

La Nostra

Gigi

Shared dinning menu 3-courses €44.5 p.p.

Aperitivo

Focaccia
Truffle cream, olive oil

Insalata di GIGI
Burrata, cherry tomatoes

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Carpaccio di Manzo
Beef, truffle cream, pine nuts



Primi Piatti

Rigatoni ai Funghi
*Rigatoni, mushroom sauce, sautéed wild mushrooms,
lovage oil, lemon thyme, Parmigiano Reggiano*

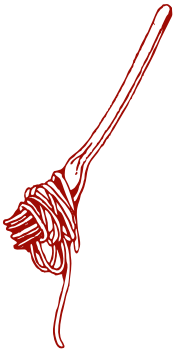
Pappardelle al Ragu di Manzo
*Pappardelle, tender beef, San Marzano tomato sauce,
spice blend, olive oil and Parmigiano Reggiano*

Parmigiana di Melanzane Arrabbiata
*Deep fried eggplant, Fior di Latte mozzarella,
San Marzano tomato sauce, Parmigiano Reggiano*

Risotto Nero ai Frutti di Mare
*Black risotto, prawns, shellfish, squid,
lemon, crème fraiche*

Dolci

Tiramisù alla GIGI
Fluffy cake, coffee almond foam, cacao



If you have any allergies or dietary preferences, the dishes will be adjusted.

La Nostra

Gigi

Shared dinning menu

4-courses

€52.5 p.p.

Spuntini

Focaccia

Truffle cream, olive oil

Bruschetta al pomodoro

Tomato bruschetta, olive oil

Arancini al tartufo

Truffle, lemon, parmesan

Antipasti



Carpaccio di Manzo

Beef, truffle cream, pine nuts

Insalata di GIGI

Burrata, cherry tomatoes

Tartare di Tonno

Tuna, avocado, lime and chili

Primi Piatti

Rigatoni ai Funghi

Rigatoni, mushroom sauce, sautéed wild mushrooms, lovage oil, lemon thyme, Parmigiano Reggiano

Pappardelle al Ragu di Manzo

Pappardelle, tender beef, San Marzano tomato sauce, spice blend, olive oil and Parmigiano Reggiano

Parmigiana di Melanzane Arrabbiata

Deep fried eggplant, Fior di Latte mozzarella, San Marzano tomato sauce, Parmigiano Reggiano

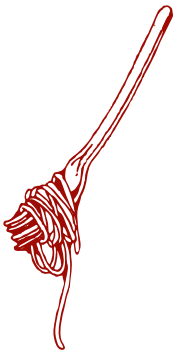
Risotto Nero ai Frutti di Mare

Black risotto, prawns, shellfish, squid, lemon, crème fraîche

Dolci

Tiramisù alla GIGI

Fluffy cake, coffee almond foam, cacao



If you have any allergies or dietary preferences, the dishes will be adjusted.