Lunch Menu

2 Courses | Starter & Main or Main & Dessert | **£19.95**
3 Courses | Starter, Main & Dessert | **£24.95**

ANTIPASTI

Artisan Sourdough & Estate Oils
Warm, freshly baked sourdough served with aged balsamic, extra virgin olive oil and whipped butter.

Zuppa della Casa
Our chef's daily soup, carefully prepared and served with toasted sourdough.

Bruschetta Classica
Crisp garlic toast topped with marinated vine tomatoes, fresh basil and olive oil.

Arancini Rossi
Golden fried tomato and mozzarella rice balls, finished with Parmesan and our house tomato sauce.

Haggis Bon Bons
Crisp breaded bon bons served with smooth turnip purée and rich whisky sauce.

Calamari Fritti
Lightly battered calamari fried until crisp and golden, served with tartare or chilli sauce. **+£2.50 supplement.**

MAINS

Spaghetti alla Carbonara
A classic Roman-style carbonara with pancetta, egg, cream and aged Parmesan.

Rigatoni Norcina
Rigatoni tossed with Italian sausage, tomato, cream, brandy and a gentle hint of chilli.

Gnocchi al Pesto Reale
Pillowy potato gnocchi coated in fragrant basil pesto with sun-dried tomatoes, pine nuts and Parmesan shavings. **+£2.00 supplement.**

Lasagne al Forno
Traditional homemade lasagne layered with slow-cooked beef ragù and silky béchamel.

Pizza Of Your Choice
Please choose from one of our vibrant Neapolitan-style pizzas from our A La Carte Menu.

Pollo Milanese
Crisp breaded chicken breast served with roast garlic aioli, mixed salad and baby confit potatoes.
+£2.50 supplement.

Gigi's Beef Burger & Fries
Prime beef patty with melted cheese, lettuce, tomato and house sauce, served with golden fries.

Beer-Battered Fish & Chips
Crispy battered haddock served with hand-cut chips, tartare sauce and fresh lemon. **+£3.00 supplement.**

Chicken Caesar Salad
Grilled chicken breast, crisp baby gem lettuce, crunchy croutons, aged Parmesan and our classic Caesar dressing.

Branzino al Prosecco Burro Bianco
Crisp-skinned seabass fillet with a silky prosecco butter sauce and seasonal greens. **+£4.50 supplement.**

DESSERTS

Affogato Classico
Vanilla gelato drowned with hot espresso and finished with crushed amaretto biscuits.

Panna Cotta del Giorno
Silky vanilla panna cotta served with the chef's daily seasonal garnish.

Gelato & Sorbet Selection
A refined selection of Italian gelato or refreshing seasonal sorbets.

Tiramisu della Casa
Classic tiramisu with espresso-soaked savoiardi and mascarpone cream. **+£2.50 supplement.**

Cheesecake of the Day
Our chef's daily cheesecake, freshly prepared.
+£2.50 supplement.

Buon appetito