

BURRATA BAR

Served with house-made bread

*Hand-crafted on a farm in Puglia just for us.
From Italy to your table within 48 hours.*

Classic

extra virgin olive oil and maldon salt 29

Pistachio Pesto

pistachio, basil, parmigiano reggiano 33

Tomato Jam

tomato jam, macerated cherry tomatoes 33

Peperonata

peppers, onions, almonds, capers and
house-made chili oil 34

Add prosciutto +\$12 OR mortadella +\$8

ANTIPASTI

House-made Bread

extra virgin olive oil, maldon salt (v) 11

Warm Marinated Olives

cerignola olives, fennel seed, citrus, herbs, chilis (v/gf) 10

Mozzarella en Carrozza

deep fried mozzarella sandwich, tomato jam (v) 17

Lucia's Meatballs

pork, beef & veal, pomodoro, parmigiano reggiano, basil 22

Fried Cauliflower

crispy chickpeas, herbs, parmigiano reggiano,
calabrian chili aioli (v/gf) 19

Albacore Tuna Crudo

orange, pickled onions, caper berry, fennel,
chili vinaigrette (gf) 22

Wagyu Tartare

Australian beef, grainy mustard, parmigiano reggiano,
potato chips (gf) 26

Salumi & Formaggi

chef's selection of 3 cured meats, 3 cheeses,
house-made bread, and pickled vegetables 32

Calamari Fritti

peperoncini, fennel, fried herbs, verde aioli 20

INSALATA

Arugula & Fennel

pickled fennel, shaved radish, pecorino cream (v) 19

Chopped Salad

radicchio, greens, chickpeas, pangrattato, genoa salami, peperoncini, pecorino, italian vinaigrette 22

Kale Caesar

kale, focaccia crouton, parmigiano reggiano, anchovy & caper dressing 20

Gigi's

PASTA

Luigi's Bolognese rigatoni, beef, veal, pork, parmigiano reggiano	32	Cacio e Pepe spaghettoni, tellicherry peppercorns, pecorino (v)	29
Risotto ai Funghi carnaroli, mushroom trifolati, soffrito bianco, porcini tea, toasted walnuts (v/gf)	30	Alla Vodka sedani rigati, vodka sauce, parmigiano reggiano (v)	30
Frutti di Mare bigoli nero, shrimp, squid, uni butter, cherry tomatoes	35	Ragu Bianco campanelle, braised beef cheeks, pecorino	35

Gluten free pasta available +\$4

12" PIZZA

Add burrata +\$21

Margherita pomodoro, fior di latte, basil (v)	24
Funghi sauce bianco, local mushrooms, confit garlic, ricotta, arugula (v)	25
Finocchiona pomodoro, fior di latte, fennel sausage, peperoncini, roasted fennel, oregano	26
Mortadella sauce bianco, fior di latte, pecorino, crushed pistachio, mortadella, rosemary honey	27
Quattro Formaggi pomodoro, smoked provolone, parmigiano reggiano, fior di latte, ricotta, basil (v)	26
Diavola pomodoro, fior di latte, spicy soppressata, peperoncini, nicoise olives	26
Prosciutto & Arugula pomodoro, fior di latte, aged prosciutto, parmigiano reggiano, arugula	30
Americana pomodoro, fior di latte, pepperoni	26

SECONDI

Rosstown Chicken roasted half chicken, charred lemon, salsa verde, potatoes, rosemary (gf)	39
Sablefish kale, tomato, olives, capers, romesco (gf)	48
Steak porcini spiced, potatoes, broccolini, balsamic glaze (gf)	
8 oz Flat Iron	38
12 oz Striploin	65
16 oz Ribeye	82

Gigi's