



DINNER / WEEKEND MENU

Images are for illustration only. Actual presentation may vary.
All prices are subject to a 10% service charge (dine in) and prevailing GST.



TAPAS

- 1. GIGI'S WINGS** (3PCS) **12** (6PCS) **23**
NEW! BUFFALO WINGS (3PCS) **14** (6PCS) **26**

Whole chicken wings, fried with Gigi's house-made spice blend.

2. BRUSCHETTA (2PCS)

- a. TOMATO** **9**
Roma tomatoes with garlic and basil.
- b. SMOKED SALMON** **12**
Smoked salmon, chives cream cheese.

3. BEEF CUBES **NEW!** **25**

200g sirloin cubes, mesclun, cherry tomatoes.

4. GARLIC FOCACCIA (3PCS) **8**

Focaccia with garlic confit cream & parsley.

5. CALAMARI FRITTI **17**

Italian-style fried squid in a light beer batter.

6. HUMMUS ITALIANO **NEW!** **12**

Creamy chickpeas & beans hummus, panuozzo bread.

7. BOCCONCINI DI POLLO **15**

Sicilian-style popcorn chicken with marinara sauce.

8. TACOS ITALIANO (2PCS) **NEW!**

- a. GENOVESE** **15**
Braised beef, onions, cherry tomatoes, basil.
- b. PULLED PORK RIBS** **15**
Tender cranberry apple pork ribs, onions, parsley.

9. FRIES **10**

- ROSEMARY & SEA SALT** **11**
- GIGI'S BELGIAN CHILLI MAYO** **12**
- TRUFFLE & PARMESAN** **13**

TAPAS



11. SALMON SICILIANO 21

Smoked salmon, chilli olive oil, lemon, parsley, sea salt & fresh coarse pepper.

12. POLPETTE ALLA VODKA NEW! 22

Beef and pork meatballs, tomato sauce, cream, vodka.

13. PIZZA BREAD SCHIACCIATA NEW! 10

Rosemary, oregano, sea salt & garlic.

14. CARPACCIO DI MANZO 22

Thinly sliced tenderloin marinated with lemon, extra virgin olive oil, rocket leaves, & shaved parmesan.

15. MUROTSU OYSTER (6PCS) 28

Freshly shucked oysters, lemon wedges, Tabasco, mignonette vinaigrette.

16. POLPO CON CREMA 29

Grilled octopus with tangy pear sauce.

17. CALABRIA GAMBAS AL AGLIO 22

Pan seared tiger prawns in garlic butter, served with focaccia.

18. GRILLED CORN RIBS NEW! 14

Oven baked corn strips, garlic herb butter, sea salt & cajun spice.

19. INSALATA DI POLPO ALLA SICILIANA NEW! 29

Potatoes, octopus, lemon dressing, garlic & parsley.

20. BAKED CAMEMBERT NEW! 15

Warm & cheesy with honey, rosemary powder, pistachio crumbles, served with focaccia.

21. PADRON PEPPERS NEW! 15

Blistered charred padron peppers, sea salt.



SOUP

1. **ITALIAN ONION SOUP** 14
Classic Italian-style onion soup with baked cheese.
2. **MINISTRONE**  **NEW!** 12
Traditional Italian vegetable soup with pasta and tomatoes.

SUPPLI

Fried rice croquettes

3. **SUPPLI AL RAGU (3PCS)** 11
Risotto, ragu (minced beef & pork) mozzarella.
4. **SUPPLI AL NERO (3PCS)**  14
Black risotto, sauteed mixed mushrooms, truffle cream, mozzarella & charcoal breadcrumbs.

PLATTERS

5. **SALUMERIA**
Assorted cold cuts; mortadella, parma, salami & turkey ham.

1 PAX	2PAX	4 PAX
25	42	80

6. **FORMAGGI** 
Assorted Italian cheese.

1 PAX	2PAX	4 PAX
25	42	80

7. **ANTIPASTO MISTO**
Assorted cold cuts with cheese & condiments.

1 PAX	2PAX	4 PAX
28	46	86

- ADD ON BURRATA (PER PC)** 12
ADD ON BREAD 4

SALADS

1. TAORMINA 19

Mixed salad, sun-dried tomatoes, cucumber, caramelised onions, peppers, cherry tomatoes, Gigi's dressing.

