



@restaurantgina

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

TO SHARE

STARTERS

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| PANISSE FRIES 11
Gina's secret sauce | HOUMOUS 14
WITH PESTO & BURRATA |
| ARTICHOKEs VINAIGRETTE 16 
Steamed artichokes & vinaigrette sauce | FRITTO MISTO 23
Fried Calamari, prawns, vegetables
& wasabi mayonnaise |
| TARTARE DI SALMONE 18
Salmon tartar signature | PURPLE ARTICHOKEs 17
Arugula salad, parmesan & lemon sauce |
| CARPACCIO DI MANZO 17
Beef filet carpaccio, arugula
salad & parmesan | MAZARA KING PRAWNS 31
CARPACCIO |
| STRACCIATELLA 14
& GRILLED VEGETABLES | PAPPA AL POMODORO KING CRAB 25 |
| TRUFFLE SALAD 24
Arugula salad, radicchio de Chioggia,
Parmesan & truffle | LOBSTER SALAD 28
Cherry tomatoes, celery stalk, potatoes,
basil, lemon sauce |
| SCALLOP CEVICHE 24 | GRILLED OCTOPUS 25
Potatoes & taggiasca olives |

PIZZETTA

- | | |
|---|---|
| MARGHERITA 16
Mozzarella fior di latte,
homemade tomato sauce | TARTUFO 35
Seasonal truffle, mozzarella fior
di latte & sour cream |
| RUCHETTA 20
Bresaola, parmesan, mozzarella fior di latte,
arugula salad, homemade tomato sauce | LA GINA 21
Parma ham, burrata, cherry tomatoes,
arugula salad, homemade tomato sauce |
| DIAVOLA 19
Spicy salami, mozzarella fior di latte,
oregano, homemade tomato sauce | BURRATA & POMODORINI 19
Burrata, basil, cherry tomatoes,
homemade tomato sauce |

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

PASTA & RISOTTO

FETTUCCINE WITH VEGETABLES **V** 20

Fettuccine pasta with seasonal vegetables

TONNARELLO CACIO E PEPE 26

Fresh tonnarello, homemade sauce
with cheese & black pepper

LOBSTER SPAGHETTI 59

Lobster, cherry tomatoes, basil & lobster bisque

LANGOUSTINE RISOTTO 38

SPINACH & RICOTTA RAVIOLI 19

Ricotta cheese, spinach & homemade tomato sauce

TONNARELLO AL TARTUFO 36

fresh Tonnarello with truffle

SPAGHETTI DEL MARE 29

Spaghetti with Seafood

RISOTTO SAFFRON & ASPARAGUS 24

Saffron, asparagus & peas

CATCH OF THE DAY

OUR CHEF RECOMMENDS AN APPROPRIATE PREPARATION
WITH THE UNIQUE QUALITY OF EACH FISH.
OUR SELECTION OF FISH IS SOLD BY WEIGHT.

MARINATED OR OVEN-BAKED 12€ /100G

MEATS

BEEF TARTAR WITH TRUFFLE (200G) 29

Beef fillet cut with a knife, truffle,
truffle sauce & egg yolk

BEEF FILLET (220G) 34

Grilled beef fillet, pepper sauce

BLACK ANGUS RIB STEAK (300G) 49

SCALOPPINE OF VEAL 31

Veal fillet slices with lemon sauce

BABY CHICKEN 21

Marinated with spicy sauce

VEAL MILANAISE 31

FISHES

GRILLED KING PRAWNS 42

Citrus sauce

GRILLED TUNA STEAK 31

Grilled tuna «a la plancha», virgin sauce
& grilled vegetables

TURBOT 38

Sweet and sour sauce, tomatoes & celery

PARILLADA FROM THE SEA 55

Salmon, calamari, prawns,
octopus & lemon sauce

SOLE MEUNIÈRE 48

Classic french butter sauce

SIDE DISHES

POTATOES **V** 6

FRENCH FRIES **V** 6

TRUFFLE FRENCH FRIES **V** 12

SUCRINE SALAD **V** 6

BROCCOLINI A.O.P. **V** 6

GRILLED VEGETABLES **V** 6

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