



MIDWEEK

2 COURSES 26 | 3 COURSES 30

STARTERS

Bruschetta Mista

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

Bruschetta Classica

Homemade garlic bread topped with marinated diced tomatoes.

Garlic Bread (add cheese)

Classic garlic bread or with cheese.

Soup Of The Day

Please ask your server for details of our soup of the day.

Homemade Pâté

Chicken liver pâté, port and bacon jam, toasted sourdough bread and chicory salad.

Cozze Vino Bianco

Scottish mussels steam white wine and cream sauce.

Haggis Impanata

Breaded haggis bon bons with our whisky sauce.

Antipasto Classico

Italian cured meats, grilled vegetables, olives and cheese.

1/2 Pasta

Please choose any of our pasta dishes listed below as your half pasta option.

MAINS

Spaghetti Carbonara

A classic. Pancetta, cream, egg and parmesan.

Rigatoni Norcina

With Italian sausage, tomato, chilli, cream & a touch of brandy

Spaghetti Alle Polpette

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

Rigatoni Amatriciana

Rigatoni in a rich sauce with pancetta, chilli and pecorino cheese.

Penne Piccanti

Homemade tomato sauce and a touch of chilli.

Lasagne

Traditional homemade layered pasta with rich beef ragu and béchamel sauce.

Risotto Al Tartufo

Wild porcini and woodland mushrooms, truffle oil and parmesan shavings.

Melanzane Parmigiana

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

Pizza

Pizza of your choice from the A La Carte menu.

DESSERT

Ice Cream & Sorbet

Selection of ice cream and sorbets.

Tiramisu

Classic 'Pick Me Up' dessert, layered with lady finger savoiardi biscuits, mascarpone and espresso.

Cheesecake

Please ask your server for today's cheesecake.

Bombolone

Homemade italian doughnuts filled with pistachio cream or Nutella.

Panna Cotta

Vanilla panna cotta, fresh strawberries, strawberry consomme and honeycomb.



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