



DINNER MENU

WEDNESDAY – SATURDAY
4PM–9PM



STUZZICHINI (SMALL BITES)

BRUSCHETTA **VG** 7

Bread, tomato, garlic, fresh basil

TAGLIERE 15/22

Prosciutto, mortadella, mild & spicy salame, cheese, olives

CARPACCIO 12

Beef carpaccio, cherry tomato, Parmigiano, truffle oil

CAPRESE **V** 12

Mozzarella cheese, tomato, basil

MEATBALL 10

Mini meatballs in tomato sauce

ANCHIOVIES 12

Marinated anchovies, sun dried tomato

ANNETTE Sandwich 16

Grilled cheese, mortadella, ham, salami, turkey, lettuce, tomato, pesto aioli

GNOCCHI ROSÈ **V** 12/18

Gnocchi pasta, creamy pink sauce

GIGLI SALAD **VG** 13

Apple, cheery tomato, walnuts, cucumber, chickpea, basil, sweet onion dressing

TUNACADO SALAD 15

Tuna, guacamole, cherry tomato, cucumber, red onion, vinaigrette

BREAD BASKET 4.5

TOMATO SOUP **V** 8

Creamy tomato with goat cheese

SWEET


Dessert Platter 12

Chef's Choice

AFFOGATO 6.5

Vanilla ice cream, espresso

GELATO 5.5



Please notify your server if you have any food allergies

GIGLI CAFFÈ



DRINKS

APEROL SPRITZ 12

Aperol, Prosecco, Soda

AMARO SPRITZ 14

Amaro Averna, Prosecco, Soda

LIMONCELLO SPRITZ 14

Limoncello, Prosecco, Soda

CAMPARI SODA 12

NEGRONI 14

Gin, Sweet Vermouth, Campari

ESPRESSO MARTINI 14

Vodka, Kalua, Bailey's, Espresso

CHOCO MARTINI 14

Vodka, Bailey's, Chocolate

WINES BY GLASS 5oz

WHITE 11

PROSECCO 12

RED 12

BEER

PERONI 8

MARCO POLO 8

INSTIGATOR IPA 8

JELLY KING IPA 6

Not Alcoholic Beer

CORDIALS

LIMONCELLO 10

AMARO AVERNA 9

AMARETTO Saronno 10

SAMBUCA 8

GRAPPA 14

WINE BY BOTTLE

RED

Cabernet Franc Dissegna 35

Primitivo E' ARTE 2022 38

Nero d'Avola Tareni 35

Merlot Sensi Selezione 35

Chianti Collezione 40

Amarone Farina 80

Brunello di Montalcino 90

WHITE

Prosecco NUÀ (Sparkling) 35

Pinot Grigio Terre Gaie 35

Pinot Grigio Collezione 40

Grillo Tareni 40

MOSCATO ZEBO (sweet) 40

GAVI di Gavi 60

