



@restaurantgina

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

TO SHARE

STARTERS

LENTICCHIE E CALAMARI 19
Lentils & calamari

ARTICHOKES VINAIGRETTE 16 
Steamed artichokes
& vinaigrette sauce

TARTARE DI SALMONE 22
Salmon tartar signature

CARPACCIO DI MANZO 21
Beef filet carpaccio, arugula salad & parmesan

STRACCIATELLA 14
& GRILLED VEGETABLES

TRUFFLE SALAD 24
Arugula salad, radicchio de Chioggia, Parmesan & truffle

SCALLOP CEVICHE 24

RIBOLITTA 16 
Tuscan vegetable soup

HOUMOUS WITH PESTO & BURRATA 16

FRITTO MISTO 26
Fried Calamari, prawns, vegetables
& wasabi mayonnaise

PURPLE ARTICHOKES 17
Arugula salad, parmesan & lemon sauce

MAZARA KING PRAWNS 36
CARPACCIO

PAPPA AL POMODORO E GAMBERI 28
Tuscan tomato soup & king prawns

POLPETTE SUGO E FOCACCIA 15
Boulette de viande, sauce tomate & focaccia

PIZZETTA

MARGHERITA 18
Mozzarella fior di latte,
homemade tomato sauce

4 FORMAGGI 23
Mozzarella fior di latte, parmesan,
goat cheese, gorgonzola

DIAVOLA 22
Spicy salami, mozzarella fior di latte,
oregano, homemade tomato sauce

TARTUFO 45
Seasonal truffle, mozzarella fior
di latte & sour cream

LA GINA 24
Parma ham, burrata, cherry tomatoes,
arugula salad, homemade tomato sauce

BURRATA & POMODORINI 22
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 **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

TROFIE GORGONZOLA E PÈRE **23**

Trofie sauce au gorgonzola & poire

TONNARELLO AL TARTUFO **43**

RAVIOLI RICOTTA ÉPINARDS **19**

Ricotta, spinach & homemade tomato sauce

SPAGHETTI DEL MARE **29**

Spaghetti with Seafood

RISOTTO AUX LANGOUSTINES **38**

RISOTTO ZUCCA **26**

STRACCIATELLA E SPECK

Yellow pumpkin risotto,
stracciatella and crispy speck

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.

OVEN-BAKED 9€ /100G

MEATS

BEEF TARTAR WITH TRUFFLE (200G) **33**

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

BEEF FILLET (220G) **42**

Grilled beef fillet, pepper sauce

BLACK ANGUS RIB STEAK (300G) **59**

SCALOPPINE OF VEAL **34**

Veal fillet slices with lemon sauce

BRASATO **33**

Braised beef & mashed potatoes

VEAL MILANAISE **36**

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, tuna, calamari, prawns,
& lemon sauce

SOLE MEUNIÈRE **54**

Classic french butter sauce

SIDE DISHES

POTATOES **6**

FRENCH FRIES **6**

TRUFFLE FRENCH FRIES **16**

SUCRINE SALAD **7**

MASHED POTATOES **8**

TRUFFLE MASHED POTATOES **18**

BROCOLI **7**

GRILLED VEGETABLES **7**

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. **V** = VEGAN*