



Shared dinning menu

3-courses

€47.5 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

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

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

Entrecote 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

*Please note that our menu is subject to seasonal changes.
If you have any allergies or dietary preferences, the dishes will be adjusted.*



Shared dinning menu

4-courses

€57.5 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

Pappardelle al Ragu di Manzo

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

Gnocchi alla vodka e burrata

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

Entrecote 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



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