

ANTIPASTI

ARANCINI <i>Fresh Mozzarella saffron risotto balls, Pomodoro sauce</i>	10
STUFFED BANANA PEPPERS ✂ <i>Three cheese stuffing with fresh herbs</i>	14
FRIED CARDOONS <i>Classic Sicilian, egg battered with lemon and Pecorino</i>	12
MEATBALL PARMESAN <i>2 meatballs smothered in Pomodoro and Mozzarella cheese</i>	12
SICILIAN FARM PLATE <i>Caponata, olive salad, pickled eggplant, 2 cheeses, ciabatta</i>	15
LAMB CHOPS SCOTTA DITA (HALF RACK) ✂ <i>Grilled New Zealand farm-raised lamb, Mascarpone polenta</i>	18
MAMA DANO'S CHICKEN PASTINA SOUP	6

INSALATA

HOUSE SALAD ✂ <i>Simply dressed field greens with white balsamic vinaigrette, seasonal garnishes, and crumbled Gorgonzola</i>	6
CAESAR SALAD <i>Fresh romaine tossed in house-made Caesar dressing, ciabatta croutons, and white anchovies</i>	6

CONTORNI

HAND CUT FRIES	6
POLENTA CON FUNGI	6
SICILIAN OLIVE SALAD	6
HOUSE MARINATED PICKLED EGGPLANT	6
CAPONATA	6

FAMILY STYLE MEALS

SPAGHETTI AND MEATBALLS FOR 4 <i>Includes salad, bread, and Cannoli</i>	50
BAKED PENNE PARMESAN FOR 4 <i>Includes salad, bread, and Cannoli</i>	50
CHICKEN MILANESE FOR 4 <i>Includes pasta, salad, bread, and Cannoli</i>	75
EGGPLANT PARMESAN FOR 4 <i>Includes pasta, salad, bread, and Cannoli</i>	60

HOUSE SPECIALTIES

GIGI'S SIGNATURE FISH FRY <i>Panko-crusted fresh Cod, hand cut fries, lemon caper tartar sauce and fennel cabbage slaw</i>	17
CALABRIAN CHICKEN WINGS <i>Gorgonzola dip, celery, and carrots</i>	16
SICILIAN BURGER <i>Gorgonzola, Pancetta, arugula, tomato, house-made pickle, fresh fries</i>	16

PASTA

GRANDMA DANO'S SPAGHETTINI WITH MEATBALLS	17
<i>Baked Parmesan style option</i>	+3
PENNE CON VODKA	18
MEZZANOTTE (MIDNIGHT SPAGHETTI) <i>Olive oil, garlic, hot pepper, Romano, and parsley</i>	17
PENNE ARRABIATA <i>Italian sausage, hot peppers, chili flakes, and Pomodoro</i>	21
GIGI'S SHRIMP SCAMPI <i>Calabrian chili, arugula, tomato, lemon, garlic, and butter</i>	26
LINGUINI CON VONGOLE <i>Red or white clam sauce</i>	23

CHOICE OF SOUP, CAESAR, OR HOUSE SALAD +3
GLUTEN FREE PASTA AVAILABLE +3
ADD TO ANY SALAD OR PASTA: GRILLED CHICKEN +5,
BREADED CHICKEN CUTLETS +6, JUMBO SHRIMP +8

PIZZA

MARGHERITA PIZZA <i>Red sauce, basil, Mozzarella</i>	11
<i>add pepperoni</i>	+2
TRADITIONAL WHITE <i>Olive oil, onion, tomato, Mozzarella</i>	12
<i>add anchovies</i>	+2
FIG PIZZA <i>Olive oil, dried figs, caramelized onion, & Gorgonzola</i>	14
CAPRESE <i>Fresh Mozzarella, summer tomato, fresh basil, red onion</i>	14
<i>add anchovies</i>	+2

SECONDI

CHICKEN MILANESE <i>Breaded cutlets, arugula, grape tomato, Asiago, pasta d'olio</i>	24
CHICKEN MARSALA <i>Sautéed with shallot, Cremini mushrooms, & Marsala</i>	24
CHICKEN PARMESAN <i>Pan fried breaded cutlets, baked with Mozzarella</i>	25
ROAST COD <i>Herbed breadcrumbs, Pecorino Romano cheese, fresh tomato</i> ...	20
EGGPLANT PARMESAN <i>Mozzarella, Parmesan, Ricotta, fresh basil over pasta</i>	18
LAMB CHOPS SCOTTA DITA (FULL RACK) ✂ <i>Grilled New Zealand farm raised lamb, Mascarpone polenta</i>	35

ENTREES INCLUDE CHOICE OF SOUP, HOUSE OR CAESAR SALAD

DOLCI

TIRAMISU	6
FLOURLESS CHOCOLATE CAKE	6
SICILIAN LEMON TART	6
CANNOLI	6

TAKEOUT MENU

BEER / BIERE

DOMESTIC	4.5
Bud / Bud Light	
Labatt Blue / Labatt Blue Light	
Molson Canadian	
Michelob Ultra	
IMPORTED	4.5
Corona / Corona Light	
Peroni	
Birra Moretti	
Heineken	
<i>Additional craft bottles available, ask your server.</i>	
NON-ALCOHOLIC BEER (O'Doul's Amber)	4.5

WINE

WHITE

SANTA MARINA PINOT GRIGIO	23
BIANCO SICILIA, COLOSI	24
CHARDONNAY, BR COHN	40
ORVIEO ARGILLAE	28

RED

CHIANTI, PLACIDO	23
MONTEPULCIANO, IL CONTE	24
PRIMATIVO, TRATTURI	26
PINOT NOIR	28



SPARKLING WATER

Acqua Panna	4.5
S.Pellegrino (large)	4.5
S.Pellegrino (small)	3.5
S.Pellegrino (blood orange)	3.5
S.Pellegrino (lemon)	3.5

*Some dishes may contain nuts or soy. Please inform your server of any allergies.
✂ Indicates gluten-free options. Additional dishes may be modified where possible.*

Enjoy Gigi's fare at home with contact-less pickup or delivery through GrubHub.

KITCHEN HOURS:
Wednesday – Saturday
4:00 – 8:00 PM

*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.*