



**ANTIPASTI**

**CLAMS CASINO**

*Bacon, onion, peppers and herbs 11 / 17*

**MEATBALL PARMESAN**

*2 meatballs smothered in Pomodoro, Mozzarella cheese 12*

**LAMB CHOPS SCOTTA DITA HALF RACK**

*Grilled New Zealand farm raised lamb, Mascarpone polenta 18*

**BANANA PEPPERS**

*Three cheese stuffing with fresh herbs 14*

**ANTIPASTO**

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

**INSALATA**

**HOUSE SALAD**

*Simply dressed field greens with white balsamic vinaigrette, seasonal garnishes, and crumbled Gorgonzola 6*

**CAESAR SALAD**

*Fresh romaine tossed in house made Caesar dressing, Ciabatta Croutons, and White anchovies 8*

**FENNEL ORANGE AND OLIVE SALAD 8**

**GRILLED CHICKEN 4**

ADD TO ANY SALAD OR PASTA

**MINESTRA**

**MAMA DANO'S CHICKEN PASTINA SOUP 5**

**CONTORNI**

**HAND CUT FRIES 6**

**POLENTA CON FUNGI 6**

**SICILIAN OLIVE SALAD 6**

**HOUSE MARINATED PICKLED EGGPLANT 6**

**HOUSE MARINATED PICKLED MUSHROOMS 6**

**CAPONATA 6**

**FAMILY STYLE MEALS**

**SPAGHETTI AND MEATBALLS FOR 4 ..... 50**  
SALAD, BREAD, CANNOLI

**BAKED PENNE PARMESAN FOR 4.....50**  
SALAD, BREAD, CANNOLI

**CHICKEN MILANESE FOR 4 .....75**  
PASTA, SALAD, BREAD, CANNOLI

**EGGPLANT PARMESAN FOR 4 ..... 60**  
PASTA, SALAD, BREAD, CANNOLI

**PASTA**

**GRANDMA DANO'S SPAGHETTINI WITH MEATBALLS 17**  
**BAKED PARMESAN STYLE 3.00**

**PENNE CON VODKA 18**

**MEZZANOTTE (Midnight Spaghetti)**

*Olive oil, garlic, hot pepper, Romano, and parsley 17*

**PENNE ARRABIATA**

*Italian sausage, hot peppers, chili flakes and Pomodoro 21*

**PASTA CON SARDE**

*Pomodoro with Sautéed fennel, sultana raisins, sardines 21*

**LINGUINI CON VONGOLE**

*Red or white CLAM SAUCE 23*

**CHOICE OF SOUP OR HOUSE SALAD 3.00**

**SECONDI**

**CHICKEN MILANESE Pan fried breaded cutlets, arugula, grape tomato, Asiago, pasta a'olio 24**

**CHICKEN MARSALA Sautéed with shallot, Cremini mushrooms, & Marsala..... 24**

**CHICKEN PARMESAN Pan fried breaded cutlets, baked with Mozzarella ..... 24**

**EGGPLANT PARMESAN**

*Mozzarella, Parmesan, Ricotta, fresh basil over pasta 18*

**ROAST COD**

*Herbed breadcrumbs, Pecorino Romano cheese, fresh tomato 20*

**LAMB CHOPS SCOTTA DITA FULL RACK**

*Grilled New Zealand farm raised lamb, Mascarpone polenta 35*

**ENTREES INCLUDE CHOICE OF SOUP OR SALAD**

**GIGI'S THIN CRUST BRICK OVEN PIZZA**

**MARGHERITA PIZZA**

*Red sauce, basil, Mozzarella 11 add pepperoni 13*

**TRADITIONAL WHITE**

*Olive oil, onion, tomato, Mozzarella (anchovy on request) 12*

**FIG PIZZA**

*Olive oil, dried figs, caramelized onion, & Gorgonzola 14*

**NORMA**

*Red sauce, Mozzarella, Eggplant, red onion, basil, Ricotta 14*

**GIGI'S SIGNATURE FISH FRY**

*Panko crusted fresh Cod, hand cut fries, lemon caper tartar sauce and fennel cabbage slaw. 17*

**CALABRIAN CHICKEN WINGS**

*Gorgonzola dip celery and carrots 16*

**SICILIAN BURGER** Gorgonzola, Pancetta, arugula tomato, house made pickle Fresh fries 16

**DESSERT**

**TIRAMISU .....6**

**FLOURLESS CHOCOLATE CAKE..6**

**SICILIAN LEMON TART.....6**

**CANNOLI.....6**

**AVAILABLE FOR TAKEOUT**

**BEER / BIRRE**

DOMESTIC 4  
*Bud/ Bud Light*  
*Labatts Blue /Labatts Blue Light*  
*Molson Canadian*  
*Michelob Ultra*

IMPORT 4.50  
*Corona / Corona Light*  
*Peroni*  
*Birra Moretti*  
*Heineken*  
NA Beer

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

**WINE LIST**

*WHITE*  
SANTA MARINA PINOT GRIGIO 15  
BIANCO SICILIA, COLOSI 16  
CHARDONNAY, BR COHN 35  
ORVIETO ARGILLAE, 22

*RED*  
CHIANTI, PLACIDO 15  
MONTEPULCIANO, IL CONTE 15  
PRIMATIVO, TRATTURI 16  
PINOT NOIR, SARTORI 18



VISIT OUR WEBSITE FOR DETAILS  
Gigiscucinapovera.com  
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Phone 716-877-8788

**\*\*TAKE OUT IS AVAILABLE**  
**CURBSIDE PICKUP OR DELIVERY**  
Delivery is available through  
Grub hub and Uber Eats

KITCHEN HOURS  
WEDNESDAY – THURSDAY 4:00PM – 8:00PM  
FRIDAY AND SATURDAY 4:00PM – 8:00PM

***SOME DISHES MAY CONTAIN NUTS OR SOY, PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES***

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.