



S2



S7



PT1



PT5



PT6



PT7



## SALADS

<b>S1</b>	<b>BURRATA</b> 🌿	11.9
	Burrata, Tomatoes, Rocket Leaves, Gigi's Dressing	
<b>S2</b>	<b>BURRATA &amp; PARMA</b> 🍳	14.9
	Burrata, Parma Ham, Tomatoes, Rocket Leaves, Gigi's Dressing	
<b>S3</b>	<b>CAPRESE</b> 🌿	10.9
	Mozzarella, Tomatoes, Pesto	
<b>S4</b>	<b>MISTA</b> 🌿	9.5
	Mixed Salad, Tomatoes, Peppers, Mushrooms	
<b>S5</b>	<b>POLPO</b> 🍳	15.9
	Octopus, Potatoes, Celery, Parsley, Garlic	
<b>S6</b>	<b>RUCOLA PARMIGIANO</b> 🌿	9.5
	Rocket Leaves, Parmigiano, Strawberry Coulis, Gigi's Dressing	
<b>S7</b>	<b>SMOKED DUCK &amp; PEAR</b> 🍳	11.9
	Black Pepper Smoked Duck, Mixed Salad, Pear, Fruit Dressing	

## PASTAS

<b>PT1</b>	<b>LINGUINE AGLIO OLIO E PEPERONCINO</b>	9.9
	(toasted Sicilian anchovies breadcrumbs +\$2) Garlic, chilli, tossed in olive oil topped with zesty parsley	
<b>PT2</b>	<b>CASARECCE ARRABBIATA</b>	10.9
	Spicy and tangy Sicilian tomato sauce with chilli and garlic, topped with Sicilian oregano	
<b>PT3</b>	<b>PASTA ALLA NORMA</b>	11.9
	Penne with tomato sauce and eggplant, topped with imported Sicilian ricotta salata cheese	
<b>PT4</b>	<b>PACCHERI BURRATA</b>	13.9
	(+crispy Parma \$3) Savoury tomato sauce topped with burrata cream	
<b>PT5</b>	<b>RAVIOLI BURRO E SALVIA</b>	13.9
	Cheese ravioli sauteed with butter and sage	
<b>PT6</b>	<b>GNOCCHI SARDI AL PESTO PISTACCHIO</b>	13.9
	Sicilian pistachio pesto with roasted cherry tomatoes	
<b>PT7</b>	<b>PAPPARDELLE AL RAGU</b>	12.9
	Infused tomato sauce with minced beef and pork, tossed in root vegetables	
<b>PT8</b>	<b>PAPPARDELLE FUNGHI DI BOSCO TARTUFATI E POLLO</b>	13.9
	Forest mushrooms in truffle cream sauce and sliced butter chicken	
<b>PT9</b>	<b>LINGUINE CARBONARA CON GUANCIALE</b>	12.9
	Authentic way! Made with crispy pork cheek in a creamy blend of egg yolks, parmigiano/pecorino (Takeaway order will be with a dash of cream)	
<b>PT10</b>	<b>GNOCCHI SARDI AL SUGO DI GAMBERI</b>	14.9
	Rich and flavourful prawn bisque with sauteed garlic butter prawns	
<b>PT11</b>	<b>CASARECCE CON COZZE</b>	13.9
	Mussels with garlic cream sauce	
<b>PT12</b>	<b>PENNE CON SALMONE AFFUMICATO</b>	13.9
	Tangy tomato sauce with cream, herbs and smoked salmon	

## PLATTERS

<b>PL1</b>	<b>SALUMERIA</b>	1pax	2pax	4pax
	Assorted Cold Cuts (Mortadella, Parma, Salami, Ham)	23	39	74
<b>PL2</b>	<b>FORMAGGI</b>	23	39	74
	Assorted Cheeses			
<b>PL3</b>	<b>ANTIPASTO MISTO</b>	26	42	80
	Assorted Cold Cuts with Cheeses and Condiments			
	<b>ADD ON BURRATA</b>		8 each	

## ARANCINI

(Fried Breaded Risotto in Various Fillings)

<b>A1</b>	<b>RAGU</b>	6.8
	Risotto, Ragù (minced beef and pork) sauce, Peas and Mozzarella	
<b>A2</b>	<b>BURRO</b>	6.8
	Risotto, Butter Chicken, Bechamel, Peas and Mozzarella	
<b>A3</b>	<b>NERO</b> 🍳	7.8
	Black Risotto, Sauteed Mixed Mushrooms, Truffle Cream, Mozzarella, Charcoal Breadcrumbs	

## WAFFLES

(Choose between a Brussels or Liege Waffle)

<b>W1</b>	<b>CLASSIC</b>	4.5
	Icing Sugar	
<b>W2</b>	<b>AWESOMENESS</b>	8.0
	Strawberry Coulis, Speculoos Crumble, Whipped Cream	
<b>W3</b>	<b>AUCHIE</b>	9.5
	Belgian Chocolate Gelato, Caramelised Banana, Speculoos Crumble, Homemade Chocolate Sauce	
<b>W4</b>	<b>PISTACHIO</b>	10.5
	Pistachio Gelato, Chopped Pistachio, Whipped Cream	
<b>W5</b>	<b>GIGI'S</b>	9.0
	Caramelised Banana, Bacon, Cassonade Sugar, Torched	

