



**La Nostra Gigi**

Marie Heinekenplein 5, Amsterdam

E-mail: [reserveringen@lanostragigi.com](mailto:reserveringen@lanostragigi.com)

Whatsapp: +31 20 730 0965

Tel: +31 (0) 850876048

## Contact form



La Nostra Gigi



@lanostragigi

[www.nostragigi.com](http://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 it's 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”*





gf

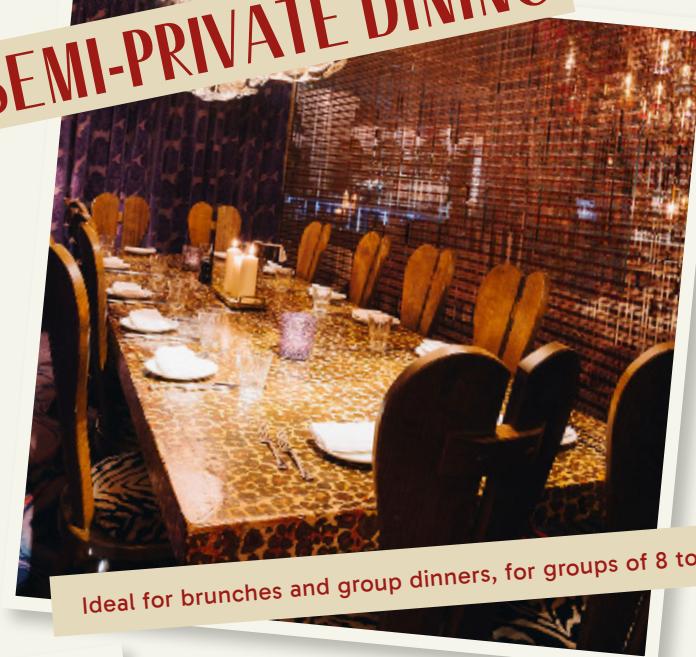


# Venues/ Capacity

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.

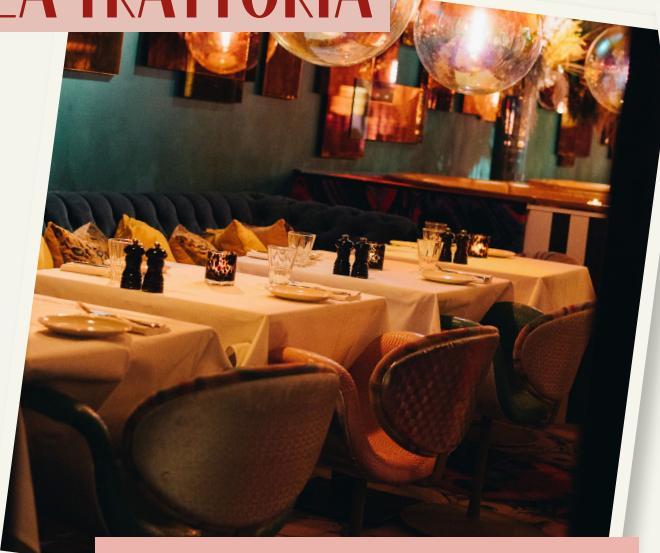


SEMI-PRIVATE DINING



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



## 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 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.





g



gf

# 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 p.p.

gG

# 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**

*Tiramisú 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

*Tiramisú 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.

€575 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*

## Vegetarian option

*Peccorino and Balsamic Glaze*



## 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*

*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

*Tiramisú alla GIGI*

*Fluffy cake, coffee almond foam, cacao*



gf

# 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

## 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.

## AFTER DINNER DRINKS

End the night the Italian way...

*Sgroppino*  
€11

*Espresso Martini*  
€14

*Limoncello*  
€9

## 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

Friday  
€17.500

Tuesday  
€6500

Saturday  
€17.500

Wednesday  
€6500

Sunday  
€XX

Thursday  
€8000



## 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](mailto: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**

