

ANTIPASTI

ARANCINI

Fresh mozzarella saffron risotto balls, Pomodoro sauce 8.50

CLAMS CASINO

Bacon, onion, peppers and herbed breadcrumbs 11 / 17

FRIED CALAMARI

Banana peppers, cherry tomato, wilted arugula and lemon aioli 13

STUFFED BANANA PEPPERS

Ricotta, Fontina, Asiago and fresh Herbs 10

ARTICHOKE FRITTERS

Lemon Aioli 10

FRIED CARDOONS

Classic Sicilian, egg battered, with lemon and Pecorino 10

SICILIAN SAMPLER

1 fried Cardoon, 1 Arancini, and 1 Artichoke fritter 11

MEATBALL PARMESAN

2 meatballs smothered in Pomodoro, mozzarella cheese 10

CALABRIAN CHICKEN WINGS

Garlic, Parmesan and Calabrian chilies, celery, carrot and Gorgonzola dressing 13

SAUTEED CHICKEN LIVERS

Bacon, onion, Sage, Marsala wine 10

EGGS POACHED IN POMODORO

Garlic Crostini 7.50

LAMB CHOPS SCOTTA DITA HALF RACK

Grilled New Zealand farm raised lamb, mascarpone polenta 18

ANTIPASTO

Meats, cheeses, pickled vegetables, olives, & Ciabatta 15

INSALATA

HOUSE SALAD

Simply dressed field greens with seasonal garnishes 5.50

CAESAR SALAD

Fresh romaine tossed in house made Caesar dressing, Ciabatta Crouton, and anchovies 8

SICILIAN WEDGE

Grilled Delmonico steak, roasted potatoes, iceberg wedge, Gorgonzola dressing, Pancetta, tomato, cucumber, red onion 16

SAPPHO'S SALAD

Field greens with apples, walnuts, Gorgonzola, sprouts, Golden raisins, shaved fennel, and sunflower seeds 10

**ADD GRILLED CHICKEN 4.00 ADD 3 GRILLED SHRIMP 6.00
TO ANY SALAD OR PASTA**

MINESTRA

CHICKEN PASTINA SOUP 4.50

ZUPPA DEL GIORNO 4.50

"CIBO PRONTI"

GIGI'S SIGNATURE FISH FRY

Panko crusted fresh Cod, hand cut fries, lemon caper tartar sauce and fennel cabbage slaw. 16

STEAK IN THE GRASS

Delmonico steak, sautéed greens, and Provolone Cheese, open on toasted garlic Ciabatta 16

GIAMBOTA

Italian sausage, peppers, onions, potatoes, and scrambled eggs 11

CONTORNI

GARLIC BRAISED GREENS 4.50

PARMESAN SEA SALT POTATO WEDGES 4.50

HAND CUT FRIES 4.50

POLENTA CON FUNGI 6

SAUTEED FINNOCHI 5

SICILIAN OLIVE SALAD 6

SIDE OF PASTA WITH POMODORO / OR A' OLIO 5

SIDE OF MEATBALLS 6



PASTA

GRANDMA DANO'S SPAGHETTINI 9 / 13

With meatballs 11 / 17

PENNE CON VODKA 10 / 16

PASTA ALLA NORMA

Sautéed eggplant and fresh herbed Ricotta 11 / 17

MEZZANOTTE (Midnight Spaghetti)

