



## Antipasti

TO START

<b>GARLIC FOCACCIA (V) (VG)</b>	19
Wood-fired crust with roasted garlic, Sicilian sea salt, oregano	
<b>Add cheese</b>	3
<b>OLIVE MISTE (V)</b>	14
Mixed olives with homemade bread	
<b>POMODORO BRUSCHETTA (V) (2 pieces)</b>	17
Cherry tomatoes, buffalo mozzarella, parmesan	
<b>Add 1 piece</b>	8.5
<b>FICHI CON PROSCIUTTO (3 pieces)</b>	29
Figs wrapped in 24 months prosciutto di parma drizzled with gorgonzola cream	
<b>Add 1 fig</b>	9.5
<b>GAMBERONI AL FORNO (3 pieces)</b>	30
Wood-fired QLD king prawns with parsley, capers, garlic & chilli served with homemade bread	
<b>Add 1 prawn</b>	10
<b>CALAMARI ALLA GRIGLIA (GF)</b>	29
Grilled QLD calamari, radicchio and roasted walnut salad with salmoriglio dressing	
<b>ARANCINI AI FUNGHI (3 pieces) (V)</b>	22
Crumbed rice ball made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce	
<b>Add 1 arancini</b>	7.5
<b>FIORI DI ZUCCA (2 pieces)</b>	22
Pan-fried stuffed zucchini blossoms with ricotta and anchovy served with slow cooked caponata	
<b>Add 1 flower</b>	11
<b>FRITTO MISTO (GF)</b>	24
Fresh SA Shallow-fried dusted baby calamari served with a rocket salad	

## Salumi

SELECT ANY TWO CHEESES AND ANY TWO ITALIAN MEATS FOR Served with our housemade bread, grilled vegetables, olives, rocket

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<b>PROSCIUTTO DI PARMA</b>	Italian dry cured ham
<b>INFERNO SALAME</b>	Packed with chilli cured pork sausage
<b>CASALINGO SALAME</b>	Mild cured pork sausage
<b>PANCETTA</b>	Salt & black pepper cured pork belly
<b>CAPOCOLLO</b>	Salt & black pepper cured pork neck

meats

<b>PECORINO</b>	Mild, sheep milk (Tuscany)
<b>GORGONZOLA</b>	Soft, cow milk (Lombardy)
<b>ASIAGO</b>	Mild, cow milk (Veneto)
<b>FONTINA</b>	Soft, cow milk (Aosta valley)
<b>MOZARELLA DI BUFALA 125G</b>	Soft, buffalo milk (Campania)

cheeses

## Pizze Rosse

<b>GF available</b>	ADD 3
<b>Buffalo mozzarella</b>	ADD 4
<b>MARGHERITA (V)</b>	24
San Marzano tomato, fior di latte, basil	
<b>PARMA</b>	28
Fior di latte, mushroom, prosciutto di parma, basil	
<b>CAPRICCIOSA</b>	28
Fior di latte, leg ham, mushroom, olives, artichokes, basil	
<b>SALINA</b>	26
Black olives, messina black anchovy, capers, burrata mozzarella, olive oil	
<b>DIAVOLA</b>	28
Fior di latte, hot salami, calabrian chilli, basil	
<b>PESCATORE</b>	29
Fior di latte, prawns, calamari, garlic oil & parsley	
<b>CHE STUPIDO</b>	28
Fior di latte, leg ham, mild salami, fennel pork and chilli sausage	
<b>ORTOLANA (V)</b>	28
Fior di latte, grilled eggplant, grilled zucchini, roasted capsicum	
<b>GRIFFITI</b>	29
Fior di latte, 24-month prosciutto di parma, rocket, shaved reggiano	

## Pizze Bianche

<b>GF available</b>	ADD 3
<b>Buffalo mozzarella</b>	ADD 4
<b>SALSICCIA</b>	28
Fior di latte, broccoli alla napoletana, fennel pork and chilli sausage, shaved provolone	
<b>PAVIA</b>	28
Fior di latte, zucchini, chill fennel pork sausage, gorgonzola & truffle oil	
<b>FUNGHI (V)</b>	28
Fior di latte, marinated mixed mushrooms, thyme, truffle oil	
<b>ROMA</b>	28
Fior di latte, 24-month prosciutto di parma, burrata cheese, cracked pepper	
<b>GAMBERI</b>	29
Fior di latte, prawns, zucchini, cherry tomato, garlic	
<b>PRINCIPESSA</b>	27
Fior di latte, gorgonzola, provolone, dried figs, 24-month aged prosciutto di parma	
<b>VEGANA (VG)</b>	27
No cheese, pumpkin base, zucchini, walnuts, rocket & fresh cherry tomato	
<b>CALZONE CLASSICO</b>	28
San Marzano tomato, fior di latte, mushroom, smoked leg ham & side of rocket	

"gemelli" simply translates from Italian to twins, which is exactly what we are.

