



# Gigi Trattoria Menu

845.876.1007

## Salads & Soup

(ADD: Grilled organic chicken breast-\$9 - Pan seared salmon-\$16 Grilled shrimp - \$10, Spanish Boquerones - \$3)

**Classic French Onion Soup** (*Dine in only*) - 15

**Minestrone** ~ Cannellini bean and vegetable (v) – 12

**SPECIAL SOUP** ~ Creamy cauliflower, potato, and celery root – 12

**Rughetta** ~ Baby arugula, shaved Parmesan, lemon vinaigrette - 14

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

**Barbina** ~ Mesclun, roasted beets, apples, seasonal radishes, toasted walnuts, goat cheese, sherry-shallot vinaigrette (vg) - 15

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

## Appetizers

**Gigi Meatballs** ~ Meiller Farm beef meatballs, arrabbiata dipping sauce, fresh ricotta (gf) – 17

**Gambas** ~ Garlicky Spanish shrimp with grilled focaccia (df) – 17

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

**Burrata** ~ Seasonal radishes, spiced pepitas, balsamic glaze (vg) – 15

**Lamb Skewers** ~ North African spiced ground lamb with Greek salad – 17

**\*Pulpo ala Gallega** ~ Grilled octopus with paprika potato “tostones” – 18

**\*Crispy Calamari** ~Arrabbiata dipping sauce– 17

**Hummus** ~ Calabrian chili oil, grilled sweet potato flatbread (gf) (v) - 15

**\*Panisse** ~ Crispy chickpea fries with harissa catsup (v) – 10

## Skizza™ - \$18

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

**Il Giardino** ~ Basil pesto, roasted red peppers, Swiss chard, shiitake mushrooms shaved red onions, mozzarella (vg, no nuts)

**CINCO DE MAYO SKIZZA** ~ Margherita with taco seasoned Meiller Farm beef, shaved jalapenos, preserved tomatoes, cheddar, shredded Romaine - 20

**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 sweet potato Italian flatbread available (\$2.75)*

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

**Salmon BLT** ~ Smoked salmon BLT on Bread Alone whole grain - 17

**Verdure** ~ Marinated roasted portobello mushroom, summer squash, caramelized onions, roasted red

**pepper hummus on pressed focaccia (v) – 16**  
(vg) = vegetarian (V) = vegan (DF) = dairy free (GF) = gluten free



## 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, dried cherries, and pistachios – 28

**\*Moules Frites** ~ PEI mussels with Gigi Tuscan fries and herb aioli (gf) – 24

**Faroe Islands Pan Seared Salmon** ~ Quinoa, preserved tomato, swiss chard, Kalamata olive (gf) – 30

**Grilled Pork Chop** ~ 14 oz. chop with crispy Parmesan dusted creamer potatoes – 29

**Cauliflower “Steak” Provencal** ~ Marinated, roasted thick cut cauliflower “steak” with red quinoa, tomato, swiss chard, Niçoise olive and chickpea pilaf (v/gf) – 22

**Braised Lamb Shank** ~ Spring vegetable risotto (gf) - 32

**\*Steak Frites** ~ 14-oz rib eye with Gigi Fries -36

## Burger

*Gluten-free roll available*

**\*Gigi Burger** ~ Meiller Farm beef (8 oz), crispy bacon, cheddar, lettuce, tomato, pickles, herb fries – 19

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

**Tagliatelle Bolognese** ~ House made tagliatelle with Meiller Farm beef ragu, fresh ricotta - 26

**Penne Arrabbiata** ~ Spicy tomato sauce (v) -18

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

**Rigatoni Buttera** ~ Meiller Farm pork sausage, peas, tomato, chili flakes, splash of cream - 26

**GNOCCHI** ~ Please indicate preference ~ **Primavera** (vg) – 23 **Bolognese** - 25

**Buttera** – 25 **Arrabbiata** (vg) – 22 **Pomodoro** (vg) – 22

**Lasagna Bolognese** – 25

## Vegetables/Sides

**\*Sicilian Cauliflower** ~ Golden cauliflower, green olives, shallots, capers, golden raisins (v) - 12

**Sautéed Bright Lights Swiss Chard** (v) – 10

**\*Tuscan Fries** ~ Crispy fries with salsa verde dipping sauce (vg) -11 (Add Parmesan – 2 Add Truffle Oil – 2)

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

**Sautéed Spring Vegetables** (v) – 11

(*Asparagus, Bok Choy, Snow Peas, English Peas, Red Onion, Herbs, Olive Oil*)

**\*Parmesan Dusted Brussels Sprouts** (vg) - 12

## Desserts

**Dulce de Leche Cheesecake** – 9 | **Italian Lemon Cake** – 9 | **Flourless Chocolate Torte** (gf) -8

**Chocolate Strawberry Layer Cake** (vegan/allergen free) – 10

**House made Biscotti with Almonds** – 8 **Gigi Tiramisu** - 10

**\*We use pure peanut oil to fry. This healthy oil does not contain the allergen (protein), but we encourage you to make the best choice for you. Our fried items may contain trace gluten.**



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