



# LUNCH

2 COURSES £16

## STARTERS

### SOUR DOUGH BREAD <sup>V</sup>

Handmade sour dough bread served with EVOO & balsamic glaze.

### BRUSCHETTA CLASSICA <sup>V</sup>

Homemade garlic bread topped with marinated diced tomatoes.

### BRUSCHETTA MISTA <sup>V</sup>

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

### GARLIC BREAD OR WITH CHEESE <sup>V</sup>

Classic garlic bread or with cheese.

### HOMEMADE PATE

Our homemade smooth chicken liver pate served with caramelised red onion chutney and toasted bread.

### SOUP OF THE DAY

Please ask our waiters for details of our soup of the day. Served with toasted bread.

### GAMBERETTI MARIA ROSA <sup>G\*</sup>

Classic prawn cocktail, served with avocado and king prawn.

### ASPARAGI CON UOVO <sup>V G\*</sup>

Grilled bread topped with asparagus, soft fried egg, lashings of parmesan and truffle oil.

### COZZE VINO BIANCO <sup>G\*</sup>

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

### HAGGIS IMPANATA

Breaded Haggis bon bons served in a whisky sauce.

5

### ITALIAN STEAK BURGER

Homemade beef burger made from scottish steak mince, served in a brioche bun with rocket, red onion, mozzarella and fries.

6

### POLLO MILANESE BURGER

Homemade breaded chicken breast served in a brioche bun with rocket, red onion, mozzarella and fries.

7

### PIZZA OF YOUR CHOICE

Please refer to the A La Carte Menu

4/4.5

### PASTA OF YOUR CHOICE

Please refer to our delicious traditional pasta section on our A La Carte Menu.

8

### BEER BATTERED FISH & CHIPS

Light & fluffy homemade beer battered Fish & Chips, served with homemade double cooked chips and served with mushy peas & tartar sauce.

5

### INSALATA CAESAR <sup>G\*</sup>

Classic Caesar salad. Grilled chicken breast served on a bed of Romaine Lettuce, homemade croutons, crispy pancetta, soft boiled egg and tossed in our creamy Caesar dressing.

8.5

### INSALATA QUINOA E SALMONE <sup>N</sup>

Our Quinoa salad is fresh, crisp and delicious. Tossed in summer vegetables, pomegranite, lemon dressing and placed under a pan-fried salmon fillet with a pistachio crust.

8

### SIRLOIN STEAK (£5 SUPPLEMENT) <sup>G</sup>

8oz premium sirloin of Scottish beef, cooked to your preference and served with handcut chips.

8

8

Add a Peppercorn or Diane sauce for £2.50 or garlic butter for £1.50

12

12

11

10

13

14

16

17.5

## SIDES

### DOUBLE COOKED HAND CUT CHIPS <sup>V G</sup>

4

### SALAD <sup>V G</sup>

4

### BROCCOLONI SPEARS, CHILLI, GARLIC <sup>V G</sup>

4

### TRUFFLE AND PARMESAN FRIES <sup>V G</sup>

4

### ZUCCHINI FRIES <sup>V G</sup>

4

### SEASONAL ROASTED VEGETABLES <sup>V G</sup>

4

### ROCKET, PEAR, PARMESAN & WALNUT SALAD <sup>N G V</sup>

4

### MIXED SALAD <sup>V G</sup>

4

ALLERGENS: <sup>G</sup> GLUTEN FREE <sup>G\*</sup> GLUTEN FREE OPTION AVAILABLE <sup>V</sup> VEGETARIAN <sup>N</sup> CONTAINS NUTS

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS UPON ORDERING

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