

SOMETHING TO SHARE

CIABATTINE CALDI (HOT BREAD) W/ OLIVE OIL \$1.5PP

HOT DRIED SPICY OLIVES
\$8.5

GARLIC & HERB FOCCACIA
\$9.5

HERB FOCCACIA W/ BASIL OIL & RICOTTA
\$12

BRUSCHETTA/ GRILLED ZUCCHINI, TOMATO, BOCCONCINI & BASIL
\$4.5P

ARANCINI/ LITTLE ORANGES OF CHEESE & RICE CRUMBED & DEEP FRIED (4)
\$14

PARMIGIANA/ CRUMBED FRIED EGGPLANT, PROVOLONE CHEESE, PARMIGIANO & POMODORO
\$14

FRITTURA MISTO/ FLOURED & FRIED CALAMARI & ZUCCHINI FLOWERS, SWEET POTATO FRIES, NDUJA MAYO
\$22

COZZE/ FRESH LOCAL MUSSELS, HERBS, CHILLI, GARLIC, COOKED IN A LIGHT TOMATO SAUCE
\$22

PANZANELLA/ MOZZARELLA DI BUFALA, MIXED TOMATOES, PANGRATTATO & BASIL
\$22

CURED ITALIAN MEATS & GIARDINIERA
PICKLED ITALIAN VEG
\$21

PASTA

PASTA SCIUTTA/ SPAGHETTI TOSSED W/ HOMEMADE SAUCE & FRESH BASIL
\$20

GNOCCHI W/ TRUFFLED CREAM & MUSHROOMS
\$27

PACCHERI W/ PRAWNS, BABY ROMA TOMATOES & PANGRATTATO
\$30

Please inform us if you don't want cheese

Gluten free pasta available

SECONDI

MARKET FISH OF THE DAY
W/ SALMORIGLIO & LEMON
\$MP

MARKET MEAT OF THE DAY
W/ ROAST KIPFLER POTATOES
\$MP

INSALATE/SALADS

COTOLETTE POLLO/ BABY COS, TOMATOES, BUFALA MOZZARELLA, EGGPLANT & BBQ MUSHROOMS
\$19

ITALIAN TUNA/ BABY COS, TOMATOES, BOILED EGG, OLIVES, CORN, POTATOES, BASIL & PANGRATTATO
\$17

RADICCHIO/ FENNEL, ORANGE, APPLE, QUINOA & WALNUTS
\$15

SIDES

PATATINE FRITTI/ FRIES
\$9

BABY COS & PARMIGIANO SALAD
\$11

INSALATA MISTA/ COS, TOMATOES, CUCUMBER, ONIONS & OLIVES
\$9

DOLCI

TIRAMISU
TRADITIONAL
\$12.5

TIRAMISU DI FRUTTA
FRUIT
\$13.5

PANNACOTTA
CHOCOLATE OR VANILLA & RASPBERRY
\$10

CRÈME BRULÉE'
\$12.5

MILLEFOGLIE
STRAWBERRIES, CREAM & JAM
\$4.5

AFFOGATO
GELATO TOPPED W/ ESPRESSO
\$8

Add liquer + \$8

NUTELLA PIZZA
\$23

TOPPED W/ VANILLA CUSTARD, STRAWBERRIES & RASPBERRIES

GELATO

3 SCOOPS
\$9

FOR THE BAMBINI

SPAGHETTI W/ HOMEMADE SAUCE OR W/ BUTTER & PARMIGIANO
BAMBINI MARGHERITA
BAMBINI HAM & CHEESE
CHICKEN COTOLETTE W/ FRIES
\$12.5