Olive oil, garlic, hot pepper, Romano, and parsley 9 / 13

SPAGHETTI CARBONARA

Pancetta, Pecorino, butter and egg 11 / 17

PENNE ARRIABATA 11 / 17

Italian sausage, hot peppers, chili flakes and Pomodoro 11 / 17

GONDOLA CHEESE RAVIOLI

Prosciutto, Butter, & Sage / or Pomodoro 11 / 17

GIGI'S SHRIMP SCAMPI

Calabrian chili, fresh basil, tomato, lemon, garlic & butter 15 / 22

LINGUINI CON VONGOLE

Red or white CLAM SAUCE 13 / 19

CHOICE OF SOUP OR HOUSE SALAD 2.00

BAKED PARMESAN STYLE 2.50

WHOLE GRAIN OR GLUTEN FREE PASTA AVAILABLE 2.00

SECONDI

BREADED CUTLETS *Parmesan Bread Crumbs*

SCALLOPPINI *Sautéed with lemon, capers, parsley & tomatoes*

MARSALA *Sautéed with shallot, Cremini mushrooms, & Marsala*

CHICKEN 19 VEAL 24

ROAST COD

Fresh herbed breadcrumbs, Pecorino Romano cheese and vine Ripened tomatoes 18

EGGPLANT PARMESAN

Mozzarella, Parmesan, Ricotta, fresh basil over pasta 18

SCALLOPS AL LIMONE

Fennel dusted sea scallops, grape tomatoes, fennel, and polenta 25

LAMB CHOPS SCOTTA DITA FULL RACK

Grilled New Zealand farm raised lamb, mascarpone polenta 35

BISTECCA PALERMO

Grilled Rib Eye Steak with Rosemary, Sea Salt, EVOO 28

ENTREES INCLUDE CHOICE OF SOUP OR SALAD

MOST INCLUDE BRAISED GREENS AND ROASTED POTATOES OR PASTA

GIGI'S THIN CRUST BRICK OVEN PIZZA

MARGHERITA PIZZA

Red sauce, basil, mozzarella 10

TRADITIONAL WHITE

Olive oil, onion, tomato, mozzarella (anchovy on request) 11

FIG PIZZA

Olive oil, dried figs, caramelized onion, & Gorgonzola 12

CHEESE AND PEPPERONI PIZZA 12

BEER / BIRRE

DOMESTIC 4.50
Bud/ Bud Light
Labatts Blue /Labatts Blue Light
Molson Canadian
Michelob Ultra

IMPORT 4.50
Corona / Corona Light
Peroni
Birra Moretti
Heineken
Additional Craft bottles available

DRAFT
Rusty Chain 5.00
Peroni 5.00
Stella 5.00
Additional Seasonal Drafts
Available

NA Beer 4.50
O'Doul's Amber

Aqua Panna 4.50
Pellegrino large 4.50
Pellegrino small 3.50
Pellegrino (blood orange) 3.50
Pellegrino (lemon) 3.50

GIGI'S COCKTAILS / APERITIVO

APEROL SPRITZ
Aperol, Prosecco and Club soda with orange 7
BELLINI
Prosecco and house made peach puree 7
CAMPARI AND SODA
With lime 7
GIGI
Vodka, Campari, homemade Limoncello and OJ with lemon slice 10
PROPER GOOSE MARTINI
Grey Goose, dry Vermouth, gorgonzola stuffed olive, dirty 10
ITALIANO
Ramazotti Amaro, fresh lemon juice and Prosecco, with lemon 10
LEMON DROP MARTINI
House made Limoncello, Absolut Citron, Fresh lemon juice and simple syrup in a sugar rimmed chilled glass 10
BLOOD ORANGE MARTINI
Stoli Ohranj & Blood orange juice 10
NEGRONI
Gin, Campari and sweet Vermouth w/ orange 10
ROSSINI
Prosecco and Fragioli, wild Italian strawberry liqueur 9
SICILIAN KISS
Amaretto Di Saronna and Southern Comfort 9
ABSOLUT BLOODY MARY OR CAESAR 8
BLOOD ORANGE MIMOSA
Prosecco and blood orange juice 7



MAMA DANO'S SUNDAY SUPPER

SERVED FAMILY STYLE 4PM-9PM SUNDAY EVENINGS

ADULTS 17 CHILDREN UNDER 12 NO CHARGE

(AVAILABLE FOR PARTIES OF 3 OR MORE)

BOTTLES OF HOUSE WINE 18

House salad, Gigi's signature bread board, spaghetti with slow simmered Sunday sauce, meatballs, and herb roasted chicken

La Cucina Povera is an Italian phrase that means "cooking of the poor," or "peasant cooking." On a deeper level it reflects a necessary philosophy that is common in all cultures: making do with what you have To transform humble ingredients into dishes that are more than the sum of their parts.

****TAKE OUT IS AVAILABLE**

Private room accommodates up to 24
Onsite for parties of 12 – 80
Offsite for up to 400
Drop off Catering available

981 Kenmore Avenue • Kenmore, NY 14217
Phone 716-877-8788
Gigiscucinapovera.com

KITCHEN HOURS

TUESDAY – THURSDAY 4:00PM – 9:30PM
FRIDAY AND SATURDAY 4:00PM – 10:30PM
SUNDAY 4:00PM – 9:00PM

SOME DISHES MAY CONTAIN NUTS OR SOY, WE FRY IN 100% PEANUT OIL. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES
GLUTEN FREE MENU AVAILABLE