

BEVERAGE MENU

BIRRA

PERONI NASTRO AZZURRO	9	MORETTI ALLA SPINA 200ML	7
PERONI LEGGERA	9	MORETTI ALLA SPINA 400ML	12
MORETTI LAGER, ITALIA	9	VERTIGA CRAFT BEER, ITALIA	13
NEW YORKER LAGER, ITALIA	9	Sweet Bear Stout / Good Luck IPA / Circus German Ale	
MORENA PILSNER ITALIA	9		

HOUSE WINE

HOUSE WINE CARAFE 500ML	25
HOUSE WINE GLASS	8
Shiraz / Cabernet Sauvignon Cabernet Merlot / Sauvignon Blanc Pinot Grigio / Moscato	

BIANCO

BACARO GRILLO DOC, SICILIA	45	CANTINE ARUMAR GRECO BIANCO, CALABRIA	40
ZUCCOLO PINOT GRIGIO, FRIULI	40	GEOGRAFICO VERMENTINO, TOSCANA	42
VALENTINO TREBBIANO, ABRUZZO	42		

ROSSO

VALENTINO IGT TERRE DI CHIETI SANGIOVESE, ABRUZZO	42	SALENTO NEGROAMARO BIO, PUGLIA	48
MALGRA BRACHETTO D'ACQUI DOCG, PIEMONTE	45	PAOLOLEO PRIMITIVO DI MANDURIA, PUGLIA	65
ST VENERE CIRO ROSSO GALGLIOPPO BIO DOC, CALABRIA	47	GAMBINO ALICANT ROSSO IGP, SICILIA	68

BIBITE / BEVERAGES

SOFT DRINKS	3.5	BITTERS	4.5
Coke, Coke No Sugar, Sprite		Lemon, lime & bitters / Soda. lime & bitters	
GALVANINA ORGANIC SOFT DRINK	5.5	SPARKLING WATER	3.5
Chinotto, Aranciata Rossa, Limonata, Cola, Peach Ice Tea, Lemon Ice Tea		Per person	
JUICES	4.5	STILL WATER	2
Orange juice, apple juice, pineapple juice		Per person	

COCKTAILS

APEROL SPRITZ	14	NEGRONI	18
Aperol, Prosecco & Soda		Gin, Campari & Vermouth	
BOSCHINI	14	MONTENEGRONI	18
Raspberry puree & prosecco		Montenegro, Gin & Vermouth	
CALABRIAN	14	NEGRONI SBAGLIATO	16
Jefferson Amaro, Sweet Vermouth & Soda		Campari, Sweet Vermouth & Prosecco	
ESPRESSO MARTINI	16	MARLON	18
Kahlua, Vanilla Vodka, Caramel Liqueur & Sugar Syrup		Amaretto & Bourbon Whiskey	

NOCKTAILS

Non-alcoholic			
RASPI OSKA	10	MANDORLINO	10
Raspberry puree, fresh lime, topped with lemonade		Lyres amaretti, espresso & milk	
BLOOD ORANGE SPRITZ	10		
Lyres Italian orange & soda water			

DINNER MENU

STARTERS

FOCACCIA HERB 9 Salt, herbs & extra virgin olive oil	OLIVE & PARMIGIANO 13 Spicy hot dried olives & parmigiano
FOCACCIA AGLIO 9 Garlic & herbs	PARMIGIANA MELANZANE 16 Crumbed fried eggplant, provolone & parmigiano cheese, pomodoro sugo
FOCACCIA PROVOLA 11 Provolone cheese & honey <i>Add crudo \$5</i>	CAPRESE BUFALA 19 Bufala mozzarella, cherry tomatoes, basil, extra virgin olive oil
ARANCINI 14 Crumbed deep fried little oranges of cheese & rice	GAMBERI AL 'AGLIO 25 Sauteed king prawns, garlic, tomato, chilli

PASTA

Please inform us if you do not want cheese

PACCHERI TONNO 24 Italian tuna, fresh tomatoes, olives, breadcrumbs, garlic & chilli	GNOCCHI TARTUFO 🍄 26 Truffled cream & mushrooms
PENNE RAGU BOLOGNESE 25 Slow cooked pork & veal ragu	LINGUINE GRANCHIO 32 Blue swimmer crab meat, zucchini flowers, cherry tomatoes, chilli & garlic
RAVIOLI PARMIGIANA 25 Fried eggplant, pomodoro, parmigiano	

SIDES

PATATINE FRITTI / FRIES 9 <i>Add truffle oil & parmigiano \$4</i>	INSALATA PARMIGIANO 9 Iceberg & parmigiano
INSALATA MISTA 9 Iceberg, tomato, cucumber, olives & onions	BROCCOLINI 11 Sauteed broccolini, chilli, garlic & parmigiano

PIZZA

MARGHERITA 20 Fior di latte mozzarella, pomodoro	MACCELAIO / BUTCHER 25 Fior di latte mozzarella, pomodoro, nduja, salami, ham & pork sausages
CRUDO & BUFALA 25 Pomodoro, bufala mozzarella, prosciutto	ORTOLANA 23 Fior di latte mozzarella, pomodoro, eggplant, zucchini, olives, onions & capsicum
NAPOLI 23 Fior di latte mozzarella, pomodoro, anchovies & olives	FRANCESCHINO Bianca 24 Fior di latte mozzarella, parmigiano, mortadella & marinated green olives
COMPARE' 24 Fior di latte mozzarella, pomodoro, pork sausages, ricotta & basil	4 FORMAGGI Bianca 25 Fior di latte mozzarella, scamorza, gorgonzola & tasty cheese
INCAZZATO 🍷 24 Fior di latte mozzarella, pomodoro, sopressa salami & chilli	GAMBERONI Bianca 26 Fior di latte mozzarella, king prawns, cherry tomatoes, garlic & chilli
SINOPOLITA 🍷 25 Fior di latte mozzarella, pomodoro, onions, pork sausages, fried eggplant & chilli	LUIGI Bianca 🍷 26 Fior di latte mozzarella, mushrooms, truffle oil, parmigiano & prosciutto
4 STAGIONI 24 Fior di latte mozzarella, pomodoro, artichokes, ham, mushroom & olives	

DOLCI

Daily dessert specials available

MILLEFOGLIE 7.5 Strawberries cream & jam	MAMMA MARIA'S TIRAMISU 12.5
AFFOGATO 7.5 Vanilla gelato topped with espresso caffe	BANOFFEE PIE 12.5
GELATO 9 Three scoops of gelato, ask staff for flavors	VANILLA & RASBERRY PANNACOTTA 8
	CREME BRULEE 12

Our menu contains allergens and is prepared in a kitchen that handles, nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free.

Corkage \$8/bottle

Cakage \$1.5/person

1.5% surcharge on credit cards



Stay COVID safe scan QR to sign-in

Open Wednesday - Sunday from 5pm
No BYO Fridays, Saturdays & Sundays or for groups of 8+

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