

Gigi

Italian bistro
B Y O B

by Chef Craig Wilson

ANTIPASTI

Mussels	long, short or Bianco sauce	13
Vongole Clams	long, short or Bianco sauce	14
Grilled Polipo Octopus	atop saute of cannellini beans, garlic, prosciutto and greens	18
Formaggio Fritto	basil pesto & long sauce over pan fried mozzarella wedges (v)	13
Fagioli e Verdure	saute of cannellini beans, garlic, greens & cherry peppers (v) - add sausage	10
Grilled Bruschetta	tomato, basil - add shrimp	9 14

INSALATA

Insalata di Rucola	baby arugula, roasted red pepper, asiago with balsamic vinaigrette (v)	11
Insalata di Casa	artisan lettuces, red onion, toasted pecan with white balsamic vinaigrette	10
Insalata alla Cesare	hearts of romaine, parmesan crouton, artichoke heart, asiago with Caesar dressing	12

FISH

	Salmon	Snapper
Simple Grill w/ lemon	21	20
Piccata (capers & lemon)	23	22
Puttanesca	24	23
Pine nuts, artichoke hearts & cream	26	25
Shrimp Scampi	29	28
Fra Diavolo (mussels, clams, shrimp & cherry peppers in long sauce)	32	30
Saltimbocca (prosciutto, sage & mozzarella)	26	25

PIZZA

Margherita	pomodoro sauce, fresh mozzarella, tomato and basil (v)	15
Pepperoni	pomodoro sauce, pepperoni and mozzarella	15
Italiano	pomodoro sauce, capicola, housemade meatball, Italian sausage, pepperoni and mozzarella	16
Bianca	garlic cream sauce, artichoke heart, gorgonzola, fresh tomato, toasted pecan and mozzarella (v)	17
Bianca con Gambretti	pizza Bianca with shrimp	18
Pizza a Funghi	garlic cream sauce, wild mushrooms, caramelized onion, pecorino topped w/ arugula salad & cracked peppercorn	15
Long Sauce	long cooked gravy or marinara	
Short Sauce	pan sauce, filettos, garlic & basil	
Pomodoro Sauce	pan sauce, fresh tomatoes, garlic and basil	

MEAT

	Petit Filet (6 oz.)	NY Strip (12 oz.)	Chicken
Simple Grill	24	23	19
Marsala mushroom	26	25	22
Gorgonzola	26	25	22
Shrimp Scampi	32	30	28
Saltimbocca (prosciutto, sage & mozzarella)	32	30	28
Parmigiana			22

CONTORNI (side dishes)

Spaghetti	w/ long, short or Bianco sauce (v)	8
Verdi Saltati	saute of greens, garlic and olive oil (v)	7
Soffritto Spinaci	saute of fresh spinach, garlic and olive oil (v)	6
Soffritto Funghi	saute of shitake & button mushrooms, garlic and olive oil (v)	7
Polpette	housemade meatballs	8
Salsiccia	spicy Italian link sausage	9

PASTA

Whole wheat and gluten-free pasta available by request

Spaghetti	• Mussels Bianco or marinara	23
	• Bolognese (meat sauce)	20
	• Meatballs or sausage	19
	• Marinara and mushrooms (v)	16
Ravioli	• Bolognese (meat sauce)	23
	• Long or short sauce (v)	18
	• Gorgonzola cream sauce	24
	• w/ caramelized onion & pine nuts (v)	
Linguine	• Clams Bianco or marinara	24
	• Fra Diavolo (mussels, clams, shrimp & cherry peppers in long sauce)	30
	• Shrimp Scampi w/ spinach	26
	• Seafood Puttanesca (mussels, clams & shrimp in short sauce w/ anchovy, capers & kalamata olives)	30
Fusilli	• Parmigiano (parmesan cream sauce, mushrooms & fresh spinach (v))	19
Penne	• Sausage w/ peppers, onions & garlic	20
	• Chicken, greens, cherry peppers & parmesan	23
	• Salmon Carbonara (capicola, cream & peas)	
Orecchiette	• Greens, garlic, cherry peppers & parmesan (v)	18
	• Basil pesto & shrimp	26
Rigatoni	• Baked w/ parmesan cream & spinach (v)	20
	• Baked w/ long sauce & mozzarella (v)	19
Spinach Fettuccine	• Alfredo	20
	• Pomodoro (plum tomato, fresh basil, garlic & olive oil) (v)	20

PASTA AGGIUNTE (add pasta to any dish)

Polpette	housemade meatballs	6
Gamberetti	garlic shrimp saute	10
Pollo	grilled chicken breast	7
Salsiccia	spicy italian sausage	6

DOLCI (sweets)

Ask your server about our daily dessert specials as well as our locally roasted coffee and selection of teas.