We were brought up to appreciate good food, wine and most importantly, how to cook it!

Whether it be the annual sauce and salami making with Nonno, or simply sharing a glass of wine with family and friends, we have always had a passion for Italian culture.

Grazie Mille for dining with us

- Alec, James & the gemelli team.

## Pasta

HANDMADE PASTA, GNOCCHI & RISOTTO

<b>GF rigatoni available</b>	ADD 3
<b>Add truffle oil</b>	ADD 2
<b>Add wood-fired pizza bowl</b>	ADD 6
<b>RIGATONI RAGU</b>	34
8hr slow-cooked oxtail & pork shin ragu, crushed San Marzano tomato	
<b>RIGATONI BACIO</b>	34
Chicken breast, mushroom, avocado, cherry tomato, touch of cream & napoli sauce	
<b>RIGATONI SALSICCE</b>	34
Homemade fennel, pork and chilli sausage, olives, roast capsicum, chilli, napoli sauce	
<b>FETTUCCINE CAMPAGNOLA</b>	34
Ham, green peas, mushroom, & cream	
<b>RAVIOLI DELLA CASA (V)</b>	36
Housemade spinach and ricotta filled ravioli served with napoli sauce	
<b>FETTUCCINE TONNO</b>	34
Italian tuna, capers, chilli, cherry tomato, Sicilian olives, rocket & napoli sauce	
<b>SPAGHETTI ALLA CARBONARA</b>	32
Pancetta, cracked pepper, pecorino, egg yolk & onion	
<b>SPAGHETTI AI GAMBERI</b>	34
Prawns, zucchini, chilli, cherry tomatoes, garlic, sicilian olive oil	
<b>SPAGHETTI ALLA MARINARA</b>	37
Market fish, prawn cutlet, calamari, clams, & mussels served with either <b>Napoli sauce or olive oil</b>	
<b>RISOTTO AI FUNGHI (V)(GF)</b>	36
Mixed mushrooms, thyme, truffle oil & touch of cream	
<b>GNOCCHI ZUCCA (V)</b>	34
Roasted pumpkin, pine nuts, sage, cream & pecorino cheese.	
<b>GNOCCHI AL FORNO (V)</b>	34
Napoli sauce, buffalo mozzarella, basil, parmesan cheese, cooked in wood-fired oven	
<b>GNOCCHI QUATTRO FORMAGGI (V)</b>	34
Gorgonzola, fontina, asiago, parmigiano-reggiano & cream	

## Secondi

MAIN COURSE

<b>BISTECCA</b>	47
Riviera NSW black angus scotch fillet served with roast potatoes, seasonal vegetables and salmoriglio dressing	
<b>VITELLO SALTIMBOCCA</b>	45
Milk-fed veal wrapped with 24-month aged prosciutto di Parma pan fried in white wine & garlic sauce served with roast potatoes and seasonal vegetables	
<b>POLPO ALLA GRIGLIA</b>	40
Grilled (QLD) tender octopus served with a radicchio, potato, capers and chilli salad	
<b>MELANZANE ALLA PARMIGIANA (V)</b>	39
Baked layers of eggplant, buffalo mozzarella and Napoli sauce	
<b>PESCE DEL GIORNO (GF)</b>	42
NT Humpty Doo Barramundi Fillet [OR] TAS Salmon fillet, both served with roast potatoes and seasonal vegetables	
<b>Contorni</b>	<b>SIDES &amp; SALADS</b>
<b>ALL SALADS CAN BE SERVED WITH CHICKEN OR PRAWNS add</b>	10
<b>GIARDINO ITALIANO (V)(GF)</b>	16
Lettuce, cucumber, cherry tomatoes, olives and onions with aged balsamic	
<b>CAVOLO E PISELLI (V)(GF)</b>	18
Cabbage, pea, mint, radish, reggiano & chilli	
<b>CAPRESE (V)(GF)</b>	18
Roma tomatoes, buffalo mozzarella, basil & oregano	
<b>MAMMA'S INSALATA (V)</b>	18
Radicchio, fennel, spanish onion, orange, parsley, crushed walnuts, mustard & lemon dressing	
<b>ROCKET SALAD (V)</b>	18
Rocket, cherry tomatoes, red onion & parmesan with a balsamic dressing	
<b>TOSSED GREENS (V)(GF)</b>	12
Beans, asparagus and broccolini	
<b>CHIPS WITH TOMATO SAUCE</b>	10
<b>BAKED ITALIAN VEGETABLES (V)(V)</b>	12
Eggplant, zucchini, carrot, red onion & asparagus	
<b>NONNO'S HOUSEMADE BREAD (V)</b>	7
Oven baked bread with balsamic and olive oil	

(GF) - Gluten Free  
(V) - Vegetarian  
(VG) - Vegan



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