2. BURRATA 21

Burrata, cherry tomatoes, rocket leaves, Gigi's dressing.

3. BURRATA & PARMA 25

Burrata, parma ham, cherry tomatoes, rocket leaves, Gigi's dressing.

4. CAESAR 20

(Add on chicken +3.5)

Baby romaine lettuce, house-made Caesar dressing, egg, croutons, parmesan.

5. SMOKED DUCK & PEAR 21

Black peppered smoked duck, mixed salad, pear, walnuts, fruit dressing.

6. CAPRESE 20

Mozzarella, roma tomatoes, pesto.



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1. RAGU

21

Fettuccine, tomato sauce, minced beef & pork, parmesan, parsley.

2. GIGI'S AGLIO OLIO 18

Linguine, garlic, chilli, olive oil, roasted cherry tomatoes, parmesan, parsley.

Chicken + \$3.5 Mushrooms + \$3.5
Crispy Parma + \$8.0 Prawns + \$8.0

3. PESTO SICILIANO 22

Orecchiette, Sicilian pistachio pesto, roasted cherry tomatoes, chopped pistachio, parmesan.

PASTA

4. BISQUE DI GAMBERI 23

Orecchiette, prawn bisque, garlic, prawns, parsley.

5. CARBONARA (AUTHENTIC!) 22

Linguine, guanciale (crispy pork cheek), egg yolks, parmesan, pecorino, coarse black pepper.

6. FETTUCCINE ALFREDO 22 AUTHENTIC ROMAN STYLE **NEW!**

Butter, parmesan, pecorino, parsley.



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7. PASTA AL NERO CON VONGOLE

25

8. ARAGOSTA DI GIGI

38

9. VONGOLE

23

Linguine, squid ink, calamari, clams, white wine, chilli oil, roasted cherry tomatoes, parsley.

Linguine, succulent butter lobster, natural lobster bisque, beurre monté, parsley.

Linguine, clams, garlic, white wine, chilli, parsley.

PASTA

10. ARRABBIATA

19

11. RAVIOLI CON CREMA DI GAMBERI

27

12. PASTA N'CASCIATA

21

Casarecce, tomato sauce, garlic, chilli, Sicilian oregano.

Four cheese ravioli, cream, prawn bisque, parsley.

Oven baked rigatoni, eggplant, boiled egg, tomato sauce, ricotta cream, mozzarella, parmesan, parsley.



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13. PASTA ALLA GENOVESE NEW!

Rigatoni, slow cooked onions and beef brisket, parmesan, parsley.

23 14. FUNGHI DI BOSCO TARTUFATI E POLLO 23

Fettuccine, truffle cream, forest mushrooms, butter-seared chicken, parmesan, parsley.

15. PASTA ALLA NORMA 20

Rigatoni, tomato sauce, eggplant, ricotta salata cheese, basil.

PASTA

16. MALFADA RAGU IN TANGERINE CREAM 24

Long ribbon pasta, white ragu (beef & pork), tangerine cream sauce, parmesan, parsley.

17. FANTASIA DI IRENE 22

Casarecce, ragu (beef & pork), garlic, chilli, cream, parmesan, parsley.

18. LASAGNA CLASSICA AL TAGLIO 23

12 layers classic lasagna bolognese (beef & pork), with Gigi's twist.



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 21.

19. SAN VITTORIA

20

**20. SWORDFISH WITH
LIGHT SICILIAN PESTO**

NEW!

25

Casarecce, Gigi's pink tomato sauce, caramelised onions, chilli oil, parmesan, parsley.

Fusilli lunghi, swordfish, basil pesto, garlic, chilli flakes, roasted cherry tomatoes, parsley.

**21. PASTA ALLA
PUTTANESCA**

NEW!

25

Radiatori, anchovies, chopped garlic, capers, olives, white wine, tomato sauce, parsley.

PASTA

**22. RADIATORI PASTA CON
POLPETTE MEATBALLS**

NEW!

25

Radiatori, beef & pork meatballs, tomato sauce, onions, garlic, parmesan, parsley.

**23. PASTA ALLA SPICY
VODKA**

NEW!

23

Fusilli lunghi, tomato sauce, onions, cream, chilli, vodka, parmesan, basil.



22.



 23.

