

BREADS

BRUSCHETTA

Homemade garlic bread topped with marinated diced tomatoes.

BRUSCHETTA MISTA

Garlic bread topped with marinated diced tomatoes, buffalo mozzarella, pesto & balsamic glaze.

FOCACCIA

Flat pizza style, with garlic & rosemary

GARLIC BREAD

Homemade garlic bread (or with cheese) 2 slices

STARTERS

PATE

Smooth chicken liver pate served with caramelised red onion, chutney and toasted bread.

BURRATA

The creamiest of mozzarella cheese served with fresh cherry tomatoes and a drizzle of evoo and balsamic vinegar.

COZZE DELLA CASA

Scottish mussels steam cooked in a light white wine and cream sauce.

GAMBERETTI MARIA ROSA

Classic prawn cocktail served with toasted bread.

CALAMARI

Fried calamari rings garnished with fresh chilli and spring onions and served with tartar sauce.

HAGGIS IMPANATA

Breaded haggis balls served with a whisky sauce.

1/2 PASTA OF YOUR CHOICE

Please choose from the pasta selection.

PASTA

5 SPAGHETTI CARBONARA 10
With pancetta, cream, egg and parmesan cheese.

6 HAGGIS RAVIOLI 12
A firm favourite and best seller, handmade ravioli filled with Hornig haggis, served in a creamy whisky sauce.

LINGUINE MARE 11.5
with prawns and shrimps in a light garlic and white wine sauce with a touch of tomato.

4/4.5 RIGATONI NORCINA 10.5
with Italian sausage, tomato and cream sauce with a touch of Brandy.

PENNE AMMATRICIANA 10
with pancetta, onions, tomato and fresh chilli.

6.5 PENNE SALMONE 10
with smoked Scottish salmon in a white wine, onion, garlic and tomato sauce with a touch of cream.

7.5 PENNE PICCANTI 10
with our homemade tomato sauce and a touch of chilli.

LASANGE 10
Traditional homemade layered pasta with rich beef ragu and bechamel sauce.

7 SPAGHETTI POLPETTE 10
An Italian favourite! Spaghetti Napoli cooked in white wine, garlic with fresh basil amongst our fresh homemade meatballs.

MELANZANE PARMIGIANA 10.25
Homemade layered aubergine and parmesan bake in a light tomato sauce.

RISOTTO VERDE 9.5
With courgettes, onion, garlic, olive oil, broccoli, asparagus and peas.

RISOTTO MARE 10.5
With prawns, mussels and calamari in a light tomato sauce.

7 RISOTTO TARTUFO 9.5
with porcini and woodland mushrooms, infused with truffle oil and topped with parmesan shavings.

PAPPARDELLE OSSOBUCCO 11
Large pasta ribbons in a slow cooked beef ragu.

12 AGNOLOTTI ASTICE 12
Lobster filled pasta cooked in a garlic, cherry tomato and white wine sauce. Garnished with butterflied king prawns & basil.

PIZZA

10 MARGHERITA
Mozzarella, tomato, garlic and herbs.

12.75 GIGI
With chicken, ham, meatballs, pepperoni and a drizzle of chilli oil.

12 HAWAII
Ham & pineapple.

MONTAGNOLA
Chicken & mushroom.

12.5 TONNO
Tomato, tuna, mozzarella, onion & fresh chilli.

12.5 VESUVIO
With buffalo mozzarella, tomato, salami naploi, salami milano, salami spinata & fresh chilli.

13.5 BURRATINA MARISINA
Tomato base, prosciutto, rucola, cherry tomatoes, parmesan shavings and burrata ball (served seperately).

11.5 DIAVOLA
Pepperoni with chilli oil.

12.5 LEGGERA
Grilled courgettes, grilled peppers, tomato, mozzarella & garlic.

DOLCE E SALATA
Tomato base (no mozzarella) achoolies, pineapple, black olives, chilli and parmesan shavings.

12 CALZONE
Stuffed pizza filled with salami, ham, chicken, mushroom and mozzarella cheese.

SIDES

Double cooked hand cut chips 3
Truffle and parmesan fries 3
Rocket, cherry tomato and Parmesan Salad 3
Mixed Salad 3
French beans, caramalised onions & nuts 3
Zucchini fries 3
Broccolini spears, chilli & garlic 3
Seasonal roasted veg 3

MAINS

10 8OZ FILLET STEAK 22
Steak served with chips and veg, please add a pepper, diane sauce or garlic butter for £2.50.
(Add langoustines for £7.50 or a Lobster Thermidor for £12.50 extra)

12 8OZ SIRLOIN STEAK 18
Steak served with chips and veg, please add a pepper, diane sauce or garlic butter for £2.50.
(Add langoustines for £7.50 or a Lobster Thermidor for £12.50 extra)

12.5 POLLO MILANESE 14
Breaded chicken fillet served with spaghetti napoletana.

12.5 LOBSTER THERMIDOR 27.5
Whole Lobster Thermidor served with skinny fries and salad.

DESSERT

5 CHOCOLATE FUDGE CAKE 5
Cannot be served with ice cream, 30 seconds heat up time required.

11.5 STICKY TOFFEE PUDDING 5
Cannot be served with ice cream, 30 seconds heat up time required.

12.5 TIRAMISU 5
Layered Italian savoiardi sponge fingers, masarpone cheese drowned in coffee. An italian classic.

CHEESECAKE 5
Homemade cheesecake of the day.

5 PROFITEROLES 5
White chocolate cream filled pastry balls.

5 BOMBOLONI 5
Homemade doughnuts in sugar, served with Nutella.



**GIGI'S
DELIVERED**

TAKEAWAY & DELIVERY MENU

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**Please advise
us of any dietary
requirements
upon ordering**