

## BIANCO VG – vegan



Aramis (Sauv Blanc) – Adelaide (VG)  
Bright crisp tropical aromas with a fresh mint, limes & brown sugar refreshing citrus palette

10 50

Artigiano (Pinot Grigio) – Veneto, Italy  
Lemon, pear, fresh and easy drinking

10 50

Willoughby Park (Chardonnay) – WA.  
Bold flavours of nectarine, cashew & subtle nutty oak finish

11 55

Point de Convergence Rosé – Provence, FR.  
Refreshing, dry with hints of strawberries & cream

10 50

## FRIZZANTE

Barone Montalto Pinot Grigio  
Sicily, Italy Sparkling (VG)  
Elegant, crisp, citrus & floral notes, very food friendly

11 55

## ROSSO

Caledonia Pinot noir (VG) - Gippsland, VIC  
Balance of red fruits, spices & well integrated oak, perfect with pizza

11 55

Nespoli Sangiovese - Emilia Romagna italy  
Bright, fresh cherry, easy drinking style

10 50

Feather in Cap Merlot (VG) - Adelaide, SA  
Dark cherry flavours with a soft finish

10 50

Aramis Shiraz (VG) - McLaren vale, SA  
Plum & cassis with hints of chocolate & spices

11 55

Aramis "Single Vineyard" Shiraz  
McLaren vale, SA (VG)  
2 years in French oak presents rich cassis, cinnamon & spice

13 65

Aramis Cabernet Sauvignon -  
McLaren vale, SA (VG)  
Dark chocolate, raspberry with fine well-balanced tannins

11 55

BYO 5.5 pp

## DESSERT

TIRAMISÚ (vegan available)  
Creamy dessert of espresso-soaked Ladyfingers surrounded by lightly sweetened Mascarpone

16

PIZZA NUTELLA (vegan available)  
Pizza smothered with nutella

20

AMALFY  
Crispy fried dough with whipped infused Limoncello ricotta, honey & rosemary dust

20

GELATO (3 scoops )  
Vanilla, hazelnut & chocolate

12

## COCKTAILS

Mojito 19  
Bacardi, muddled & shaken with fresh mint, lime and brown sugar

Aperol Spritz 18  
Aperol, prosecco & soda with a slice of orange

Espresso Martini 19  
Coffee, Kahlua, Frangelico & vodka

Negroni 19  
Gin, vermouth, Campari & soda

## BIRRA

Crown / James Boag 8.5

Peroni / Peroni Leggera / Corona 8.5

## SPIRITI

Scotch 9      Vodka 9

Bourbon 9      Jack Daniels 9

Rum 9      Southern Comfort 9

Gin 9

## SOFT DRINKS

Coke, Coke Zero, 4.5

Fanta, Sprite, Lift 4.5

Chinotto 4.5

Lemon, Lime and Bitters 5

Pink Lemonade 5

## JUICE

Apple / Orange 5

## ACQUA

San Pellegrino sparkling 500ml 6.5

San Pellegrino sparkling 1000ml 9.5

**gigi's**  
pizzeria e restaurant

## ANTIPASTI (Made to share)

**GIGIS FERMENTED PIZZA BREAD** 14  
+ ADD YOUR ANTIPASTI

OLIVE MARINATE (vegan available) 10

ARTICHOKE MARINATE (vegan available) 12

AGRODOLCE PEPPERS (vegan available) 13

BURRATA 14

PROSCIUTTO (100g) 16

SALAMI (100g) 15

WAGYU BRESAOLA (100g) 25

WHIPPED RICOTTA & 'NDUJA 15

ANCHOVIES OLASAGASTI 15  
(w) lemon oil & chilli

STRACCIATELLA BOTTARGA 14

ROCKMELON PROSCIUTTO STRACCIATELLA 26

BUFFALO RICOTTA TRUFFLE HONEY 15

SALVIA FRITTI 18  
Fried sage, anchovies & lemon

TUNA CARPACCIO 28  
Puttanesca & stracciatella

WHITEBAIT (w lemon aioli) 21

GARLIC PRAWNS 26

ARANCINI (vegan available) 19  
Mixed mushrooms, aioli & truffle pecorino

ZUCCHINI FLOWERS (vegan available) 23  
Stuffed with ricotta served on tomato sugo

CALAMARI FRITTI 24  
Flash fried locally sourced calamari, salt, pepper & aioli

## Breads (vegan available)

HOUSE FOCACCIA 12  
(w) balsamic & evoo

GARLIC OR HERB BREAD / PIZZA 8 / 15

BRUSCHETTA 14  
Tomato, basil, oregano, evoo, house bread

PANE FRITTI (fried bread) 19  
(w) tomato & peccorino

## Salads & Sides (vegan available)

RUCOLA 15  
Rocket, pear shaved parmesan evoo & aged balsamic reduction

CAPRESE BURRATA 24  
Burrata, cherry tomato, basil, extra virgin olive oil & garlic

