



La Nostra Gigi

Marie Heinekenplein 5, Amsterdam

E-mail: reserveringen@lanostragigi.com

Whatsapp: +31 20 730 0965

Tel: +31 (0) 850876048

Contact form



La Nostra Gigi



@lanostragigi

www.nostragigi.com

Opening hours : Ma - Do 17:00-00:00 | Vrij - Za 12:00-01:00 | Zo 12:00-00:00

La Nostra Gigi

Brochure 2026

Welcome at La Nostra Gigi

At La Nostra Gigi, Italian hospitality is at the heart of everything we do. Expect shared dishes, flowing wine and a warm atmosphere made for celebrating together.

With multiple areas, each with its own character, we offer the perfect setting for every occasion from intimate dinners to lively events. Each year we welcome over 50,000 guests, and we would be honoured to welcome you and your group as well.

We are flexible, love to think along, and are happy to create a tailored proposal to make your event unforgettable.



*“Italian warmth,
unforgettable
moments”*





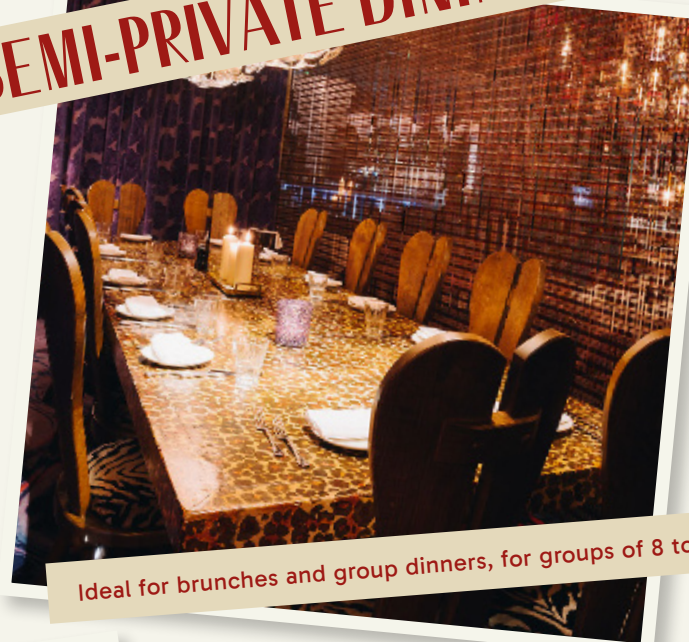


Venues/ Capacity

La Nostra Gigi features four carefully designed areas, each with its own character, ambiance and maximum capacity. Hosting a larger group? We can combine selected spaces to tailor the venue to your event. Our event team will gladly assist you in choosing the ideal setup.



SEMI-PRIVATE DINING



Ideal for brunches and group dinners, for groups of 8 to 16

LA TRATTORIA



Suitable for brunch, group dinners, or full buy-outs, with space for up to 150 standing guests or 100 seated

TERRAZZA



For brunch, (group) dinners, or walking dinners, for groups of 2 up to 50 guests.

EL BANCO



For brunch, (group) dinners, or walking dinners, for groups of 2 up to 50 guests.

Celebrate the Gigi way

At La Nostra Gigi, celebrating is what we do best. Our concept is built around sharing: sharing dishes, sharing stories and creating moments that feel effortless and unforgettable. Long tables, flowing wine and plates made to pass around. This is the Italian way, and it's exactly what makes Gigi the perfect place to gather with friends, family or colleagues, for any occasion.



Check out
our current
menu



Our kitchen...

...is rooted in Italian classics with a modern twist, guided by our chef Richard Way. His style is generous, bold and full of flavor, always focused on quality ingredients, seasonal touches and a true ode to Italian cuisine. From comforting favorites to surprising specials, every course is designed to bring people closer.

Group experiences...

...made seamless. Our curated group menus capture the very best of Gigi, whether you're hosting an intimate dinner, a birthday celebration or a larger event. Shared dining that keeps the energy high and the table full.







Our Menus



Lunch Experience Menu

Enjoy a lunch menu of two courses made to share.

Starter + Main Course €35 p.p.

Main Course Only: €25 p.p.

Optional add-ons:

Sgroppino, Tiramisu or Pornstar Cheesecake + €7.5



Example Menu

Antipasti

Focaccia

with Truffle cream and olive oil

Tartare di Tonno

Tuna, avocado, lime and chili

Carpaccio di Manzo XXL

Beef, truffle cream, pine nuts

Insalata di GIGI

Burrata and cherry tomatoes salad

Primi Piatti

Risotto Nero ai Frutti di Mare

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

Gnocchi alla vodka e burrata

Gnocchi, San Marzano tomato sauce, sun-dried tomatoes, creamy burrata, fresh basil

Entrecôte alla Milanese

Tender entrecôte, breaded and pan-fried in brown butter, finished with fresh lemon



