

DÉJEUNER

We are committed to offering you every day
homemade dishes prepared with fresh
and seasonal products.

GINA LA BELLA
@restaurantgina

Do not hesitate to inform our teams in case of allergies
or intolerances. The traceability of all our meats is
available to our customers.

Price in euro, taxes & service included.

🌱 = VEGAN

TO SHARE

FRIGGITELLI FRITTI 🌱	10
Fried peperoni friggirelli	
ARTICHOKE VINAIGRETTE 🌱	16
Steamed artichokes & vinaigrette sauce	
BAGNA CAÙDA	14
Raw vegetables & sauces	
SCROCCHIARELLA	14
- Fresh tomatoes, anchovies & mayonnaise	14
- Mortadelle IGP, Bronte pistachios & ricotta	15
- Marinated salmon, burrata & arugula salad	16
FRITTO MISTO	23
Fried Calamari, prawns, vegetables & wasabi mayonnaise	
PANISSE FRIES	11
Gina's secret sauce	

STARTERS

BRESAOLA CARPACCIO	21
Arugula salad & parmesan	
TOMATOES & BURRATA (120GR)	14
Cherry tomatoes & fresh Burrata	
JAMBON DE PARME, MELON & MOZZA	21
Parma ham aged 30 months, melon & mozza	

SALADS

AVOCADO & QUINOA 🌱	16
Cherry tomatoes & citrus	
PURPLE ARTICHOKE	19
Arugula salad, parmesan & lemon sauce	
FETA SALAD	18
Feta, tomatoes, olives taggiasca, red onions, cucumber & lettuce	
CAESAR SALAD	19
With crispy chicken	
OCTOPUS SALAD	27
Lamb's lettuce, taggiasca olives, cherry tomatoes, grapefruit & extra virgin oil	
NIÇOISE SALAD	24
Tomatoes, green peppers, spring onions, celery, egg, anchovies, tuna, olives, artichokes and broad beans	

PIZZA

MARGHERITA	18
Mozzarella fior di latte, homemade tomato sauce	
LA GINA	23
Parma ham, burrata, cherry tomatoes, arugula salad, homemade tomato sauce	
RUCHETTA	22
Bresaola, parmesan, mozzarella fior di latte, arugula salad, homemade tomato sauce	
DIAVOLA	21
Spicy salami, mozzarella fior di latte, oregano, homemade tomato sauce	
BURRATA & POMODORINI	21
Burrata, basil, cherry tomatoes, homemade tomato sauce	
TARTUFO	45
Seasonal truffle, mozzarella fior di latte & sour cream	

PASTA

BOLOGNESE FETTUCCINE	19
SPAGHETTI ALLE VONGOLE	26
Clams garlic & parsley	
TONNARELLO CACIO E PEPE	22
Homemade cheese sauce & poivre noir	
FETTUCCINE WITH SEASONAL VEGETABLES 🌱	20
RICOTTA & SPINACH RAVIOLI	19
Ricotta, spinach & homemade tomato sauce	
TONNARELLO AL TARTUFO	31

RISOTTO

SAFFRON & ASPARAGUS	24
Saffron, asparagus & peas	
SEAFOOD	32
Prawns, scallops, clams, squid & mussels	

FISHES

SALMON TARTAR	22
Avocado & revered rice	
SEA BASS FILETS	32
Loup au citron & herbes de Provence	
GRILLED TUNA STEAK	31
Grilled tuna, virgin sauce, grilled vegetables	
PARILLADA OF THE SEA	55
Salmon, calamari, prawns, octopus & lemon sauce	

MEATS

BEEF TARTAR (180G)	21
Filet of beef cut with a knife, avocado, egg yolk & herbs	
GINA'S CHEESEBURGER	19
Beef & veal burger, brocolinis & pepper sauce	
BEEF FILLET (180G)	34
Grilled with pepper sauce	
BLACK ANGUS RIB STEAK (300G)	49
VEAL FILLET	31
Finely beaten, lemon sauce	
BABY CHICKEN	21
Marinated with spicy sauce	
VEAL MILANAISE	31

SIDE DISHES

FRENCH FRIES 🌱	6
TRUFFLE FRENCH FRIES 🌱	12
POTATOES 🌱	6
BROCCOLINI A.O.P. 🌱	6
SUCRINE SALAD 🌱	6
GRILLED VEGETABLES 🌱	6

DESSERTS

CAFÉ GOURMAND	14
TIRAMISÙ	10
PANNA COTTA	9
Nocciolata or red fruits or chocolate sauce	
FRESH FRUITS SALAD 🌱	12
DELIZIA AL LIMONE	9
Lemon cake	
TORTINO AL CIOCCOLATO	10
Chocolate soufflé	
CHOCOLATE PROFITEROLES	12
FRUITS TART	11
Shortbread, custard, fresh fruits	
CRÊPES	9
Nocciolata or red fruits or chocolate sauce	
FOCACCIA Nocciolata & chantilly	16

ICE CREAM & SORBETS

CHOCOLATE, VANILLA, PISTACHIO, LEMON, STRAWBERRY, MANGO - 2 BALLS	8
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