



# a la CARTE

## BREADS

<b>SOURDOUGH BREAD (V)</b> Handmade sourdough bread served with EVOO & balsamic glaze.	5
<b>BRUSCHETTA CLASSICA (V)</b> Homemade garlic bread topped with marinated diced tomatoes.	6
<b>BRUSCHETTA MISTA (V)</b> Garlic bread topped with marinated diced tomatoes, buffalo mozzarella, pesto and balsamic vinegar.	7
<b>GARLIC BREAD OR GARLIC BREAD WITH CHEESE (V)</b> Classic garlic bread or classic garlic bread with cheese.	4/5
<b>FOCACCIA (V)</b> With garlic and rosemary	6

## ANTIPASTI

<b>HOMEMADE PATE (GFOA)</b> Spiced fig chutney, toasted sourdough with freshly whipped butter.	8
<b>CALAMARI</b> Crispy calamari rings garnished with chilli and spring onions. Served with chilli or tartar sauce.	10
<b>SOUP OF THE DAY</b> Please ask our waiters for details of our soup of the day. Served with toasted bread.	5
<b>BURRATA CAPRESE (GFOA) (V)</b> Selection of heritage tomatoes, black olive crumb, chunky garlic croutons, pickled shallot rings & micro basil.	9.5
<b>COZZE VINO BIANCO (GFOA)</b> Scottish mussels steam cooked in a light white wine and cream sauce.	9
<b>GAMBERETTI MARIA ROSA (GFOA)</b> North Atlantic prawns, tempura battered king prawn, crisp gem lettuce, avocado with a Marie Rose sauce.	9
<b>HAGGIS IMPANATA</b> Breaded Hornig haggis bon bons served in a whisky sauce.	9
<b>CAPELANTE CON PASTINACA (GF)</b> Seared king scallops served on a creamy parsnip purée, black pudding crumb and topped with crispy parsnip ribbons.	13
<b>ANTIPASTO CLASSICO (GFOA)</b> A selection of Italian cured meats, grilled vegetables, olives and cheese.	12
<b>ASPARIGI CON UOVO (GFOA) (V)</b> Grilled bread topped with asparagus, soft fried egg, lashings of parmesan and truffle oil.	8
<b>GAMBERONI M'BRIAGI</b> Tempura battered king prawns, saffron aioli & burnt lime.	9
<b>1/2 PASTA</b> Please choose any of our pasta dishes as your half pasta option.	9

## TRADITIONAL PASTA

<b>SPAGHETTI CARBONARA (GFOA)</b> A classic. Pancetta, cream, egg and parmesan.	12.5
<b>HAGGIS TORTELLONI</b> Don't panic! We've changed the shape of the pasta, same ingredients, same sauce and same great flavour, just looks a little nicer! Homemade Hornig haggis filled tortelloni in a creamy whisky sauce.	13
<b>RIGATONI NORCINA (GFOA)</b> With Italian sausage, tomato, cream and a touch of brandy.	12
<b>RIGATONI AMATRICIANA (GFOA)</b> Rigatoni in a rich sauce with pancetta, chilli and pecorino cheese.	12
<b>MELANZANE PARMIGIANA (V)</b> Homemade layered aubergine and vegan parmesan bake in a light tomato sauce.	12
<b>RISOTTO AL TARTUFO (GF) (V)</b> Wild porcini and woodland mushrooms, infused with truffle oil and topped with parmesan shavings.	12
<b>LASAGNE</b> Traditional homemade layered pasta with rich beef ragu and bechamel sauce.	13
<b>LINGUINE MARE</b> King prawns and shrimps in a light garlic and white wine sauce with a touch of tomato.	13

## PASTA

<b>AGNOLOTTI ALL' ASTICE</b> Lobster filled ravioli in a cherry tomato and white wine sauce, garnished with butterflied king prawns.	14
<b>PACCHERI AI FRUTTI DI MARE</b> Large pasta tubes cooked in a delicious white wine and cherry tomato sauce with fresh prawns and shellfish.	14.95
<b>PAPPARDELLE OSSOBUCCO</b> Large pasta ribbons in a slow cooked beef ragu.	14
<b>RIGATONI GORGONZOLA (N)</b> Pancetta, mushrooms and walnuts in a light gorgonzola sauce.	12.5
<b>RISOTTO CON LANGOUSTINE E PROSECCO</b> Langoustine risotto in a rich prosecco, tomato and cream sauce.	16
<b>GNOCCHI TOSCANA</b> Homemade gnocchi with fresh Tuscan sausage & wild mushrooms.	13
<b>GNOCCHI DI RAVANELLO E GORGONZOLA (V) (N)</b> Homemade gnocchi with gorgonzola cheese, fresh radish & walnuts.	13



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## PIZZA

### MARGHERITA (GFOA) (V)

All of our pizzas are made with fresh plum tomatoes and fior di latte mozzarella. Please feel free to build your own pizza.

