

Appetizers

Fried Zucchini, served on fresh greens
with marinara for dipping

Fresh Cheese Sampler, assorted cheeses
served with fruit and crackers

Stuffed Calamari Tubes

Pan-seared Jumbo Sea Scallops,
accompanied with a creamy polenta cake,
crispy pancetta, and purple cabbage Italian slaw

Salads

GiGi's Caesar Salad, fresh Romaine lettuce,
and home-made creamy Caesar dressing,
and a Parmesan crisp

Add Shrimp or Chicken

Caprese Salad, layers of tomato, fresh mozzarella
and fresh basil with extra-virgin olive oil
and a sweet balsamic reduction

Jumbo Lump Crab tossed with shaved fennel,
diced tomatoes, pine nuts, lemon basil oil,
topped with a bell pepper salad

Soups

Cold Gazpacho

Menu subject to change
20% gratuity added to parties of 6 or more

Daily Specials

Wine List

Specialty Cocktails

Traditional Entrees

Spaghetti

With sauce, meatballs or sausage

Parmesans

Veal, Chicken or Eggplant

Veal or Chicken Piccata

Shrimp Scampi

Lasagna

Traditional or Seafood

Specialty Entrees

Kale and Cannellini Beans with Spaghetti
Plain or with Jumbo Lump Crab

Stuffed Chicken over Abalone Mushroom

Striped Sea Bass with Jumbo Lump Crab spread, over
polenta with a Mediterranean Aioli

Herb Encrusted Tuna over Orzo Pasta, olives,
Pepperoncci, vegetables and a Roasted Red Pepper
Sauce

7 oz Lobster Tail

with a Three Cheese Home-made Ravioli

Shellfish in a Lobster Broth

Scallops, Mussels, Clams, and Dungeness Claws steamed in
Lobster Marjoram Broth