



Today's Take Out Menu

(Free Margherita Skizza with food orders of \$25 or more)

Soup - \$8

Minestrone (v)

Salads -\$12

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

Rughetta ~ Arugula, shaved fennel, Grana Padano, lemon-olive oil vinaigrette (v)

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

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

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

Appetizers -\$14*

(*exceptions below)

Greek Lamb Skewers ~ Gyro spiced patties with Greek salad, lemon-tahini dressing (df) (gf)

Gigi Meatballs ~ Meiller Farm beef meatballs, arrabbiata dipping sauce, fresh ricotta

Gambas ~ Garlicky Spanish shrimp with grilled focaccia

Burrata ~ Creamy mozzarella, roasted harvest squash, red quinoa, & arugula salad (vg) (gf)

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

Fried Calamari – 3 pepper North African dipping sauce

***Panisse** ~ Crispy chickpea fries with harissa catsup (df) (v) - \$8*

***Meat & Cheese Platter** ~ Serrano, Bresaola, Coppa, Pork & Chicken Truffle Mousse, 3 imported and local cheese, crostini - \$20* -

Due to minimal staffing, please call before 4pm
for meat/cheese platter.

Skizza™ - \$16

Rustica ~ Ricotta-garlic spread, Meiller Farm fennel sausage, broccoli rabe, Grana Padano, chili flakes

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

Il Giardino ~ Arugula-kale pesto, roasted cauliflower, harvest squash, herb roasted tomatoes, shaved red onions, mozzarella (vg)

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

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

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

Sandwiches & Burger

(served with dressed baby greens; all sandwiches are pressed)

Panini di Casa ~ Prosciutto, tomato, fresh mozzarella, basil pesto - 15

Pollo ~ Grilled chicken, apple, Gruyere, arugula, honey mustard - 14

VegMediterranean ~ Grilled eggplant, zucchini, roasted red peppers, mozzarella, basil coulis
on whole grain (vg) -14

Smoked Salmon BLT ~ Cold smoked salmon, shaved red onion, bacon mascarpone-chive spread
on whole grain -15

Gigi Burger ~ 8 oz Meiller Farm beef burger, crispy bacon, , tomato, & cheddar with herb fries - 15

Entrees & Pasta

Steak Frites ~ 14-oz rib eye with Gigi Fries -32

Chicken Paillards ~ in lemon-caper-butter sauce with roasted Brussels sprouts (GF) -24

Pan Seared Salmon ~ with your choice of side (below) -25

“Porcchettini” ~ Individual bacon wrapped pork roulade filled with Manchego,
roasted red peppers, and broccoli rabe (served with your choice of side) - 25

Penne Bolognese - 20

Penne Arrabbiata -20

Gnocchi ~ Please indicate preference (pesto, Bolognese, or arrabbiata) - 20

Rigatoni Buttera ~ Meiller Farm pork sausage, peas, tomato, chili flakes, splash of cream -20

Lasagna ~ Vegetable or Bolognese -20

Vegetables/Sides - \$10

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

Tuscan Fries ~ Crispy fries with salsa verde dipping sauce (vg)

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

Tunisian Spiced Baby Carrots & Roasted Brussels Sprouts (vg)

Braised Sweet & Sour Red Cabbage & Kohlrabi with Caraway (vg)

Sauteed Kale with Shallots (vg)

Desserts - \$8

Dulce de Leche Cheesecake

Italian Lemon Cake

Flourless Chocolate Torte (gf)

Rustic Apple Tart

Beverages

Frozen Sake Margaritas — Classic Cocktails — Wines by the Bottle — Wines by the Glass
12-oz draft beers — Domestic Sodas

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