

PASTE

ALL AVAILABLE AS A STARTER OR MAIN

LINGUINETUTTOQUANTO STARTER: 8,50/MAIN: 13,95

Tiger prawns, squid, mussels, clams and zucchini with white wine, garlic and cherry tomatoes.

TAGLIATELLE AL RAGÙ DI MANZO 8,50/12,95

Slow-cooked diced lean beef with onion and wild mushroom in a tarragon and tomato sauce.

TAGLIATELLE AL SALMONE 8,50/12,95

Fresh and smoked salmon and prawns with white wine, cream and dill topped with wild rocket.

RIGATONI CON POLLO 8,50/11,95

Chicken, mushrooms and pine kernels in a home-made pesto and cream sauce.

TAGLIATELLE ALLA LORETTA 8,50/13,95

Tiger prawns, squid, mussels, clams, wild mushrooms and cherry tomatoes cooked in white wine and cream with a touch of tomato sauce, topped with wild rocket.

RIGATONI CON SALSICCIA 8,50/11,95

Italian sausage, broccoli with sundried and cherry tomatoes with a touch of cream.

PENNE PRIMAVERA 6,95/9,95

Artichokes, radicchio, spinach and olives with white wine and cherry tomatoes topped with toasted garlic and parsley breadcrumbs.

RIGATONI ALLA NORMA 6,95/9,95

Sautéed aubergine and onion in a tomato sauce topped with salted ricotta cheese.

SPAGHETTI DELLA ZIA ROSA 6,95/8,95

Extra virgin olive oil, garlic and fresh chilli topped with wild rocket.

• *Child portions available for 5,00 for vegetarian options and 6,95 for meat and fish options.*

• *All pasta dishes available with gluten-free penne. 20 minute cooking time required.*

PIZZE

EXTRA TOPPINGS: 1,25 EACH

SFIZIOSA 11,50

Tomato, mozzarella, fennel sausage, fresh chilli, spinach, radicchio and extra virgin olive oil.

GIGI'S SPECIAL 11,95

Tomato, mozzarella, prosciutto crudo, grana padano shavings, wild rocket and cherry tomatoes.

CAPRICCIOSA 11,95

Tomato, mozzarella, pepperoni, salami, bacon, chicken and egg.

BIANCA 11,95

Mozzarella, dolcelatte and mascarpone.

VEGETARIANA 9,95

Tomato, mozzarella, cherry and sundried tomatoes, artichokes, olives and oregano.

• *Children's pizzas available for 6,95.*

• *Gluten-free pizza available if pre-ordered.*

HEAD CHEF — GIGI GIAIMO

ALL STATED WEIGHTS ARE APPROXIMATE AND UNCOOKED. ALL PRICES ARE INCLUSIVE OF VAT. PRODUCTS AND OFFERS ARE SUBJECT TO AVAILABILITY.

We take the issue of food allergies and intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items please ask a member of the team who will be happy to provide you with a fact-sheet containing up to date allergen information for each dish. All dishes are prepared in an environment that is not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin, soya and sulphur dioxide therefore all dishes may contain traces of these and other allergens. If you suffer from sensitive trace reactions for stated allergens please be aware that we are unable to guarantee suitability for you.

GIGI'S CUCINA

FOOD MENU



ASSAGGINI

OLIVE 3,95

Mixed marinated olives.

PIZZETTA 3,95

Home-made pizza bread with garlic, extra virgin olive oil, herbs and sea salt.

PIZZETTA CON MOZZARELLA 5,75

Home-made pizza bread with mozzarella, garlic, extra virgin olive oil, herbs and sea salt.

ANTIPASTI

AFFETTATO ALL'ITALIANA 9,95

Chef's selection of Italian cured meats and fresh mozzarella.

INSALATA CAPRESE 7,95

Fresh sliced tomatoes and mozzarella with fresh basil, oregano and extra virgin olive oil.

ANTIPASTO VEGETARIANO 6,75

Grilled mixed vegetables with rocket, mint, garlic and extra virgin olive oil.

MARE E MONTI 7,95

Tiger prawns and button mushrooms sautéed with garlic and chilli with a creamy tomato sauce.

