



Salads & Soup

(ADD: Grilled organic chicken breast-\$9 - Pan seared salmon-\$14 Grilled shrimp - \$10)

Classic French Onion Soup (*Dine in only*) - 14

Minestrone ~ Cannellini bean and vegetable (v) – 12

SPECIAL SOUP ~ Lentil & spinach (v) - 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) – 16

PULPO alla GALLEGO ~ Spanish grilled octopus with paprika potatoes - 15

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

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

Lamb Skewers ~ North African spiced with Greek salad - 16

Crispy Calamari ~ Arrabbiata dipping sauce– 16

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)

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 ciabatta -16

SPECIAL SANDWICH ~ Open-faced Mediterranean pulled pork with bacon-tomato jam, and Manchego -17

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

Entrees

- Pan Roasted Atlantic Cod** ~ Haricot vert, roasted tomatoes, crispy pancetta, lemon-caper-butter sauce – 32
Chicken Tagine ~ Moroccan spiced with braised cauliflower and tomatoes, over couscous with apricots, and pistachios – 28
Moules Frites ~ PEI mussels with Gigi Tuscan fries and herb aioli – 24
DAUBE DE BOEUF ~ Provencal beef stew with mashed potatoes - 25
Faroe Islands Pan Seared Salmon ~ Quinoa, preserved tomato, kale, Kalamata olive – 30
“Porcchetini” ~ Bacon wrapped pork roulade stuffed with Manchego, broccoli rabe, and roasted red peppers, mashed potatoes – 29
Grilled Cauliflower “Steak” Provencal ~ Marinated and roasted thick cut cauliflower “steak” with red quinoa, tomato, kale, Niçoise olive and chickpea pilaf (v) – 22
Braised Lamb Shank ~ Valencia tomatoes, maple pumpkin polenta - 32
Steak Frites ~ 14-oz rib eye with Gigi Fries -36

Burger

Gluten-free roll available

- Gigi Burger** ~ Meiller Farm beef burger (8 oz), crispy bacon, cheddar, lettuce, tomato, pickles, herb fries - 18

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

- Tagliatelle Bolognese** ~ House made tagliatelle with Meiller Farm beef ragu, fresh ricotta - 25
Penne Arrabbiata ~ Spicy tomato sauce (v) -18
SPECIAL PASTA ~ Cavatappi with shrimp, mussels, radicchio di Treviso, creamy saffron sauce - 26
Lobster & Shrimp Ravioli ~ Creamy herb-Pernod sauce – 28
Rigatoni Buttera ~ Meiller Farm pork sausage, peas, tomato, chili flakes, splash of cream - 25
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
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
Rustic Mashed Potatoes (vg) - 9
Seasonal Roasted Vegetables (v) – 10
(*Rutabaga, turnips, Brussels sprouts, cauliflower, carrots, red onion, herbs, olive oil*)
Parmesan Dusted Brussels Sprouts (vg; may contain trace gluten) - 12
Maple Pumpkin Polenta (vg) -11

Desserts

- Dulce de Leche Cheesecake** – 9 | **Italian Lemon Cake** – 9 | **Flourless Chocolate Torte** (gf) -8
| **Apple Tart with Vanilla Ice Cream** – 9 |
House made Biscotti with Almonds – 7
Chocolate Strawberry Layer Cake (vegan/allergen free) - 10

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