### GUAPO (GFOA)

Nduja sausage, ricotta and chicken. Warning, spicy!

### GIGI (GFOA)

Chicken, ham, meatballs, pepperoni and a drizzle of chilli oil.

### LEGGERA (GFOA)

Grilled peppers & courgettes with garlic.

### BIANCA (GFOA)

White base, thinly sliced potatoes, ricotta, norcina sausage, rosemary and a drizzle of truffle oil.

10

### TONNO (GFOA)

Tuna, red onion and fresh chillies.

12.5

12.5

### BURRATINA MARISINA (GFOA)

Prosciutto, rucola, cherry tomatoes with burrata cheese and parmesan shavings.

13.5

13

### MARINARA (GFOA)

A Neapolitan classic. Tomato base, no mozzarella, garlic, anchovies, Kalamata olives, oregano and a drizzle of EVOO.

13.5

13

### SALSICCIA & FRIARIELLI (GFOA)

White base with mozzarella, scamorza cheese, Tuscan sausage and friarielli (Italian broccoli).

12

13

### SPECK E FUNGHI (GFOA)

On a white base with cream of mixed mushrooms, parsley, speck, gorgonzola and truffle oil.

14

## MAINS

### FILLETO DI CERVO (GF)

Venison with a parsnip mash, braised red cabbage, heritage carrots, crispy parsnips & a Bramble Gin jus.

21

### LOBSTER THERMIDOR (GFOA)

Whole lobster butterflied and filled with cream, onion and parmesan cheese - oven baked and served with skinny fries and salad.

35

### SPIGOLA CON PUREA

DI CARCIOFI E TARTUFO (GF)  
Seabass fillet with caramelised Jerusalem artichoke puree. Buttered baby leeks. Confit garlic potatoes. Artichoke crisps. White truffle dressing.

18

### MCMASTER'S 8OZ SIRLOIN STEAK (GF)

Surf & Turf Surplus option - Add Langoustines +£12.50 or Half Lobster Thermidor + £17.50

22

### POLLO MILANESE

Breaded chicken fillet served with spaghetti Napoli.

18

### POLLO CON MOUSSE DI CASTAGNE (GF) (N)

Corn fed chicken stuffed with a wild mushroom & chestnut mousse. Parma ham. Hasselback potatoes. Roasted brussel sprouts and a redcurrant jus.

17

### MCMASTER'S 8OZ RIB-EYE STEAK (GF)

Surf & Turf Surplus option - Add Langoustines +£12.50 or Half Lobster Thermidor + £17.50

25

### GUANCIA DI MANZO (GF)

Tender braised beef cheek cooked in a red wine sauce, on a bed of polenta, asparagus and honey glazed carrots.

19

### ZUCCA CON VERDURE

E TARTUFO (GF) (V) (N)  
Slow roasted pumpkin with roasted winter vegetables, truffle cheese, basil pesto & extra virgin olive oil.

13

### MCMASTER'S 8OZ FILLET STEAK (GF)

Surf & Turf Surplus option - Add Langoustines +£12.50 or Half Lobster Thermidor + £17.50

27

*Steaks are served with roasted cherry tomatoes on the vine and hand cut chips. Please add a pepper or Diane sauce for £2.50 or garlic butter for £1.50.*

## SIDES ALL £4.5

Double Cooked Hand Cut Chips. (GF) (V)

Zucchini Fries. (GF) (V)

Truffle & Parmesan Fries. (GF) (V)

Seasonal Roasted Vegetables. (GF) (V)

Rocket, Pear, Parmesan & Walnut Salad. (GF) (V) (N)

Tenderstem Broccoli with Chilli & Garlic. (GF) (V)

Mixed Salad. (GF) (V)

French Beans with Shallot Butter & Toasted Almonds. (GF) (V) (N)

Polenta Chips. (GF) (V)

## DELIZIOSA

ROOM FOR ONE MORE?  
TRY OUR HOMEMADE DESSERTS  
There's always room for dessert,  
please ask your waiter for the menu.

ALLERGENS: (GFOA) GLUTEN FREE OPTION AVAILABLE | (N) CONTAINS NUTS | (V) VEGETARIAN | (GF) GLUTEN FREE

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