



## Salads & Soup

(ADD: Grilled organic chicken breast-\$10, Pan seared salmon-\$16, Sauteed shrimp - \$13, Spanish Boquerones - \$4)

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

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

**SPECIAL SOUP** ~ Smoky puree of carrot – 13

**SPECIAL SALAD** ~ Escarole, kalamata olives, ricotta salata, carrot ribbons,  
fresh turmeric vinaigrette - 15

**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, spiced walnuts,  
goat cheese, sherry-shallot vinaigrette (vg) – 15

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

## Appetizers

**Gigi Meatballs** ~ Meiller Farm beef meatballs, fresh ricotta (*pomodoro or arrabbiata sauce*) (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** ~ Heirloom tomato salad (vg) – 16

**SPECIAL APPETIZER** ~ Fried oysters Regina, spicy aioli, radish and peppadew slaw – 17

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

**\*Pulpo ala Gallega** ~ Grilled octopus with paprika potato “tostones” and charred corn – 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, summer squash,  
shaved red onions, mozzarella (vg, no nuts)

**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 – 29

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

**SPECIAL MEAT** ~ Grilled 16 oz Cowboy Rib Eye, creamy polenta, garlicky Markkristo Farm boy choy - 65

**SPECIAL FISH** ~ Grilled, butterflied whole bronzino, roasted acorn squash, sautéed Romano beans - 36

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

**Grilled Pork Chop** ~ 14 oz. chop with crispy Parmesan dusted creamer potatoes – 30

**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** ~ Paella spiced risotto (gf) – 32

**\*Steak Frites** ~ 14-oz rib eye with Gigi Fries – 42

## 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

**Lasagna Bolognese** ~ Classic Emiliano style (Gigi Bolognese, bechamel, pomodoro  
sauce, Grana Padano, mozzarella, herbs) - 25

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

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

**Gnocchi alla Norma** ~ Eggplant, fresh tomato sauce, olives, herbs,  
grated ricotta salata (vg) – 27

## Vegetables/Sides

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

**Sautéed Tuscan Kale** ~ with garlic and shallots (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

**\*Parmesan Dusted Creamer Potatoes** (vg) – 13

**Rosemary Creamed Corn** (vg) – 12

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



*\*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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