PIZZA (13-inch)

- 1. MARGHERITA**  **21**
Tomato, mozzarella, basil.
 - 2. PARMA** **26**
Tomato, mozzarella, crispy parma ham, parmesan, rocket leaves.
 - 3. ARRABBIATA**  **22**
Tomato, garlic, chilli, mozzarella, Sicilian oregano.
 - 4. CAPRICCIOSA** **25**
Tomato, mozzarella, mortadella ham, mushrooms, artichokes.
 - 5. BOLOGNA** **25**
Tomato, mozzarella, meatballs (beef & pork), Sicilian oregano.
 - 6. BOSCAIOLA**   **25**
Ricotta base, mushrooms, roasted capsicums, potatoes, cherry tomatoes, rocket leaves.
 - 7. DIAVOLA** **24**
Tomato, mozzarella, spicy salami, chilli flakes.
 - 8. NORMA**   **22**
Tomato, mozzarella, eggplant, ricotta salata cheese.
 - 9. SLIPPER LOBSTER** **26**
Prawn bisque base, mozzarella, slipper lobster, chilli oil.
 - 10. NUTELLA ALLA VALENTINA**   **22**
Nutella, caramelised banana, pistachio.
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PIZZA (13-inch)

- 11. MARGHERITA INVERSA**  **22**
Cold seasoned tomato sauce, thin pesto sauce, ricotta cream.
- 12. QUATTRO FORMAGGI**  **26**
Four cheese from our Italian selections, cherry tomatoes.
- 13. TRUFFOLATA** **26**
Truffle cream, mushrooms, mozzarella, chicken, basil.
- 14. SMOKED SALMON** **27**
Siracusa cheese mix, smoked salmon, chilli oil, parsley.
- 15. SIRACUSA** **27**
Ricotta cream, mozzarella, crispy parma, chilli oil.
- 16. VEGETARIANA**  **25**
Cream, garlic oil, mushrooms, eggplant, roasted capsicums.
- 17. LA SICILIANA PER ARTURO**  **23**
Tomato, oregano, anchovies, chilli flakes, chilli oil, parmesan.
- 18. GENOVESE**  **24**
Ricotta base, onions, braised beef, parsley.
- ADD ON**
- | | |
|-------------------|-----|
| ANCHOVIES | 8 |
| BURRATA | 12 |
| CHICKEN | 3.5 |
| CRISPY PARMA HAM | 8 |
| GRILLED CAPSICUMS | 4 |
| MUSHROOMS | 3.5 |
| OLIVES | 3.5 |
| PRAWNS | 8 |
| SMOKED DUCK | 5.5 |
| SPICY SALAMI | 6 |
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1. MUSHROOM RISOTTO 25

Risotto, mixed mushrooms, truffle paste, parmesan, parsley.

2. LOBSTER RISOTTO 38

Risotto, succulent lobster meat, natural lobster bisque, beurre monté, parsley.

3. RISOTTO AL NERO CON VONGOLE 27

Risotto, squid ink, calamari, clams, white wine, chilli oil, roasted cherry tomatoes, parsley.

— RISOTTO & SEAFOODS —

4. SWORDFISH STEAK WITH CORIANDER MINT SAUCE 24

Pan seared swordfish steak, Brussels sprouts, roasted cherry tomatoes, coriander mint sauce.

5. NAPLES STYLE FISH & CHIPS 24

Deep fried breaded seabass, fries, lemon wedge, house made tartar sauce.

6. SALMON AL SAMBUCA E MIELE 29

Pan seared Norwegian salmon, honey, sambuca liquor, anchovies breadcrumbs, chopped pistachio.

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MEATS

1. SIRLOIN STEAK 27

200g Australian sirloin served with mixed salad, fries & garlic butter.

2. RIBEYE STEAK 46

300g Australian ribeye served with mixed salad, fries & garlic butter.

3. TAGLIATA ALLA DENNIS NEW! 46

Ribeye with chilli flakes, lemon, garlic confit, parmesan, rocket leaves & roasted young potatoes.

4. BASIL MINT LAMB RACK NEW! 45

200g capped off lamb rack, roasted young potatoes & basil mint sauce.

5. STEAK ALLA SICILIANA NEW! 28

Flattened sirloin, lemon, chilli flakes, fries & parsley.

6. TAGLIATA ALLA BOSCAIOLA NEW! 48

Ribeye with mushrooms, capsicums, rocket leaves, cherry tomatoes & baked potatoes.

