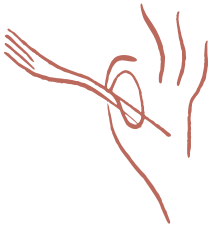


Gigi



## Antipasti

- PARMIGIANO REGGIANO E ACETO BALSAMICO**  
*Aged Parmigiano Reggiano, extra old balsamic vinegar (V, D)*
- BURRATA E POMODORI**  
*Burrata cheese, roasted Datterino, basil pesto (V, D, N)*
- FIORI DI ZUCCINA**  
*Fried zucchini flower, ricotta cheese, tomato carpaccio*
- TONNO SCOTTATO**  
*Seared bluefin tuna, truffle sauce*
- ARANCINI AL TARTUFO**  
*Truffle & mushroom Arancini, whipped ricotta (D, E, G, SF)*
- MELANZANE ALLA PARMIGIANA**  
*Baked eggplant parmigiana (V, D, G)*
- VITELLO TONNATO**  
*Thinly sliced beef, tuna sauce, fried capers, celery salad (D, E, SF)*
- CALAMARI FRITTI**  
*Fried calamari, lemon mayonnaise (D, E, G, SF)*

## Oyster & Caviar

- OSCIETRA 50/100 G (SF)**  
50GR 100GR
- ROYAL BELUGA 50/100 G (SF)**  
50GR 100GR
- OYSTER 6 PCS (S)**
- INSALATE**
- RIVIERA**  
*Tuna ventresca, baby lettuce, green beans, baby potatoes, soft boiled eggs, Taggiasca olives, Parmigiano Reggiano dressing (D, E, SF)*
- PANZANELLA**  
*Datterino tomato, bread, cucumber, grilled cheese (V, D, G)*
- POMODORI DELLA NONNA**  
*Seasonal tomatoes, basil leaves (S)*
- CARCIOFI E PARMIGIANO REGGIANO**  
*Violet baby artichokes, Parmigiano Reggiano, truffle balsamic dressing (V, D)*
- FAGIOLINI VERDI**  
*Green beans, Pecorino cheese, pistachio (V, D, N)*
- CAPRESE 500G**  
*Buffalo treccia, tomato carpaccio, oregano (V, D)*

## Crudi

- ORATA**  
*Sea bream carpaccio, lemon, basil (D, SF)*
- RICCIOLA**  
*Yellowtail carpaccio, truffle dressing, lime (SF)*
- BRANZINO**  
*Seabass carpaccio, grapefruit dressing, fresh thyme, Espelette chilli (E, SF)*
- CAPESANTE**  
*Sea scallop carpaccio, citrus dressing (SF)*
- GAMBERO ROSSO**  
*Red Mazara prawns carpaccio, lemon oil, Espelette chilli (S, SF)*
- TONNO ROSSO**  
*Bluefin tuna tartar, avocado, basil, caviar (SF)*
- CARPACCIO DI MANZO**  
*Beef carpaccio, Grana Padano, rocket leaves (D)*

## Pizze

- BURRATA**  
*Tomato sauce, oregano, basil, Parmigiano Reggiano, burrata cheese (V, D, G)*
- TARTUFO**  
*Parmigiano Reggiano, truffle stracciatella, fresh chives, seasonal black truffle (D, G, SF)*

## Pasta & Risotti

- RIGATONI ALL'ARRABBIATA**  
*Rigatoni pasta, spicy tomato, Parmigiano Reggiano (D, G, SF)*
- GNOCCHI AL TARTUFO**  
*Potato gnocchi, sage, seasonal black truffle (D, G, SF)*
- LINGUINE ALLA NERANO**  
*Linguine pasta, zucchini, Parmigiano Reggiano & Pecorino (V, D, G,)*
- TAGLIATELLE ALLA BOLOGNESE**  
*Fresh fettuccine pasta, wagyu bolognese sauce (D, G)*
- LINGUINE ALLE VONGOLE**  
*Linguine pasta, clams, parsley, garlic (D, G, SF)*
- MEZZI PACCHERI AI FRUTTI DI MARE**  
*Mezzi paccheri pasta, citrus, mix sea food (D, G, S, SF)*
- SPAGHETTI AL LIMONE E CAVIALE**  
*Spaghetti pasta, 30g caviar (D, G, SF)*
- RISOTTO POMODORO E BURRATA**  
*Carnaroli rice, Datterino tomato, stracciatella cheese, confit tomato, fresh basil (V, D)*

## Pesci

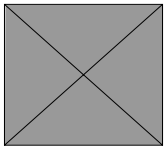
- POLPO ALLA GRIGLIA**  
*Grilled octopus, sorrento lemon mayonnaise (E, SF)*
- GAMBERI ALLA PROVENZALE**  
*Grilled king prawns, provencale sauce (D, S, SF)*
- TRIGLIE E ZUCCHINE**  
*Grilled red mullet, marinated zucchini (SF, E)*
- SOGLIOLA AI CAPPERI**  
*Dover sole, capers, lemon, butter (D, G, SF)*
- CATCH OF THE DAY**  
*Upon availability (SF)*

## Carni

- GALLETTO ALLA CACCIATORA**  
*Oven baked baby chicken, redbell pepper, cacciatora sauce (D)*
- COTOLETTA ALLA MILANESE**  
*Beef escalope, sage, rocket, Datterino tomatoes (G, E)*
- COSTOLETTE DI AGNELLO**  
*Grilled lamb chops, eggplant tapenade, olives jus (D)*
- TAGLIATA DI MANZO**  
*Beef Tagliata, salsa verde, rosemary jus (D, E, G, SF)*
- WAGYU TOMAHAWK**  
*Charcoal grilled 1.5 kg Wagyu Tomahawk (sharing)*

## Piccolini

- CAPONATA (V, G, N)**
- ROCKET-PARMESAN SALAD (V, D)**
- MASHED POTATOES (V)**
- CHILI-GARLIC BROCCOLINI (V, N)**
- FRENCH FRIES (V)**  
EXTRA TRUFFLE  
EXTRA CAVIAR



LES TABLES PARIS SOCIETY

Mim - Beau CoCo - Girafe - Monsieur Bleu - Dar Mim - Bonnie - Apicius - Louie - Perruche -  
Il Bambini Club - Le Piaf - Mondaïne - Maison Revka - Maxim's - Minim's - La Suite - Laurents - Baronne

ALLERGENS

(V) Vegetarian - (N) Nuts - (D) Dairy - (E) Egg - (G) Gluten - (SF) Sea food - (S) Shellfish -