Lunch & Dinner menu

Focaccia
with Truffle cream and olive oil

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Olive Marinate
Marinated olives with lemon, basil and mint

Prosciutto di Parma
Thinly sliced Parma ham, served with grissini and olive oil

Arancini al tartufo
Truffle, lemon, parmesan
Fluffy cake, coffee almond foam, cacao

Vegetarian Lunch & Dinner menu

Focaccia
with Truffle cream and olive oil

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Olive Marinate
Marinated olives with lemon, basil and mint

Peccorino and Balsamic Glaze

Arancini al tartufo
Truffle, lemon, parmesan
Fluffy cake, coffee almond foam, cacao

Example Menu

Bites Experience Menu

The Bites Experience menu gives you a taste of Italian bites served as finger food. Perfect with a drink in hand.
€18.5 pp.



Three-Course Shared Dining menu

A curated selection of Gigi's classics and seasonal specials, served in three shared courses.

€47.5 p.p.

Optional add-ons:

Ostriche di Stagione + €3.5 p.p.

Spaghetti al Pecorino + €5 p.p.

Filetto di Manzo + €9 p.p.

Sgroppino + €11.5 p.p.

Menus can be tailored to allergies and dietary requirements.



Example Menu

Aperitivo

Focaccia
with Truffle cream and olive oil

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Insalata di GIGI
Burrata and cherry tomatoes salad

Carpaccio di Manzo
Beef, truffle cream, pine nuts

Primi Piatti

Risotto Nero ai Frutti di Mare
Black risotto with prawns, shellfish, squid, lemon and crème fraîche

Gnocchi alla vodka e burrata
Gnocchi, San Marzano tomato sauce, sun-dried tomatoes, creamy burrata, fresh basil

Entrecôte alla Milanese
Tender entrecôte, breaded and pan-fried in brown butter, finished with fresh lemon

Patate Roseval

Dolci

Tiramisù alla GIGI
Fluffy cake, coffee almond foam, cacao



Spuntini

Focaccia
with Truffle cream and olive oil

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Arancini al tartufo
Truffle, lemon, parmesan

Aperitivo

Carpaccio di Manzo
Beef, truffle cream, pine nuts

Insalata di GIGI
Burrata and cherry tomatoes salad

Tartare di Tonno
Tuna, avocado, lime and chili

Primi Piatti

Risotto Nero ai Frutti di Mare
Black risotto with prawns, shellfish, squid, lemon
and crème fraîche

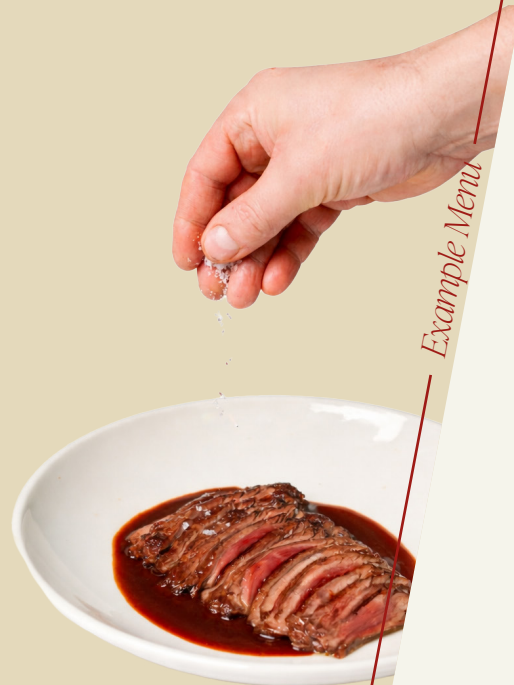
Gnocchi alla vodka e burrata
Gnocchi, San Marzano tomato sauce, sun-dried
tomatoes, creamy burrata, fresh basil

Entrecôte alla Milanese
Tender entrecôte, breaded and pan-fried in brown
butter, finished with fresh lemon

Patate Roseval

Dolci

Tiramisù alla GIGI
Fluffy cake, coffee almond foam, cacao
Gigi's Pornstar Passion fruit cheesecake,
topped with crumble, served with passion
fruit ice cream



Example Menu



Four-Course Shared Dining menu

*Enjoy an extra course of
Gigi's classics and seasonal
specials with our four-course
shared dining experience.*
€57.5 p.p.

Optional add-ons:

Ostriche di Stagione + €3.5 p.p.

Spaghetti al Pecorino + €5 p.p.

Filetto di Manzo + €9 p.p.

Sgroppino + €11.5 p.p.

**Menus can be tailored to
allergies and dietary requirements.**

Bellini Brunch Menu

Our Bottomless Bellini Brunch is a monthly favorite, taking place every last Sunday of the month. This festive brunch experience can also be booked for groups on your preferred date, including a 3-course shared brunch and 2 hours of unlimited Bellinis (also available alcohol-free).

€47.5 p.p.