PIZZA

MARGHERITA \$19

Pomodoro, mozzarella, basil

NAPOLI \$22

Pomodoro, mozzarella, anchovies,
origano & dried olives

PARMIGIANA \$21

Pomodoro, mozzarella, fried eggplant &
parmigiano

COMPARE' \$23

Pomodoro, mozzarella, salsiccia,
ricotta & basil

ORTOLANA \$22

Pomodoro, mozzarella, eggplant,
zucchini, olives & capsicum

REGINA \$22

Pomodoro, mozzarella, ham & mushrooms

INCAZZATO \$23

Pomodoro, mozzarella, spicy sopressa
salami & chilli

CONTADINA \$23

Pomodoro, mozzarella, salami & onions

CAPRICIOSA \$24

Pomodoro, mozzarella, anchovies,
artichokes, capers & olives

SALSICCIA \$24

Pomodoro, mozzarella, pork sausages &
mushrooms

4 STAGIONI \$24

Pomodoro, mozzarella, ham, mushrooms,
olives & artichokes

BUFALINA & CRUDO \$26

Pomodoro, bufala mozzarella &
prosciutto crudo di parma

CALZONE \$25

MYO Pomodoro, mozzarella & 4
ingredients

PIZZA BIANCA (WHITE)

4 FORMAGGI \$24

Mozzarella, gorgonzola, taleggio &
scamorza

LUIGI \$25

Mozzarella, parmigiano, mushrooms,
prosciutto crudo di parma & truffle oil

CICCIO \$23

Mozzarella, salami, fried eggplant,
olives & parmigiano

ANDRUCCIO \$24

Mozzarella, gorgonzola, pork sausages &
sopressa salami

CALABRESE \$23

Mozzarella, rapine, spicy n'duja
sausage & garlic

NEW YORK PIZZA (18 INCHES)

MARGHERITA \$40

Pomodoro & extra mozzarella

PEPPERONI \$46

Pomodoro, mozzarella & pepperoni

GIGINO BANQUET MENU

AVAILABLE FOR GROUPS OF 4+
REQUIRED FOR GROUPS OF 10+
ALL SERVED TO SHARE \$55/HEAD

PANE & OLIVE

ARANCINI, FRITTURA MISTO, CURED MEATS

GNOCCHI W/ TRUFFLED CREAM & MUSHROOM

SPAGHETTI W/ PRAWNS, BABY ROMA &

PANGRATTATO

MIXED PIZZA

TIRAMISU

TEA & COFFEE

STILL & SPARKLING WATER

All credit cards incur a 1.5% surcharge
NO BYO FRIDAYS, SATURDAYS & SUNDAYS OR FOR
GROUPS OF 8 OR MORE

MONDAYS ALL YOU CAN EAT PIZZA &
PASTA \$26/HEAD

DAILY MENU ADDITIONS

Please ask the staff

Our menu contains allergens and is prepared
in a kitchen that handles, nuts, shellfish
& gluten. Whilst all reasonable efforts are
taken to accommodate guest's dietary needs,
we cannot guarantee that our food will be
allergen free.

CORKAGE \$8 PER BOTTLE

CAKEAGE \$1.5/ HEAD

MONDAY/ FROM 5.30PM

CLOSED TUESDAYS

WEDNESDAY/ FROM 5.30PM

THURSDAY/ FROM 5.30PM

FRIDAY/ LUNCH 11.30-2.30PM

DINNER FROM 5.30PM

SATURDAY/ DINNER FROM 5.30PM

SUNDAY/ FROM 11.30AM

**TRADING HOURS MAY VARY ON PUBLIC
HOLIDAYS**

TAKEAWAY & DELIVERY AVAILABLE

GIGINO TRANSLATE...

POMODORO=TOMATO, N'DUJA=SPICY ITALIAN
SAUSAGE, PARMIGIANO=PARMESAN
GORGONZOLA=BLUE CHEESE, TALEGGIO=SOFT
BRIE STYLE CHEESE, SCAMORZA=SMOKED
MOZZARELLA, SALSICCIA=SAUSAGES
PROSCIUTTO=CURED PARMA HAM,
PANGRATTATO=CROUTONS SALMORIGLIO=HERB
OLIVE OIL, BAMBINI=KIDS
PACCHERI=LARGE TUBULAR PASTA
COTLETTE=SCNITZEL, REGINA=QUEEN
CONTADINA=FARMER,
COMPARE'=GODFATHER/MOTHER