



Langoustine

*at Gigi's...
starts tomorrow.*

La Petite S

*Today I'm eating
diet*

Entrée

Cantabrian Anchoas Nardin€ 17
With burrata cheese, toasted bread and fresh tomato

Cetara Anchovies Armatore€ 20
Bufala burrata cheese, roasted artichokes in oil and pan pizza

Pata Negra Emiliano Garcia€ 25 per hecto
Iberian ham with Gattiau bread

Up Stream smoked salmon 170 gr € 34
Homemade brioche bun and Normandy butter

Marinated sardines€ 17
Helzenut grits, lemon, pecorino cheese and mint

The Pisoni gardener€ 14
With warm bread

Panzanella€ 7
Stale bread, tomato tris, celery, Tropea petals and lime

Asparagus salad, green radicchio, spinach,
caramelized pineapple, pumpkin and sunflower seeds
and steamed shrimp€ 16

Caviar

Served with homemade brioche bread, blinis, egg yolk,
Normandy butter and steamed potatoes

Prunier Caviar House selection 20 gr € 45

Oscietra Caviar House selection 30 gr € 130

Beluga Caviar House selection 30 gr € 220

Crudities from the Sea

Tasting of oysters€ 36
La Royale by Davide Herve charente maritime (France) 2 pz
Ostra Regal "Or" selection La famille Boutrais (Ireland) 2 pz
La Pleiade Poget (France) 2 pz

Oyster La Perla del Delta each € 7
(Italy)

Oyster Regal la selectione "Or"
La Famille Boutrais€ 8
(Ireland)

The Gran Plateaux€ 36
Red prawns from Mazara del Vallo, small shrimps, local prawns, pink shrimp,
cuttlefish carpaccio, Canadian scallop carpaccio, tuna and sole

Mazara del Vallo red shrimp carpaccio€ 18
Black summer truffle, almond cream, green apple and sprouts

The carpaccio of local cuttlefish€ 18
Wild asparagus crudo, sheep ricotta, lemon zest and crusty bread brunoise

The amberjack carpaccio€ 18
Marinated wakame seaweed, teriyaki sauce and dehydrated cherry grits

Tuna tartare€ 18
In all sauces

The raw Scamponi s.q - s.m
Ask the wait staff for the price

The Carabineros about 180 gr each € 40

Our Sea Dishes

Scallop gratin€ 18
With herb pesto and patanegra, on parsnip mirror and Jerusalem artichoke chips

Charcoal octopus with rosemary
and sage scent€ 20
San marzano veloute, taggiasca olive sand and caper fruit

Grilled squid€ 18
Grilled asparagus, sautéed new potatoes, basil pesto and toasted pine nuts

Grilled salmon Up Stream€ 25
Ginger-scented, seasonal vegetable macedonian, chinoa mix and salsa

Catch of the Day€ 25/30

"OUR BAKED FISH"€ 80/90 per kg
We use only caught fish, let us advise you

Crustaceans

Prawns with coarse salt€ 20

Steamed Mantis shrimp€ 18
Agretti and raspberry mayonnaise

Scampi buzzara style s.q - s.m
Ask the wait staff for a price

Carabineros 180 gr each € 40
Garlic, oil and chili

Lobster€ 180 per kg
Catalan-style

Flambe lobster€ 180 per kg
At the mojito flambata rum table

Native lobster€ 170 per kg
Catalan-style

King crab paw€ 42
Pan-fried golden brown in panko bread crust with aromatic mixed salad and pink
sauce "made by us"

King crab€ 230 per kg
Catalan-style

Our first courses

ALL OUR STARTERS ARE FRESHLY COOKED, YOU CAN
ONLY ORDER 2 TYPES PER TABLE

Our Spaghettono
with seafood carbonara€ 18

Spaghetti cacio pepe
raw shrimp and lemon€ 25

Pacchero
with lobster (half a lobster)€ 23

with lobster€ 180 per kg

with homegrown lobster€ 170 per kg

with king crab€ 230 per kg

Acquerello risotto "minimum 2 pax"per serving € 20
Smoked burrata, eggplant cream duet of raw shrimps and juniper

Tagliatella€ 17
Spicy ragout of tuna, salted hazelnuts and patanegra
chitarra or tagliatella all'ascolana and half-raw tuna

Tortellino viva la Romagna€ 18
Pasticciato with clam ragu

Strozzapreti with pesto and raw mantis shrimp€ 17
"Without garlic"

Sides

Vinaigrette€ 7

The aromatic Mixed salad€ 7

Roasted new potatoes€ 7

Side dish of the day€ 7

Meats

Piedmontese Fassona Tartar€ 16
Caper powder and mustard mayonnaise

The Iberian suckling piglet€ 80
Flavored with myrtle

Free-range cockerel€ 20
At the grill

Wagyu Japan Kobe sirloin€ 250 per kg
Minimum 300/400 gr approx € 100

"Home made" sandwiches

All sandwiches are accompanied by potato chips

Kobe-style beef sandwich€ 12
Tomato, lettuce, provolone fondant and barbecue sauce

Yellowfin tuna sandwich€ 12
Freshly ground by us, avocado, rucola and parsley smoke

The pizzas

Up Stream smoked salmon pizza€ 12
Squacquerone cheese, blackberries and mixed salad

Pink shrimp Carpaccio pizza€ 12
Smoked burrata, crushed potato with fennel and arugula

80s Rimini pizza€ 10
Marinated sardines, tomato paste and parsley oil

Pizza mortadella€ 10
Burrata and pistachio

Dessert

The Ice Cream King€ 8
Pistachio, fiordilatte or mixed

Hot chocolate cupcake€ 8
With homemade ice cream

Mascarpone cup€ 8
And hot mocha

The Profitterol€ 8
Diplomatic cream, hazelnut praline and whipped cream

The cheese cake€ 8
Mango, passion fruit gelé, sbrisolona and hazelnut crumble

Puff pastry€ 8
Custard and fresh raspberries

The small pastry shop€ 8

The bread is handmade by us with all the love it takes to make
you feel at home.

Cover charge € 3.

Depending on market availability, fresh or frozen raw materials may be used for
certain preparations, either frozen at origin or frozen in-house.

Fish intended to be consumed raw or practically raw has undergone
abatement treatment against anisakis, in accordance with EC Reg. 853/2004.

Allergens: service personnel remain at your disposal to provide, upon request,
any information, including by producing appropriate written documentation.

Wait staff assumes no responsibility for gluten contamination or other allergies.