Example Menu

Spuntini

Focaccia
with Truffle cream and olive oil

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Antipasti

Carpaccio di Manzo
Beef, truffle cream, pine nuts

Insalata di GIGI
Burrata and cherry tomatoes salad

Primi Piatti

Risotto Nero ai Frutti di Mare
Black risotto with prawns, shellfish, squid, lemon
and crème fraîche

Rigatoni ai Funghi
Rigatoni with creamy mushroom sauce, sautéed wild
mushrooms, lovage oil, lemon thyme and Parmigiano
Reggiano

Optional dessert add-on:
Sgroppino, Tiramisu or Pornstar Cheesecake + €7.5

Walking Dinner Menu

*A lively standing dinner where
Italian bites and small plates
with bold flavours are served in
rounds
throughout the evening.*

Suitable for 100 - 150 people

€59 p.p.



Spuntini

Focaccia
with Truffle cream and olive oil

Prosciutto di Parma
Thinly sliced Parma ham, served with grissini

Aperitivo

Bruschetta al pomodoro
Tomato bruschetta, olive oil

Arancini al tartufo
Truffle, lemon, parmesan
Fluffy cake, coffee almond foam, cacao

Antipasti

Carpaccio di Manzo
Beef, truffle cream, pine nuts

Tartare di Tonno
Tuna, avocado, lime and chili

Vegetarian option

Peccorino and Balsamic Glaze



Insalate di GIGI
Creamy burrata served with cherry tomatoes,
fresh basil and balsamic glaze

Avocado tartare
Served with lime and chili

Primi Piatti

Risotto Nero ai Frutti di Mare
Black risotto with prawns, shellfish, squid, lemon
and crème fraîche

Gnocchi alla vodka e burrata
Gnocchi, San Marzano tomato sauce, sun-dried
tomatoes, creamy burrata, fresh basil

Rigatoni ai Funghi
Rigatoni with creamy mushroom sauce, sautéed wild
mushrooms, lovage oil, lemon thyme and Parmigiano Reggiano

Gnocchi alla vodka e burrata
Gnocchi, San Marzano tomato sauce, sun-dried
tomatoes, creamy burrata, fresh basil

Dolci

Tiramisù alla GIGI
Fluffy cake, coffee almond foam, cacao



Drinks

From welcome drinks to after-dinner sips: choose what fits your event best.

Up to 20 guests, drinks can be charged on consumption. For larger groups, our all-in drink packages ensure a smooth and carefree experience.



WELCOME DRINKS

Welcome your guests with a glass of...

Canavel Extra Dry
€12.5 | €55

Moët & Chandon Brut
€17.5 | €90

Signature Cocktail
€14

AFTER DINNER DRINKS

End the night the Italian way...

Sgroppino
€11

Espresso Martini
€14

Limoncello
€9



CLASSICO DRINKS

Unlimited house wines, cava, beer, soft drinks and table water.

2 hours
€35 p.p.

3 hours
€42.50 p.p.

4 hours
€49.50 p.p.

SUPERIORE DRINKS

Classico + craft beer, distilled (vodka, gin, rum, whisky)

2 hours
€37.50 p.p.

3 hours
€47.50 p.p.

4 hours
€57.50 p.p.

+ upgrade unlimited cocktails on request



Exclusive Events

La Nostra Gigi is available for exclusive events, offering you the opportunity to take over the restaurant and celebrate completely in your own way. Whether you're planning a corporate dinner, birthday celebration or a full-scale party, we'll make sure every detail feels effortless and unforgettable.

For exclusive hire, our regular opening hours can be made more flexible and adjusted to suit your event. Exclusive events are subject to a minimum spend, which may vary depending on the date, season and our revenue strategy.

From the first idea to the final toast, our event team is happy to think along with you and create a tailored proposal including the ideal set-up, menu choices, drink arrangements and any special touches to match your occasion.

Monday
€6500

Tuesday
€6500

Wednesday
€6500

Thursday
€8000

Friday
€17.500

Saturday
€17.500

Sunday
€XX

EXTRA OPTIONS

Make your event
extra special with...

DJ
€150
per hour

DJ SET
€250

PHOTOGRAPHER
€125
per hour

VIDEOGRAPHER
€150
2 hours incl. editing

POLAROIDS
on request

ARTIST REQUEST
on request

DANCERS/HOSTESS
on request

PERSONALIZED DECORATION
on request



Terms and conditions

For all group and event requests, please contact us via reserveringen@lanostragigi.com.

All prices are quoted per person and include VAT. Please note that beverages are not included in the menu price unless stated otherwise. To confirm your reservation, we require a deposit.

Once the deposit has been paid, the booking is finalized.

To ensure the best experience for your group, we kindly ask that all allergies and dietary requirements are shared at least 5 days before the event date.

Looking for something beyond the options listed in this brochure?

Additional services, upgrades and tailor-made requests are always possible, everything is available upon request. Our team is happy to think along and create the perfect setup for your occasion.

Contact form

