

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 friggittelli	
ARTICHOKE VINAIGRETTE 🌱	18
Steamed artichokes & vinaigrette sauce	
SCROCCHIARELLA	
- Fresh tomatoes, anchovies & mayonnaise	14
- Mortadelle IGP, Bronte pistachios & ricotta	15
- Marinated salmon, burrata & arugula salad	16
FRITTO MISTO	26
Fried Calamari, prawns, vegetables & wasabi mayonnaise	
PANISSE FRIES	13
Gina's secret sauce	

STARTERS

PROSCIUTTO E MELONE	19
Parma ham aged 30 months & melon	
WATERMELON & FETA	19
Grilled watermelon, feta & lime	
BRESAOLA CARPACCIO	23
Arugula salad & parmesan	
TOMATOES & BURRATA (120GR)	18
Cherry tomatoes & fresh Burrata	
PARMIGIANA	19
Eggplant, mozzarella, tomato sauce & parmesan	
PARMA HAM, BURRATA E POMODORINI	26
Parma ham aged 30 months, burrata & tomatoes	

SALADS

AVOCADO & QUINOA 🌱	18
Cherry tomatoes & citrus	
PRIMAVERA SALAD	19
Venere rice, mango, avocado, beetroot, feta, radish & beans	
PURPLE ARTICHOKE	19
Arugula salad, parmesan & lemon sauce	
FETA SALAD	18
Feta, tomatoes, olives taggiasca, red onions, cucumber & lettuce	
CAESAR SALAD	21
With crispy chicken	
NIÇOISE SALAD	21
Tomatoes, green peppers, spring onions, celery, egg, anchovies, tuna, olives and artichokes	

PIZZA

MARGHERITA	21
Mozzarella fior di latte, homemade tomato sauce	
LA GINA	25
Parma ham, burrata, cherry tomatoes, arugula salad, homemade tomato sauce	
4 FORMAGGI	23
Mozzarella fior di latte, parmesan, goat cheese & gorgonzola	
DIAVOLA	25
Spicy salami, mozzarella fior di latte, oregano, homemade tomato sauce	
BURRATA & POMODORINI	23
Burrata, basil, cherry tomatoes, homemade tomato sauce	
TARTUFO	45
Seasonal truffle, mozzarella fior di latte	

PASTA

FETTUCCINE ALLA BOLOGNESE	22
SPAGHETTI DEL MARE	26
Spaghetti with seafood	
TONNARELLO CACIO E PEPE	24
Homemade cheese sauce & poivre noir	
FETTUCCINE WITH SEASONAL VEGETABLES 🌱	24
FETTUCCINE AL ARRABIATA 🌱	22
Fettucine, tomato sauce, garlic & pimento	
RICOTTA & SPINACH RAVIOLI	21
Ricotta, spinach & homemade tomato sauce	
TROFIE PESTO BURRATA	23
TONNARELLO AL TARTUFO	43
Fresh tonnamello with truffle	

RISOTTO

POMODORO E BURRATA	26
Tomatoes & burrata	
SEAFOOD	34
Prawns, scallops, clams, squid & mussels	
FISHES	
SALMON TARTAR	24
Avocado & revered rice	
SEA BASS FILETS	34
marinated with citrus & Provence herbs	
GRILLED TUNA STEAK	31
Grilled tuna, virgin sauce, grilled vegetables	
PARILLADA OF THE SEA	55
Salmon, tuna, calamari, prawns, & lemon sauce	

BURGERS

GINA'S CHEESEBURGER	21
Veal & beef chopped steak, broccoli & pepper sauce	
BURGER DI TONNO	23
Fresh tuna, confit onions, salad & aioli sauce	
BURGER VEGAN 🌱	21
Turmeric bread, lentil steak, spinach, vegan mayonnaise & tahina	

MEATS

BEEF TARTAR (180G)	26
Filet of beef cut with a knife, avocado, egg yolk & herbs	
BEEF FILLET (220G)	45
Grilled with pepper sauce	
VEAL FILLET	34
Finely beaten, lemon sauce	
BABY CHICKEN	28
Marinated with spicy sauce, broccoli & potatoes	
STRACCETTI	26
Thinly sliced beef, arugula salad & parmesan	

SIDE DISHES

FRENCH FRIES 🌱	6
TRUFFLE FRENCH FRIES 🌱	16
BAKED POTATOES 🌱	6
BROCCOLI 🌱	7
SUCRINE SALAD 🌱	6
GRILLED VEGETABLES 🌱	9

DESSERTS

CAFÉ GOURMAND	14
TIRAMISÙ	10
PANNA COTTA	9
Nutella ou fruits rouges ou chocolat	
FRESH FRUITS SALAD 🌱	12
DELIZIA AL LIMONE	9
Lemon cake	
TORTINO AL CIOCCOLATO	10
Chocolate soufflé	
STRAWBERRY MILLE FEUILLE	12
EXOTIC TART	12
Passion fruit cream, mango mousse & coconut shortbread	
GINA'S MADELEINE	12
Peach/apricot cream & vanilla mousse	
GINA'S CRÊPE-TIRAMISU	10
CRÊPES Nutella or red fruits or chocolate	9
FOCACCIA Nutella & chantilly	16

ICE CREAM & SORBETS

8 (2 BALLS)

CHOCOLATE, VANILLA, PISTACHIO
LEMON, STRAWBERRY, MANGO