

PLACE MASSENA,
NICE

Gina la Bella

gina



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RETROUVEZ
GINA

@restaurantgina
restaurantgina.com

Nous avons à cœur de vous proposer chaque jour des plats faits maison préparés à base de produits frais et de saison.

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

ENTRÉES / STARTERS

BURRATA 🌱	17
Tomates cerises Datterino, olives Riviera, basilic Datterino cherry tomatoes, Taggiasca olives, basil	
FRITTO MISTO	25
Calamars, crevettes, légumes & mayonnaise au wasabi Squids, shrimps, vegetables & wasabi mayonnaise	
AUBERGINES ALLA PARMIGIANA 🌱	22
Eggplants parmigiana	
SALADE D'ARTICHAUTS VIOLETS 🌱	21
Roquette & parmesan Purple artichokes, arugula & parmesan	
VITELLO TONNATO	17
Fines tranches de veau, sauce au thon Thinly sliced veal with tuna sauce	
JAMBON CRU DE PARME FOCCACIA	19
Parma ham & foccacia	
SAUMON FUMÉ & TOAST	25
Smoked salmon & toast	
SALADE D'ENDIVES, GORGONZOLA POMME & NOIX	21
Endive salad, gorgonzola, apple & walnut	

GINA BRASSERIE 12H-15H

SALADE NIÇOISE	26
Tomates, poivrons, cébettes, céleri, œuf, anchois, thon, olives, artichauts & fèves Tomatoes, green peppers, spring onions, celery, egg, anchovies, tuna, olives, artichokes & edamame	
SALADE CÉSAR	26
Salade César au poulet croustillant, œuf & sauce maison Salad with crispy chicken, egg & homemade sauce	
TARTARE DI SALMONE	27
Tartare de saumon & riz noir Salmon tartar & black rice	
GINA BOWL	26
Saumon mariné, riz noir, feta, avocat, grenade, fèves Marinated salmon, black rice, feta, avocado, pomegranate, broad beans	

PASTA & RISOTTO

SPAGHETTI ALLE VONGOLE	34
Spaghetti aux palourdes Spaghetti with clams	
SPAGHETTI ALLA CACIO E PEPE 🌱	27
Spaghetti, pecorino & poivre noir Spaghetti, pecorino & black pepper	
PACCHERI AL TARTUFO 🌱	42
Paccheri truffe & parmesan Paccheri truffle & parmesan	
PACCHERI AUX FRUITS DE MER	38
Palourdes, encornets, saint-jacques & gambas Clams, squids & scallops	
PACCHERI ALLA CARBONARA	27
Paccheri, guanciale, œufs, poivre noir & pecorino Spaghetti, guanciale, eggs, black pepper & pecorino cheese	
SPAGHETTI AU HOMARD	44
Lobster spaghetti	
RAVIOLI 🌱	27
Ricotta, épinards & sauce tomate maison Ricotta cheese, spinach & homemade tomato sauce	
RISOTTO AUX FRUITS DE MER	38
Risotto aux palourdes, encornets, saint-jacques & gambas Risotto with clams, squids, scallops & gambas	
RISOTTO À LA TRUFFE 🌱	42
Risotto à la truffe & parmesan Risotto with truffle & parmesan	

À PARTAGER SELON ARRIVAGE

LOUP DE MER GRILLÉ
SAUCE VIERGE 13/100GR

PIZZA

MARGHERITA 🌱	18
Mozzarella fior di latte, sauce tomate maison Mozzarella fior di latte, homemade tomato sauce	
NAPOLITAINE	17
Anchois, sauce tomate, ail, origan & basilic Anchovies, tomato sauce, garlic, oregano & basil	
FORMAGGI 🌱	22
Mozzarella fior di latte, gorgonzola, parmesan, chèvre & basilic Mozzarella fior di latte, gorgonzola, parmigiano regiano, goat cheese & basil	
REGINA	23
Jambon blanc à la coupe, mozzarella fior di latte, champignons de paris, sauce tomate, basilic Cooked ham, fior di latte mozzarella, mushrooms, tomato sauce, basil	
DIAVOLA	21
Salami piquant, mozzarella fior di latte, sauce tomate & basilic Spicy salami, mozzarella fior di latte, tomato sauce & basil	
GINA	25
Jambon de Parme, stracciatella, tomates confites, basilic Parma ham, stracciatella, candied tomatoes, basil	
TARTUFO 🌱	39
Truffe de saison & mozzarella fior di latte Seasonal truffle & mozzarella fior di latte	
LA CAPRETA 🌱	23
Mozzarella fior di latte, chèvre, miel, noix Mozzarella fior di latte, goat cheese, honey, walnuts	
LA BRESAOLA	24
Mozzarella fior di latte, bresaola, roquette & parmesan Mozzarella fior di latte & Bresola, arugula & parmigiano	
LA TONNATO	23
Mozzarella fior di latte, thon, olive Riviera, tomate confite, oignons frits Mozzarella fior di latte, tuna, Riviera olives, candied tomato, fried onions	
POISSONS / FISHES	
POULPE GRILLÉ & SAUCE VIERGE	34
Grilled octopus & virgin sauce	
SOLE "BELLE MEUNIÈRE"	51
Sole façon meunière & sauce beurre blanc Sole meunière & white butter sauce	
PAVÉ DE SAUMON, BEURRE BLANC AUX AGRUMES	34
Salmon pavé, beurre blanc & citrus fruit	
FILET DE LOUP	36
Artichaut & tomates cerises, olives Riviera, câpres, basilic Sea Bass fillet Artichoke & cherry tomatoes, Riviera olives, capers, basil	
VIANDES / MEATS	
SCALOPINE DE VEAU	32
Veal scalopine with lemon sauce	
TAGLIATA DE BOEUF	36
Entrecôte simmental roquette & parmesan Simmental rib steak with arugula and parmesan	
FILET DE BOEUF ROSSINI	58
Filet de boeuf, foie gras, truffe Beef, foie gras, truffle	
ACCOMPAGNEMENTS/SIDES	
SALADE DE SUCRINE, CROUTONS & PARMESAN 🌱	9
Sucrine salad, croutons & parmesan	
FRITES MAISON 🌱	9
Homemade french fries	
FRITES MAISON À LA TRUFFE 🌱	14
Truffle homemade french fries	
HARICOTS VERTS 🌱	9
Green beans	
SPAGHETTI AU BEURRE 🌱	8
Spaghetti with butter	
SPAGHETTI À LA TOMATE 🌱	9
Spaghetti with tomato	