MIDWEEK MENU

MONDAY – THURSDAY | 3PM TILL LATE

2 COURSES £24.95 | 3 COURSES £29.95

ANTIPASTI

Zuppa del Giorno V GF
Our chef's daily soup prepared using seasonal ingredients and finished with fragrant herbs and a drizzle of extra virgin olive oil.
Wine: *Languore Trebbiano Rubicone – light and refreshing Italian white.*
Cocktail: *Aperol Spritz – bright citrus bitterness complements warm flavours.*

Bruschetta Classica V
Toasted garlic sourdough topped with marinated vine tomatoes, fresh basil and the finest Italian olive oil.
Wine: *San Giorgio Pinot Grigio – crisp acidity lifts tomato and basil.*
Cocktail: *Limoncello Spritz – citrus freshness mirrors the Mediterranean flavours.*

Calamari Fritti
Lightly fried calamari, crisp and golden, served with tomato and chilli sauce or classic tartar.
Wine: *Boschetto Gavi di Gavi DOCG – mineral and citrus driven.*
Cocktail: *Classic Bramble – berry acidity cuts through fried texture.*

Haggis Bon Bons
Crisp breaded haggis bon bons served with silky turnip purée and a rich whisky cream sauce.
Wine: *Tre Cipressi Chianti – savoury red ideal for rich flavours.*
Cocktail: *Old Fashioned – whisky depth complements the dish.*

Burrata della Casa V GF + £3
Creamy burrata paired with roasted figs, crushed pistachios and a delicate drizzle of truffle honey.
Wine: *Clivrus Soave Classico – elegant floral white.*
Cocktail: *French Martini – subtle fruit sweetness balances creaminess.*

Gamberoni Siciliana GF + £4
Butterflied king prawns gently simmered in a vibrant Sicilian tomato sauce with garlic and a touch of chilli.
Wine: *Saverio Faro Grillo – Sicilian white with citrus brightness.*
Cocktail: *SpicynRita – tequila and chilli echo the dish's heat.*

PRIMI

Lasagne al Forno
Traditional baked lasagne layered with slow-cooked beef ragù and smooth béchamel.
Wine: *Tre Cipressi Chianti – classic pairing with tomato ragù.*
Cocktail: *Amarettonbased Gigi's Gentleman – caramel and bitters balance richness.*

Spaghetti Carbonara GF*
A refined Roman classic with pancetta, egg and aged Italian cheese, finished to a silky texture.
Wine: *Languore Sangiovese – bright acidity cuts through creaminess.*
Cocktail: *Espresso Martini – bold coffee richness pairs beautifully.*

Rigatoni Norcina GF*
Rigatoni pasta coated in a rich sauce of Italian sausage, tomato, cream and a touch of brandy.
Wine: *Mozzafiato Primitivo – fullnbodied southern Italian red.*
Cocktail: *Moscow Mule – ginger spice refreshes the palate.*

Spaghetti alla Nerano V GF*
Silky spaghetti dressed in a delicate courgette cream sauce finished with crisp courgettes.
Wine: *Clivrus Soave Classico – elegant and balanced.*
Cocktail: *A Currant Event – fruity freshness complements vegetables.*

Gnocchi al Pesto Reale V
Light potato gnocchi folded through vibrant basil pesto with sun-dried tomatoes and toasted pine nuts.
Wine: *San Giorgio Pinot Grigio – clean and aromatic.*
Cocktail: *Midori Love – melon freshness highlights basil.*

Risotto al Tartufo V GF + £3
Creamy wild mushroom risotto finished with aromatic truffle oil.
Wine: *Valpolicella Superiore Ripasso – elegant depth.*
Cocktail: *Smokey Malty – whisky smokiness enhances earthy flavours.*

Pappardelle all'Ossobuco GF* + £4
Fresh pappardelle coated in a slow-braised ossobuco ragù, rich and deeply comforting.
Wine: *Montepulciano d'Abruzzo DOC – robust and foodnfriendly.*
Cocktail: *Negroni – bitter complexity complements braised meat.*