SCHIACCIATA 7,50

7" pizza sliced in half and filled with sundried tomatoes, capers, aubergine and mozzarella.

CALAMARI 8,25

Deep-fried squid with roasted chilli and garlic served with tartare sauce.

INSALATE

MIXED LEAVES, AVOCADO, CUCUMBER, TOMATOES AND RED ONIONS 11,00

EXTRA TOPPINGS 1,25 EACH

Grilled Artichokes/Marinated Olives/Mozzarella/Pine Kernels

With a choice of:

Grilled Chicken Breast
Smoked Salmon
Grilled Vegetables

Choose a dressing:

House Dressing
or
Extra Virgin Olive Oil
& Balsamic Vinegar

"WE APPRECIATE YOUR PATIENCE AS, WHILST WE ENDEAVOUR TO SERVE YOU AS SWIFTLY AS POSSIBLE, ALL OF OUR DISHES ARE CAREFULLY PREPARED AND COOKED FRESH TO ORDER."

MELONE CON GAMBERETTI 7,50

Seasonal melon pearls and prawns topped with marie rose sauce.

BRUSCHETTA DI CAPRI 6,50

Home-made toasted bread topped with cherry tomatoes, mozzarella, extra virgin olive oil and herbs.

FUNGHI AL DOLCELATTE 6,95

Portobello mushroom topped with dolcelatte served on a bed of wild rocket with balsamic syrup.

SALMONE AFFUMICATO 8,25

Smoked salmon served on a bed of wild rocket with garlic mayonnaise and capers.

BRUSCHETTA RUSTICA 5,50

Home-made toasted bread topped with cherry tomatoes, extra virgin olive oil and herbs.

CARNE

COSTATA DI MANZO 22,95

Rib Eye cooked to your liking with a jug of rich red wine and wild mushroom sauce served with roasted potatoes and vegetables of the day.

CONTROFILETTO 21,95

Sirloin cooked to your liking served with roasted potatoes and vegetables of the day.

POLLO E GAMBERONI ORIENTALE 16,95

Strips of chicken breast, tiger prawns and mixed peppers in a rich curry sauce with a touch of cream served on a bed of rice. Add roasted potatoes and vegetables of the day for 1,00.

FILETTO DI MAIALE 14,95

Medallions of pork fillet with Marsala wine sauce served with roasted potatoes and vegetables of the day.

PESCE

IPPOGLOSSO ALLE VONGOLE 20,95

Pan-fried halibut with clams in a fresh fish velouté with fresh lemon juice and parsley served with roasted potatoes and vegetables of the day.

BRANZINO ALL'ANICE 19,95

Pan-fried seabass fillets cooked in a creamy sambuca sauce served with roasted potatoes and vegetables of the day.

SOGLIOLETTA RIPIENA 16,95

Fillet of plaice rolled in smoked salmon with prawns cooked in a creamy white wine sauce on a bed of creamed potatoes with roasted potatoes and vegetables of the day.

CONTORNI

RUCOLA E GRANA PADANO 4,95

Wild rocket with grana padano shavings.

FUNGHI TRIFOLATI 3,95

Button mushrooms sautéed in garlic, butter and fresh parsley.

INVOLTINO DI POLLO 15,95

Rolled parcel of chicken breast, prosciutto and mozzarella with dried apricot in a fresh sage and white wine sauce served with roasted potatoes and vegetables of the day.

STINCO D'AGNELLO 17,95

Braised, slow-cooked lamb shank in a red wine and herb sauce served on a bed of creamed potatoes with roasted potatoes and vegetables of the day.

POLLO ALLA MILANESE 14,95

Corn-fed breaded supreme of chicken topped with melted garlic butter served with spaghetti and cherry tomatoes. Add roasted potatoes and vegetables of the day for 1,00.

RISOTTO

FIorentina STARTER: 6,95 / MAIN: 9,95

Arborio rice with zucchini, spinach and cream finished with an egg yolk.

LO SCOGLIO STARTER: 8,95 / MAIN: 14,95

Arborio rice with crab, prawns, white wine and mascarpone topped with shavings of grana padano.

Child portions available for 5,00 for vegetarian options and 6,95 for meat and fish options