## MAINS

<b>PS1</b>	<b>IMPEPATA DI COZZE</b> 🍳	12.9
	Black Mussels in savoury white wine with chilli, shallots and coriander	
<b>PS2</b>	<b>CHICKEN PARMIGIANA</b>	13.9
	Breaded chicken breast topped with tomato sauce, mozzarella and parmigiano on STOEMP (Belgian style mashed potatoes mixed with vegetables)	
<b>PS3</b>	<b>BOULET LIEGEOISE</b> 🍳	14.9
	Belgian style meatball on STOEMP and Gigi's special sweet and sour beef gravy	

## CREATE YOUR OWN

<b>BRUSSELS OR LIEGE WAFFLE</b>	4.5
<b>GELATO</b>	(each) 4.0
Almond - Belgian Chocolate - Coffee - Sea Salt Caramel - Stracciatella - Strawberry - Vanilla - Yuzu Pistachio	4.5
<b>TOPPINGS</b>	(each) 1.0
Belgian Chocolate - Honey - Speculoos Sauce - Strawberry Coulis - Chopped Pistachios - Speculoos Crumble	
Caramelised Banana	1.5



PS1



PS3



PT8



PT9



PT10



PT11



A1

A3

A2





## CANNOLI

(Sicilian Crispy Pastry Tubes)

## BEVERAGES

## PANINI

(Ciabatta Sandwiches)

## ITALIAN & BELGIUM FOOD MENU



P1	<b>AMUCCA</b>	Coppa, Gorgonzola, Sun Dried Tomato Cream	10.5
P2	<b>AZZURI</b> 🍳	Smoked Salmon, Cucumber, Chives Cream Cheese	10.5
P3	<b>BEDDA</b>	Mortadella, Mozzarella, Mixed Mushrooms, Artichoke Cream	10.0
P4	<b>CAPO</b> 🍳	Parma, Provolone, Cucumber, Artichoke Cream	10.5
P5	<b>COSA NOSTRA</b>	Bresaola, Provolone, Peppers, Truffle Cream	11.0
P6	<b>INFERNO</b>	Turkey Ham, Fontina, Tomato, Spicy Mayo	10.5
P7	<b>OTTIMO</b>	Salami, Asiago, Tomato, Truffle Cream	10.5
P8	<b>NONNA</b> 🍳	Veal Cutlet Sicilian Style, Eggplant, Spicy Mayo	11.0
P9	<b>AMOROSO</b>	Breaded Chicken Breast, Peppers, Chilli, Artichoke Cream	11.0
P10	<b>TRICOLORE</b>	Parma, Taleggio, Cucumber, Sun Dried Tomato Cream	10.5
P11	<b>VULCANO</b> 🍳	Salami, Mozzarella, Tomato, Spicy Mayo	10.5
P12	<b>MAMA</b> 🌿	Mozzarella, Peppers, Eggplant, Artichoke Cream	10.0
P13	<b>SAPORITO</b> 🌿	Peppers, Mixed Mushroom, Eggplant, Sun Dried Tomato Cream	10.0
P14	<b>TERRA</b> 🌿	Vegetables Mixed in Sweet & Sour Tomato Paste, Provolone	10.5

	Mini	Regular
<b>C1 CLASSIC</b> Ricotta, Orange Zest, Shaved Chocolate, Candied Orange	2.8	5.5
<b>C2 CHOCOLATO</b> Chocolate Custard, Shaved Chocolate	2.8	5.5
<b>C3 GIGI</b> 🍳 Ricotta, Pure Pistachio Paste, Chopped Pistachio	3.3	6.0

MILKSHAKES	Regular
Various Gelato Flavours	8.5
Pistachio 🍳	9.9

COFFEE	
Espresso	3.0
Macchiato	4.0
Affogato	6.0
Americano	4.5
Cappucino	5.0
Latte	5.5
Mocha	5.8
Hot Chocolate	5.5
Oat Milk (Replace)	+0.8

TEA	
Breakfast - Chamomile - Earl Grey - Jasmine Pearl	4.5

OTHERS	
Coke	3.2
Diet Coke	3.2
Aranciata Orange	4.3
Aranciata Lemon	4.3
Chinotto	4.3
Apple Juice	4.3
Orange Juice	4.3
Sparkling Water	4.3
Still Water	1.5

## DOLCI

<b>D1 TIRAMISU</b> Classic	8.9
<b>D2 TIRAMISU</b> Pistachio	10.9
<b>D3 PANNA COTTA</b> Strawberry	5.5
<b>D4 PANNA COTTA</b> 🍳 Speculoos	6.5
<b>D5 PANNA COTTA</b> 🍳 Pistachio	8.0
<b>D6 RUM BABA</b>	2.0

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