cream, finished with crispy fried capers, a hint of lemon and olive oil	
Insalata di GIGI	14.5
Creamy burrata served with cherry tomatoes, fresh basil and balsamic glaze	

Antipasti dal Forno

Warm starters

Mussels alla marinara	15.5
Mussels cooked with Nduja, fresh tomato vinaigrette and basil	
Parmigiana di Melanzane Arrabbiata	14.5
Crispy eggplant layered with Fior di Latte mozzarella and spicy San Marzano tomato sauce, finished with Parmigiano Reggiano and fresh basil	
Polpetta al Pomodoro	13.5
Tender meatball in a slow-cooked tomato sauce, finished with a delicate smoked potato foam and Parmigiano Reggiano	

Primi Piatti

Pasta

Rigatoni ai Funghi Rigatoni with a creamy mushroom sauce, sautéed wild mushrooms, finished with lovage oil, lemon thyme and Parmigiano Reggiano	22.5
Pappardelle al Ragù di Manzo Pappardelle with tender slow-braised beef in a rich San Marzano tomato sauce, infused with a "Thousand and One Nights" spice blend, olive oil and Parmigiano Reggiano	23.5
Risotto Nero ai Frutti di Mare Black risotto with prawns, shellfish, and squid, finished with lemon and crème fraiche	21.5
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, finished with sun-dried tomatoes, creamy burrata and fresh basil	19.5

Secondi Piatti

Mains & Sides

Catch of the Day The freshest fish of the chef	daily price
Cut of the Day Chef's selection of premium meat	daily price

Filetto di Manzo Chateaubriand served with smoked herbs and rosemary oil <i>Signora 250 grams</i> <i>Signore 500 grams</i>	34 68
Entrecote alla Milanese Tender entrecôte, breaded and pan-fried in brown butter, finished with fresh lemon <i>Limited availability per day</i>	32.5
Patate Roseval	5.5

Dolce

Dessert

Gigi Chocolate & Orange Bag Soft orange sponge with candied orange, crispy chocolate feuilletine, hazelnut praline, dark chocolate mousse and orange marmalade	21.5
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
Gigi's Pornstar Passion fruit cheesecake, topped with crumble, served with passion fruit ice cream <i>10 pieces available every evening</i>	11.5
Affogato al caffè Tonka bean vanilla ice cream topped with espresso	9.5
Sgroppino Lemon ice cream whipped with vodka, prosecco and lemon	11.5

to enjoy with your after-dinner drink

Cannoli Limone	3.25
Cannoli filled with lemon cream and chocolate	
Cannoli Pistacchio	3.75
Cannoli filled with pistachio cream and chocolate	
Cannoli Hazelnut	3.75
Cannoli filled with hazelnut cream and chocolate	

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

