

# antipasti TO START

<b>GARLIC FOCACCIA V</b> Wood-fired crust with roasted garlic, Sicilian sea salt, oregano <i>Add cheese</i>	16 3
<b>OLIVE FORNO V</b> Woodfired Italian olives	10
<b>POMODORO BRUSCHETTA V (2 pieces)</b> Marinated cherry tomatoes in olive oil, buffalo mozzarella, parmesan on toasted bread	15
<b>ZUCCHINI VEGANA BRUSCHETTA Vegan (2 pieces)</b> garlic chickpea puree, marinated zucchini, crushed walnuts on toasted bread	14
<b>GARLIC PRAWNS</b> Prawns panfried with extra virgin olive oil garlic, chilli & parsley served with house made bread	22
<b>ARANCINI AI FUNGHI V (3 pieces)</b> fried rice balls made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce <i>Add 1 Arancini</i>	18 6
<b>FRITTO MISTO</b> <small>gf option available</small> QLD Shallow-fried dusted baby calamari served with a balsamic rocket salad and aioli	20
<b>COZZE</b> Stewed NZ Black mussels in napoli sauce, chilli, garlic & basil served with crispy bread	25

## salumi 26

24 month Prosciutto di Parma & buffalo mozzarella served with grilled vegetables, olives, rocket and housemade bread

## pizze rosse TOMATO SAUCED BASED

<i>Gf available</i>	ADD 3
<b>Buffalo mozzarella</b>	ADD 4
<b>MARGHERITA V</b> San Marzano tomato, fior di latte, basil	22
<b>PARMA</b> Fior di latte, mushroom, prosciutto di parma, basil	24
<b>CAPRICCIOSA</b> Fior di latte, leg ham, mushroom, olives, artichokes, basil	24
<b>SANT'ANNA</b> Fior di latte, olives, messina black anchovies, olive oil, capers	23
<b>DIAVOLA</b> Fior di latte, hot salami, calabrian chilli, basil	24
<b>PESCE</b> Fior di latte, prawns, calamari, garlic oil & parsley	25
<b>CARNE</b> Fior di latte, leg ham, mild salami, fennel pork and chilli sausage	25
<b>ORTOLANA V</b> Fior di latte, eggplant, zucchini, roasted capsicum	23
<b>RUCOLA</b> Fior di latte, 24-month prosciutto di Parma, rocket, parmesan	25
<b>LIPARI</b> Fior di latte, hot salami, gorgonzola, red onion	24
<b>SUPREMA</b> Fior di latte, ham, onion, mild salami, capsicum, mushroom	25
<b>POLLO</b> Fior di latte, chicken, garlic, onion, mushroom, chilli flakes	25

## pizze bianche CHEESE BASED - NO SAUCE

<i>Gf available</i>	ADD 3
<b>Buffalo mozzarella</b>	ADD 4
<b>SALSICCIA</b> Fior di latte, broccolini rabe, fennel pork and chilli sausage, parmesan, chilli	24
<b>FUNGHI V</b> Fior di latte, marinated mixed mushrooms, thyme, truffle oil	23
<b>QUATTRO FORMAGGI</b> Fior di latte, pecorino, gorgonzola, parmigiano	25

## pizze vegana VEGAN PIZZAS

<b>VEGANA</b> Tomato sauce, eggplant, sundried tomatoes, olives & basil pesto	24
<b>ZUCCA</b> Dairy Free mozzarella, pumpkin sauce base, marinated mushroom, basil pesto, cherry tomatoes, olives	23
<b>ORTOLANA VEGANA</b> Tomato sauce, dairy free mozzarella, zucchini, eggplant,	24

# pasta

ALL OUR PASTA IS MADE FRESH DAILY!

*Gf Rigatoni available*      ADD 3

<b>RIGATONI RAGU</b> 30 8hr slow-cooked lamb shoulder ragu in crushed tomatoes & Pecorino	<b>TAGLIATELLE FUNGHI V</b> 28 Mushroom ragu, thyme, truffle oil, cream & parmesan cheese
<b>RIGATONI AMATRICANA</b> 28 Pancetta, onion, chilli, napoli & Pecorino	<b>GNOCCHI AL FORNO V</b> 30 Napoli sauce, buffalo mozzarella, basil, breadcrumbs, cooked in the wood-fired oven
<b>RIGATONI BACIO</b> 28 chicken, cream, avocado, Napoli sauce, garlic, cherry tomatoes, mushrooms	<b>GNOCCHI PESTO V</b> 30 creamy basil pesto & cherry tomatoes
<b>SPAGHETTI CARBONARA</b> 28 Pancetta, cracked pepper, egg yolk, Pecorino	<b>VEGAN PASTAS</b> All vegan pastas are made with no dairy and egg free pasta!
<b>SPAGHETTI GAMBERI</b> 30 Prawns, zucchini, chilli, cherry tomatoes, garlic, Sicilian olive oil	<b>RIGATONI NORMA VEGANA</b> 25 eggplant, cherry tomatoes, chilli, napoli sauce, garlic
<b>SPAGHETTI MARINARA</b> 32 Market fish, prawns, calamari, clams, & mussels cooked with either <b>Napoli sauce or olive oil</b>	<b>RIGATONI ZUCCA</b> 25 slow cooked pumpkin, zucchini, roasted pinenuts
<b>RAVIOLI DELLA CASA V</b> 30 Handmade ravioli stuffed with ricotta & spinach with a butter, sage & Parmesan sauce	

# secondi MAINS

<b>VITELLO SALTIMBOCCA</b> 39 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> 36 Grilled tender octopus tentacles with a radicchio, potato, chilli & caper salad	
<b>COTOLETTA DI VITELLO</b> 34 Crumbed veal topped with buffalo mozzarella, tomato sauce, basil served with mixed leaf salad & fries	
<b>MELANZANE ALLA PARMIGIANA V</b> Baked layers of eggplant, buffalo mozzarella and Napoli sauce 33	
<b>PESCE DEL GIORNO gf</b> MP fish of the day - see blackboard!	

# contorni SIDES & SALADS

<b>GARDEN SALAD V gf</b> 14 mixed Italian leaf, cherry tomatoes, ol- ives and red onion with aged balsamic	
<b>CAPRESE V gf</b> 15 Roma tomatoes, buffalo mozzarella, basil & oregano	
<b>ROCKET SALAD V</b> 12 Rocket, parmesan, olive oil, balsamic	
<b>MAMMA'S INSALATA V</b> 16 Radicchio, red onion, fennel, orange, parsley, crushed walnuts, mustard & lemon dressing	
<b>TOSSED ITALIAN GREENS V gf</b> 12 tossed seasonal greens in oil, garlic & chilli	
<b>FRIES</b> 9	
<b>NONNO'S HOUSEMADE BREAD</b> 5 Oven baked bread with balsamic and olive oil	

# bambini KIDS MENU

## PIZZA

tomato sauce, mozzarella	12
tomato sauce, mozzarella, ham	14

## PASTA

Spaghetti or Rigatoni / Gnocchi	+3
napoli/butter & parmesan	13
Ragu	14
<b>FRIES WITH TOMATO SAUCE</b>	9



**gemellini**  
NOBBY BEACH

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add 15% surcharge to total bill on all  
public holidays