



3-Course Group Menu - \$50

FIRST COURSE

Family Appetizer selection

(Please select 3)

GIGI SKIZZA (Bianca, Rustica, or Margherita)

STAGIONE Mixed baby green and cherry tomatoes with roasted garlic-balsamic dressing

BARBINA Mesclun, roasted beets, kabocha squash, toasted walnuts, goat cheese,
Gigi Sherry Shallot Vinaigrette

CRISPY CALAMARI with 3 pepper North African dipping sauce

GIGI MEATBALLS Meiller Farm beef meatballs, arrabiata sauce, fresh ricotta

HUMMUS with Moroccan spiced cucumber and tomato salad and grilled pitas

TUSCAN FRIES with herb aioli

SECOND COURSE

Plated Entrées Selections

(Please select 3)

"PORCHETTINI" Individual pancetta wrapped pork roulades, mashed potatoes, demi sauce

FAROE ISLANDS SALMON Over red quinoa pilaf with vegetables and chickpeas

TAGLIATELLE House made pasta with arugula basil pesto and seasonal vegetables
topped with burrata

AUTUMN GNOCCHI Roasted kabocha squash, broccoli rabe, shiitake mushrooms, Grana Padano

MOULES FRITES PEI mussels with Gigi Tuscan Fries and herb aioli

RIGATONI BUTTERA Meiller Farm fennel sausage, tomatoes, peas, splash of cream

ATLANTIC COD Pan seared sautéed green beans and crispy pancetta,
lemon, butter and caper sauce

HALF ROASTED CHICKEN with Sicilian cauliflower (crispy cauliflower with green onions, olives, caper,
shallots, and golden raisins)

THIRD COURSE

Selection of 3 plated desserts

Includes coffee and tea service

Add on sides include:

Sicilian Cauliflower, Creamy Tuscan Beans, Mixed Sautéed Greens, Tunisian Honey Roasted Carrots

Please inquire about family style pricing.



3-Course Group Menu - \$75

FIRST COURSE

Family Appetizer selection

(Please select 3)

GIGI SKIZZA (Bianca, Rustica, or Margherita)

GAMBAS AL AJILLO Garlicky Spanish shrimp with grilled country bread

CLASSICA DA ROMA Sweet and sour Yellow Bell Farm chicken livers over grilled baguette

FRIED OYSTERS REGINA Crispy oysters, cucumber radish "slaw", spicy aioli

BURRATA With roasted winter squash, fire roasted tomatoes, arugula, balsamic glaze

STAGIONE Mixed baby greens and cherry tomatoes with roasted garlic-balsamic dressing

BARBINA Mesclun, roasted beets, kabocha squash, toasted walnuts, goat cheese,
Gigi Sherry Shallot Vinaigrette

SECOND COURSE

Plated Entrées Selections

(Please select 3)

NEW YORK STRIP STEAK FRITES Over Gigi Tuscan fries with herb aioli

LOBSTER RAVIOLI in creamy shrimp, shallot, herb, and Pernod sauce

"PORCHETTINI" Individual pancetta wrapped pork roulades, mashed potatoes, demi sauce

FAROE ISLANDS SALMON Over red quinoa pilaf with vegetables and chickpeas

TAGLIATELLE House-made pasta, Gigi Bolognese (Meiller Farm beef ragu) topped with fresh ricotta

AUTUMN GNOCCHI Roasted kabocha squash, broccoli rabe, shiitake mushrooms, Grana Padano

LAMB SHANK PROVENCAL With creamy polenta

HALF ROASTED CHICKEN with Sicilian cauliflower (crispy cauliflower with green onions, olives, caper, shallots, and golden raisins)

ATLANTIC COD Pan seared with sautéed green beans and crispy pancetta,
lemon, butter and caper sauce

THIRD COURSE

Selection of 3 desserts

Includes coffee and tea service

Add on sides include:

Sicilian Cauliflower, Creamy Tuscan Beans, Mixed Sautéed Greens, Tunisian Honey Roasted Carrots

Please inquire about family style pricing.