

Creme De La Creme £30

ENJOY A SHARED STARTER & CHOOSE YOUR MAIN

STARTERS

A SELECTION OF MIXED STARTERS FOR ALL TO SHARE WHICH INCLUDE

ANTIPASTO MISTO

A traditional style antipasto of mixed italian cured meats, olives and cheese

BRUSCHETTE

Homemade bread with our very own marination of freshly diced tomatoes.

BURRATA Fresh Italian cheese with a firm mozzarella shell & creamy filling. Accompanied by sundried tomatoes, italian style olives and crispy crostini bread.

FOCACCIA

Flat 'pizza style' focaccia topped with rosemary & garlic butter.

CALAMARI Fried calamari presented on a bed of either a tarter or tomato & chilli sauce and sprinkled with with freshly sliced chillies and spring onions

HAGGIS IMPANATA Local haggis, rolled and coated in breadcrumbs, cooked and served on a bed of fresh rocket leaves. Served with a lemony mayonnaise dip.

BRESAOLA Cured fillet bresaola slices with garlic crostini, rocket, parmesan shavings, balsamic glaze and truffle oil.

MAINS

AGNOLOTTI ALL' ASTICE

Lobster filled pasta cooked in a garlic, cherry tomato and white wine sauce. Garnished with butterflied king prawns & basil.

LOBSTER RISOTTO

In a rich tomato and cream sauce with a touch of prosecco, risotto with fresh lobster topped with a whole lobster claw.

HAGGIS RAVIOLI A firm favourite & best seller here at Gigi's. Hand made ravioli filled with local haggis, in a creamy whisky sauce.

RISOTTO AI PORCINI With Porcini and wild mushrooms in a white wine sauce, infused with truffle oil and topped with parmesan shavings.

POLLO BALMORAL Chicken breast stuffed with local haggis and topped with a creamy whisky sauce, served with hand cut chips.

PIZZA OF YOUR CHOICE

SALMONE AL PEPE ROSA Roasted scottish fillet of salmon on a bed of sauteed potatoes and baby spinach, topped in a pink peppercorn sauce.

FILLET WITH PEPPER OR DIANE SAUCE

Served with veg of the day and hand cut chips

SPIGOLA AL PROSECCO Rolled seabass fillets in a light prosecco, lemon and sundried tomato sauce on a bed of new potatoes and baby spinach

DESSERT

ADD ANY DESSERT FOR £5

