

GIGI'S PIZZERIA

BY ALFREDO

\$14.99 cover charge includes a pizza or main course plus an appetizer and a dessert

ANTIPASTI

à la carte pricing is \$5.50 each

Antipasto Platter*

prosciutto, salami milano, mortadella, artichoke hearts, sun-dried tomato, olives, grana padano aged cheese, crostini

Mozzarella Fresca e Verdure Grigliate

fresh mozzarella, roma tomatoes, marinated grilled zucchini, roasted red and yellow peppers, basil pesto, with fresh basil garnish

Minestrone alla Sorrentina

hearty italian soup of mixed fresh vegetables, navy beans, tomatoes and ditalini pasta

Insalata Mista

salad of mixed lettuces, cherry tomato, red and yellow bell pepper, radish, basil leaves with the chef's balsamic-herb and extra virgin olive oil vinaigrette

PIZZA & MAINS

à la carte pricing is \$8.50 each

Pizza Margherita

tomato sauce, mozzarella, sweet basil

Pizza Pepperoni

mozzarella, pepperoni, crushed red pepper, oregano

Pizza Hawaiiana

tomato sauce, mozzarella, monterey jack, chicken, baked ham, pineapple

Pizza Capricciosa

tomato sauce, mozzarella, artichoke hearts, mushrooms, ham, black olives, basil

Pizza Romana

tomato sauce, mozzarella, anchovies, capers, black olives, basil

Pizza Tarantina

tomato sauce, mozzarella, mussels, bay shrimp, roasted garlic, capers, oregano, basil

Princess Pizza

tomato sauce, mozzarella, parma ham, shaved parmesan, cherry tomatoes, fresh mozzarella

Pizza Vegetariana

tomatoes, mozzarella, grilled zucchini, sun-dried tomatoes, roasted bell peppers, mushrooms, red onion, avocado, basil

Calzone

half-moon crust filled with tomato sauce, mozzarella, ricotta, mushrooms, red onions, ham and oregano

Pane Siciliana

crusty country bread with tuna, sliced tomatoes, red onion, melted mozzarella

Rollata di Melanzane

rolled eggplant stuffed with angel hair pasta, tomato sauce & fried eggplant, topped with mozzarella and grana padano

Agnolotti Gratinati alla Piemontese

veal and parmesan-stuffed pasta pockets, tossed in a creamy veal and sage sauce

Vegetarian

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

EX-XP Gigi's 2024-8-26



TONY GEMIGNANI PIZZAS

Award-winning recipes by the 13-time World Pizza Champion
à la carte pricing is \$12 each

Hot Soppresata

Tony's tomato sauce, hot soppresata, arugula, mozzarella, parmigiano, hot honey

New Yorker

Tony's tomato sauce, pepperoni, sausage, mozzarella, ricotta, romano, garlic oil, oregano

Honey Pie

calabrese peppers, mozzarella, parmigiano, hot honey, green onions, applewood smoked bacon, fried onions

Cal Italia

prosciutto di parma, sweet fig preserves, asiago, gorgonzola, mozzarella, parmigiano, balsamic reduction

Pesto Veggie

mushrooms, red onion, green castelvetrano olives, peppadew peppers, mozzarella, goat cheese, romano, agave pesto, garlic oil, lemon, oregano

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dolce

à la carte pricing is \$4 each

Tiramisu

coffee-soaked ladyfinger biscuits and sweet mascarpone with marsala zabaglione

Crostata di Mele Della Nonna

apple torte with apricot jam and vanilla sauce

Beer

Peroni Nastro Azzurro	8.00
Lagunitas IPA	8.00
Stella Artois	8.00
Blue Moon Belgian White Ale	8.00
Corona Extra	8.00
Heineken	8.00
Heineken Light	8.00
Grolsch	8.00

Water

Mineral Water (500ml) | Mineral Water (1.5L)
Perrier (11 oz) | San Pellegrino (1 L)

All items listed are available at current bar pricing

Wine By The Glass



complimentary with PRINCESS PLUS

SPARKLING	glass
Romero Britto	
Princess Love Villa	
Sandi Prosecco	12
Prosecco	12

WHITE	
Pinot Grigio	12
Sauvignon Blanc	12
Chardonnay	11

RED	
Pinot Noir	12
Merlot	11
Cabernet Sauvignon	12



complimentary with PRINCESS PREMIER

CHAMPAGNE	glass
M. Haslinger & Fils, <i>Champagne</i>	20

WHITE & ROSE	
Chalk Hill Sauvignon Blanc, <i>California</i>	17
Flowers Chardonnay, <i>California</i>	19
Château d'Esclans 'Whispering Angel' Rosé, <i>FR</i>	17

RED	
Belle Glos Pinot Noir, <i>California</i>	20
Grgich Hills Merlot, <i>California</i>	20
Silverado Cabernet Sauvignon, <i>California</i>	19

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred and have specific limitations and restrictions.