



Salads & Soup

(ADD: Grilled organic chicken breast-\$8 - Pan seared salmon-\$12 Grilled shrimp - \$9)

Classic French Onion Soup (*Dine in only*) – 12

Minestrone ~ Canellini bean and vegetable (v) – 10

SPECIAL SOUP ~ North African spiced lentil, sausage, and vegetable - 12

Gigi Caesar ~ Romaine, cherry tomatoes, shaved Grana Padano, croutons, Caesar dressing (vg) -14

Barbina ~ Mesclun, roasted beets, apples, roasted harvest squash, toasted walnuts, goat cheese, sherry-shallot vinaigrette (vg) -14

Rughetta ~ Baby arugula, shaved Grana Padano, lemon vinaigrette (vg) – 14

Stagione ~ Baby greens, cherry tomatoes, balsamic vinaigrette (v) -12

Appetizers

Gigi Meatballs ~ Meiller Farm beef meatballs, arrabbiata dipping sauce, fresh ricotta (gf) – 16

Gambas ~ Garlicky Spanish shrimp with grilled focaccia (df) – 15

Mediterranean Cheese & Salume Board (*Dine in only*) ~ Fig mostarda, rosemary-sea salted almonds, crostini – 23

Burrata ~ Roasted harvest squash, spiced peptias, balsamic glaze (vg) – 15

Crispy Calamari – Arrabbiata dipping sauce– 16

Lamb Skewers ~ Gyro spiced lamb patties with Greek salad and grilled pita - 15

Hummus ~ Moroccan tomato & cucumber salad, grilled pita (v) - 14

Panisse ~ Crispy chickpea fries with harissa catsup (v) – 8

Skizza™ - \$18

Bianca ~ Gigi fig jam, pears, goat cheese, arugula, truffle oil (vg)

Il Giardino ~ Kale pesto, roasted red peppers, harvest squash, shiitake mushrooms shaved red onions, mozzarella (vg)

SPECIAL SKIZZA ~ Garlic ricotta spread, soppressata, roasted baby bok choy, mozzarella, chili flakes - 18

Rustica ~ Garlic-ricotta spread, Meiller Farm pork sausage, broccoli rabe, mozzarella, chili flakes

Margherita ~ Pomodoro sauce, mozzarella, and herbs (vg)

Mamma ~ Margherita with porchetta and soppressata – 20

(*vegan cheese available \$2; gluten free crusts available \$3*)

Sandwiches

Sandwiches available during LUNCH ONLY. Served with dressed baby greens. Gluten-free roll available.

Pollo ~ Grilled chicken breast, sliced apples, Gruyere, honey mustard, arugula, on pressed focaccia -16

Cuban ~ Porchetta, Swiss cheese, pickles, Dijon on pressed focaccia -16

Verdure ~ Marinated roasted portobello mushroom, roasted harvest squash, caramelized onions, roasted red pepper hummus on pressed focaccia (v) - 16

Entrees

Pan Roasted Atlantic Cod ~ Haricot vert, roasted tomatoes, crispy pancetta, lemon-caper-butter sauce – 30

Chicken Tagine ~ Moroccan spiced with braised cauliflower and tomatoes, over couscous with apricots, and pistachios – 28

SPECIAL MEAT ~ Pork Milanese, gnocchi alla Romana, braised Holmquest Farms red cabbage agrodoce – 29

Faroe Islands Pan Seared Salmon ~ Quinoa, preserved tomato, kale, Kalamata olive and chick pea pilaf, herb-butter sauce - 29

Moules Frites ~ PEI mussels with Gigi Tuscan fries and herb aioli - 24

“Porcchettini” ~ Individual bacon wrapped pork roulade filled with Manchego, roasted red peppers, served with mashed potatoes – 29

Grilled Cauliflower “Steak” Provencal ~ Marinated and roasted thick cut cauliflower “steak” with red quinoa, tomato, kale, Nicoise olive and chick pea pilaf (v) – 20

Braised Lamb Shank ~ Valencia tomatoes, maple pumpkin polenta - 32

Steak Frites ~ 14-oz rib eye with Gigi Fries -34

Burger

Gluten-free roll available

Gigi Burger ~ Meiller Farm beef burger (8 oz), crispy bacon, cheddar, lettuce, tomato, pickles, herb fries - 17

Pasta (*Gluten free brown rice pasta available with any sauces.*)

Tagliatelle Bolognese ~ House made tagliatelle with Meiller Farm beef ragu, fresh ricotta - 24

Penne Arrabbiata – Spicy tomato sauce 18 (v) – 18

Lobster & Shrimp Ravioli ~ Creamy herb-Pernod sauce – 28

Rigatoni Buttera ~ Meiller Farm pork sausage, peas, tomato, chili flakes, splash of cream - 24

Gnocchi ~ Please indicate preference ~ Pesto & Vegetable (vg) - 22, Bolognese - 24

Buttera - 24 Arrabbiata (vg) - 22, Pomodoro (vg) - 22

Lasagna Bolognese – 23

Vegetables/Sides

Sicilian Cauliflower ~ Golden cauliflower, green olives, shallots, capers, golden raisins (v) -11

Sauteed Migliorelli Farm Lacinato Kale (v) – 10

Roasted Migliorelli Farm Baby Bok Choy (v) - 10

Tuscan Fries ~ Crispy fries with salsa verde dipping sauce (vg) -10 (Add Parmesan – 2 Add Truffle Oil – 2)

Gigandes Beans ~ Creamy large white beans with Parmesan and herbs (vg) – 11

Roasted Brussels Sprouts (v) - 10

Mashed Potatoes (vg) – 8

Autumn Roasted Seasonal Vegetables (v) - 10

Maple Pumpkin Polenta (vg) -11

Desserts Dulce de Leche Cheesecake – 9 | Italian Lemon Cake – 9 |

Flourless Chocolate Torte (gf) -8 | Rustic Apple Tart with Vanilla Ice Cream – 9 Jane’s Ice Cream (2 scoops) –

Killer Chocolate or Hazelnut Fudge – 8

GigiHudsonValley.com

(vg) = vegetarian (v) = vegan (DF) = dairy free (GF) = gluten free