7. KILLER RIBS NEW! 24

Ribs marinated with apple, cranberry & lime. Served with garlic butter grilled corn ribs.

8. POLLO ALLA CACCIATORE NEW! 24

Bone in chicken thigh, olives, capsicums, celery, tomato sauce, potatoes, parsley, sage & laurel.

9. BURGERS NEW!

a. CAJUN 24

Brioche bun, minced beef, cajun mayo, gherkins, sliced onions, chilli, provolone, mixed greens.

b. SUNDRIED TOMATO 24

Brioche bun, minced beef, sundried mayo, caramelised onions, rocket leaves & provolone.

SIDES

BELGIAN SPROUTS	10
FRIES	7
MIXED MASH (SWEET POTATO & PUMPKIN)	8
PARMIGIANA	12
ROASTED YOUNG POTATOES	8



MAINS

1. CHICKEN MARSALA ITALIANA

24

Flattened chicken breast, garlic confit, mushrooms, butter, Sicilian Marsala wine.

2. CHICKEN PARMIGIANA

24

Italian-style breaded chicken, tomato, mozzarella, parmesan, Belgian style mashed potatoes with vegetables.

Fries + \$2 Tomato pasta +\$4

3. EGGPLANT PARMIGIANA

22

Sliced eggplant, San Marzano tomato sauce, mozzarella, parmesan, oven-baked.

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11a.



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1. CLASSIC TIRAMISU 14

Mascarpone, rum, eggs, ladyfingers dipped with Illy espresso, cocoa powder.

2. PISTACHIO TIRAMISU 15

Mascarpone, pure pistachio paste, rum, eggs, ladyfingers dipped with Illy espresso, chopped pistachio.

3. CLASSIC PANNA COTTA WITH STRAWBERRY COULIS 11

Cooked cream with homemade strawberry coulis.

4. PISTACHIO PANNA COTTA 12

Cooked cream, pistachio paste & chopped pistachio.

5. LEMON SORBET & PROSECCO 13

Dairy free, great for cleansing palate.

6. MOLTEN CHOCOLATE LAVA CAKE 17

Warm molten chocolate lava cake, vanilla gelato, strawberry coulis & chopped pistachio.

7. ITALIAN JOB 14

Vanilla gelato, extra virgin olive oil, himalayan salt & chopped pistachio.

8. CANNOLI CLASSICO (PC) NEW! 5

Ricotta, orange zest, shaved chocolate, candied orange.

9. CANNOLO COMPOSTO NEW! 12

Broken cannoli shells with ricotta.

10. BAILEYS AFFOGATO NEW! 12

Baileys, espresso & vanilla gelato.

11. GELATO (PER SCOOP)

- a. VANILLA 8
- b. CHOCOLATE 8
- c. STRAWBERRY 8
- d. LEMON SORBET 9
- e. PISTACHIO 10

DRINKS

COFFEE

ESPRESSO		3.5
AMERICANO		5
MACCHIATO		4
AFFOGATO		6.5
CAPPUCCINO	Iced +1.2	5.5
FLAT WHITE	Iced +1.2	5.5
LATTE	Iced +1.2	6
MOCHA	Iced +1.2	6.5
CAFE CORRETTO	Grappa/Sambucca/Rum	7
HOT CHOCOLATE		5.5
OAT MILK (Substitute)		1.2
EXTRA SHOT		1.5

TEA

ENGLISH BREAKFAST	5.5
CHAMOMILE	5.5
EARL GREY	5.5
JASMINE	5.5
PEPPERMINT	5.5
HOME MADE ICED TEA	6

MILKSHAKES

VANILLA	10
CHOCOLATE	10
STRAWBERRY	10
PISTACHIO	13



OTHERS

STILL WATER	(500 ml)	3
SPARKLING WATER	(330 ml)	5.5
(SAN PELLEGRINO)	(750 ml)	11
COKE		4.5
COKE ZERO		4.5
APPLE JUICE		6
ORANGE JUICE		6
ASSORTED SAN PELLEGRINO		6
SPARKLING DRINKS:		
ARANCIATA (Orange)		
ARANCIATA ROSSA (Blood orange)		
CLEMENTINA (Mandarin orange)		
LIMONATA (Lemon)		
POMPELMO (Italian grapefruit)		