

**Traditional Italian Cuisine With New Ideas**  
**Food, Wine, Family**  
**Salads**

*GiGi's Caesar Salad - fresh hearts of romaine lettuce tossed with homemade caesar dressing, parmesan cheese and croutons. - 8*  
*add shrimp - 13    add chicken- 14*

*Caprese Salad - slices of fresh mozzarella cheese topped with cherry tomatoes and basil served with a homemade sweet balsamic reduction and extra-virgin olive oil. 8*

*Fresh Winter Mix Salad - mixed field greens tossed with a roasted red pepper vinaigrette, topped with pine nuts, squash salad and goat cheese. 9*

*Chef Salad- fresh mix of iceberg and leaf lettuce tossed with fresh vegetables, hard salami, hard-boiled egg and your choice of dressing 7*

**Appetizers**

*Fried zucchini - served with our homemade gravy. 8*

*Petite Lamb chop - with a port wine glaze and served with a cold chickpea and artichoke salsa. 10*

*Pan seared jumbo sea scallops - over polenta, topped with pancetta, lemon zest and purple cabbage. 11*

*Braised & Seared Pork Belly - served with a pickled Eggplant and squash salad. 12*

**SORRY NO SPLIT CHECKS**  
**20% GRATUITY ADDED TO PARTYS OF 6 OR MORE**  
**MENU IS SUBJECT TO CHANGE**

## Traditional Entrees

*Spaghetti with gravy.-13 Spaghetti with meat balls.-16 Spaghetti with sausage.-19.50*

*Eggplant Parmesan 16.50*

*Chicken Picatta - 22 Veal Picatta - 26.50*

*Lasagna traditional meatless - 17 add meat balls - 20*

*Linguine and Clams - in a thin red sauce with a pinch of crushed red pepper. 22*

*Grilled Salmon - over bowtie pasta tossed with sun dried tomatoes, mushrooms and a creamy pesto sauce. 21*

*Seafood Lasagna - layers of pasta, mozzarella and ricotta cheese, scallops, crab meat, shrimp, and finally a smooth homemade vodka sauce. 25.50*

*Scallop and Prawn Carbonara - sauce composed of egg, cream, pancetta, parmesan, and peas tossed with cheese-filled tortellini. 27.50*

## Specialty Entrees

*Pan Seared Breast of Duck - over savory mashed potatoes, asparagus and drizzled with a sage infused honey. 23*

*6oz Rack of Wild Boar - cooked to medium and accompanied with oven roasted potatoes, asparagus, caramelized granny smith apples, finished with an apple cider reduction. 29*

*8oz-10oz Braised Veal Osso Buco - over mashed potatoes and served with stewed vegetables. 32*

*Sea Food Medley- tossed in a vegetable alfredo sauce and served with three-cheese ravioli. 36*

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