PATATINE FRITTE 13  
Classic chips, aioli & tomato Sauce

## PASTA & GNOCCHI

RIGATONI 26  
NAPOLETANA (vegan available)  
Rigatoni in tomato sugo, stracciatella

BOLOGNESE 26  
Spaghetti in Bolognese ragù, grana padano

BOSCAIOLA 28  
Fettucine, mushroom, peas, pancetta, cream reduction

CARBONARA 28  
Fettucine, pancetta, eggs, parsley, pecorino, touch of cream

GAMBERI E ZUCCHINI 33  
Spaghetti, prawns, zucchini, garlic, prawn bisque,  
tomato sugo

GRANCHIO 36  
Spaghetti, crab, cherry tomatoes, chilli, garlic, evoo  
& toasted breadcrumbs

RAVIOLI 28  
Spinach and ricotta ravioli in a light creamy sauce

RIGATONI VODKA (vegan available) 26  
Rigatoni in a light creamy spicy vodka sauce

GNOCCHI SORRENTINA (vegan available) 27  
Oven baked gnocchi in tomato sugo, buffalo mozzarella  
& basil

GNOCCHI PESTO (vegan available) 27  
Gnocchi, creamy pesto reduction, pine nuts & stracciatella

LASAGNE (vegan available) 26  
Layers of flat sheet pasta, ragù & bechamel

## KIDS

MICKEY MOUSE PIZZA 12  
(w) cheese

MICKEY MOUSE PIZZA 12  
(w) ham

MICKEY MOUSE PIZZA 12  
(w) ham & pineapple

SPAGHETTI OR RIGATONI  
Choice of Bolognese or napoli sauce

## PIZZA (make it GF | +5)

MARINARA (vegan) 26  
San marzano tomato, garlic, oregano, confit cherry tomatoes, & basil

MARGHERITA (vegan available) 26  
Fior Di Latte, San Marzano tomato & basil

CAPRICCIOSA (vegan available) 28  
Fior Di Latte, San Marzano tomato, Ham, Mushroom, artichoke & olives

DIAVOLA 28  
Fior Di Latte, hot salami, San Marzano tomato, olives & basil

CRUDO & RUCOLA 28  
Fior Di Latte, prosciutto, rocket & parmesan cheese

GAMBERI 29  
Fior Di Latte, San Marzano tomato, prawns, red onion, 'nduja, rosemary & basil

NAPOLETANA 28  
Fior Di Latte, San Marzano tomato, olives, anchovies & oregano

ARRABIATA (vegan available) 28  
San Marzano tomato, nduja, red capsicum, red onion, chilli & fresh stracciatella

PATATE e SALSICCIA (vegan available) 28  
Fior Di Latte, Italian sausage, roasted potatoes, rosemary

FUNGHI (vegan available) 28  
Fior Di Latte, mushrooms, parmesan, rocket, prosciutto & truffle tapenade

4 FORMAGGI (vegan available) 28  
Fior Di Latte, gorgonzola, parmesan, ricotta, honey & walnuts

3 SALUMI 28  
Fior Di Latte, San Marzano tomato, sausage, salami & 'nduja

FRANCESCO (vegan available) 29  
sausage, red capsicum, smoked caciocavallo cheese & olive tapenade

GIGI (vegan available) 28  
Fior Di Latte, pesto ricotta base, cherry tomatoes & prosciutto

TARTUFATA (vegan available) 28  
Porcini cream base, ricotta, taleggio, truffle pecorino & truffle tapenade

BALMAIN 28  
Fior Di Latte, San Marzano tomato, salami, mushrooms, prawns, anchovies, olives & capsicum

RAGÚ 28  
Fior Di Latte, San Marzano tomato, Bolognese, basil & truffle pecorino

DONT TELL NONNA 28  
Fior Di Latte, ham, pineapple, parmesan & caramelised balsamic reduction

CHILLI CRAB 33  
Garlic base, crab, cherry tomatoes, fermented chilli, red onion, lemon oil, smoked bottarga

VEGETARIANA (vegan available) 28  
Red capsicum, zucchini, eggplant, red onion, pesto & olive tapenade

BRESAOLA (vegan available) 33  
Horseradish base, fresh rocket, bresaola & truffle pecorino

ANDREA COZZOLINO 29  
Ricotta, 'nduja, Rocket & truffle honey

BRIE 33  
Brie cheese, wagyu bresaola, fig jam & walnuts

DONT TELL NONNA SHE'S SPICY 28  
Salami, pineapple & 'nduja

IL CAMINETTO 29  
Fior Di Latte, caramelised onion, potato, gorgonzola & crispy pancetta

CARBONARA BY DIMITRI 29  
Cream, egg, crispy pancetta & truffle pecorino

QUEEN MARGHERITA OF SAVOY 33  
Fior Di Latte, eggplant, 'nduja & buratta