SECONDI

Ribeye Steak 8oz GF + £10
Well-marbled ribeye steak cooked to your liking and served with chips or fries.
Wine: *Salice Salentino DOC Riserva – powerful Italian red.*
Cocktail: *Negroni – classic bitter cocktail cuts richness.*

Fillet Steak 8oz GF + £13)
Prime beef fillet, exceptionally tender and cooked to your preference, served with chips or fries.
Wine: *Tomassi Amarone Sestante – luxurious Italian red.*
Cocktail: *Gigi's Gentleman – premium bourbon cocktail pairing.*

Branzino al Prosecco Burro Bianco GF + £8
Pan-seared seabass served with a delicate Prosecco butter sauce, crispy potato terrine and tenderstem broccoli.
Wine: *Boschetto Gavi di Gavi DOCG – bright mineral white.*
Cocktail: *Bellini – peach and prosecco complement delicate fish.*

Pollo Milanese
Crisp breaded chicken breast served with roast garlic aioli, mixed salad and baby confit potatoes.
Wine: *Pinot Grigio Rosé Le Colline – fresh and vibrant.*
Cocktail: *Aperol Spritz – lively citrus bitterness.*

Frittura Mista
Golden fried king prawns and calamari served with fries or mixed salad.
Wine: *Apericena Prosecco – bubbles cleanse the palate.*
Cocktail: *Mojito – mint and lime refresh fried seafood.*

Melanzane Parmigiana V
Baked aubergine layered with rich tomato sauce, basil and melted Italian cheeses.
Wine: *Languore Sangiovese – balanced acidity.*
Cocktail: *Cosmopolitan – tart fruit contrast.*

PIZZA

Margherita V
San Marzano tomato sauce, Fior di Latte mozzarella and fresh basil finished with extra virgin olive oil.
Wine: *Languore Trebbiano Rubicone – fresh and light.*
Cocktail: *Aperol Spritz – bright Italian classic.*

Guapo
Spicy 'nduja sausage and roasted chicken balanced with creamy ricotta on our Neapolitan base.
Wine: *Mozzafiato Primitivo – bold fruit handles spice.*
Cocktail: *SpicynRita – chilli and tequila enhance heat.*

Ortolana al Forno V
Roasted courgettes and red peppers with garlic oil and basil over a classic tomato base.
Wine: *Clivrus Soave Classico – fresh floral white.*
Cocktail: *Watermelonnpolitan – refreshing fruit balance.*

Gigi + £3
Our signature pizza with roasted chicken, honey roast ham, meatballs, pepperoni and chilli oil.
Wine: *Montepulciano d'Abruzzo DOC – strong Italian red.*
Cocktail: *Hawaiian Iced Tea – big flavours match the pizza.*

Rucola e Parmigiano + £3
Prosciutto di Parma and fresh mozzarella finished with peppery rocket and aged parmesan shavings.
Wine: *Valpolicella Superiore Ripasso – savoury Italian red.*
Cocktail: *Pink Lady – aromatic gin cocktail pairing.*

DOLCI

Bombolone
Warm Italian doughnut filled with either Nutella or pistachio cream.
Wine: *Royal Tokaji Late Harvest – honeyed dessert wine.*
Cocktail: *Panama Espresso – coffee cream cocktail.*

Tiramisu
Layers of espresso soaked savoiardi biscuits with mascarpone cream and cocoa.
Wine: *Royal Tokaji Late Harvest – rich sweetness.*
Cocktail: *Espresso Martini – classic coffee pairing.*

Cheesecake of the Day
Our daily homemade cheesecake creation.
Wine: *Hangloose White Zinfandel Rosé – light sweetness.*
Cocktail: *Velvet Martini – raspberry and vanilla indulgence.*

Panna Cotta of the Day GF
Silky vanilla panna cotta served with the chef's seasonal garnish.
Wine: *Royal Tokaji Late Harvest – luxurious dessert wine.*
Cocktail: *Candy Floss Royale – prosecco and Chambord sweetness.*

Gluten free pizza bases and gluten free pasta are available. Most pizza and pasta dishes can be prepared gluten free on request. Please inform a member of staff of any dietary requirements.

V - Vegetarian GF - Gluten Free GF*- Available Gluten Free