



Antipasti TO START

GARLIC FOCACCIA (V) (VG)	20
Wood-fired crust with roasted garlic, Sicilian sea salt, oregano	
Add cheese	3
OLIVE MISTE (V)	14
Mixed warm olives with homemade bread	
POMODORO BRUSCHETTA (V) (2 pieces)	17
Cherry tomatoes, buffalo mozzarella, parmesan	
Add 1 piece	8.5
FICHI CON PROSCIUTTO (3 pieces)	29
Figs wrapped in 24 months prosciutto di parma drizzled with gorgonzola cream	
Add 1 fig	9.5
GAMBERONI AL FORNO (3 pieces)	30
Wood-fired QLD king prawns with parsley, capers, garlic & chilli served with homemade bread	
Add 1 prawn	10
CALAMARI ALLA GRIGLIA (GF)	29
Grilled QLD calamari, radicchio and roasted walnut salad with salmoriglio dressing	
ARANCINI AI FUNGHI (3 pieces) (V)	23
Crumbed rice ball made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce	
Add 1 arancini	8
FIORI DI ZUCCA (2 pieces)	24
Pan-fried stuffed zucchini blossoms with ricotta and anchovy served with slow cooked caponata	
Add 1 flower	12
FRITTO MISTO (GF)	25
Fresh SA Shallow-fried dusted baby calamari served with a rocket salad	

Pizze Rosse Pizze Bianche

GF available	ADD 3	GF available	ADD 3
Buffalo mozzarella	ADD 4	Buffalo mozzarella	ADD 4
MARGHERITA (V)	25	SALSICCIA	28
San Marzano tomato, fior di latte, basil		Fior di latte, broccoli alla napoletana, fennel pork and chilli sausage, shaved provolone	
PARMA	28	PAVIA	28
Fior di latte, mushroom, prosciutto di parma, basil		Fior di latte, zucchini, chill fennel pork sausage, gorgonzola & truffle oil	
CAPRICCIOSA	28	FUNGHI (V)	28
Fior di latte, leg ham, mushroom, olives, artichokes, basil		Fior di latte, marinated mixed mushrooms, thyme, truffle oil	
SALINA	26	ROMA	29
Black olives, messina black anchovy, capers, burrata mozzarella, olive oil		Fior di latte, 24-month prosciutto di parma, burrata cheese, cracked pepper	
DIAVOLA	28	PRIMAVERA	29
Fior di latte, hot salami, calabrian chilli, basil		Fior di latte, prawns, zucchini, cherry tomato, garlic	
PESCATORE	29	PRINCIPESSA	27
Fior di latte, prawns, calamari, garlic oil & parsley		Fior di latte, gorgonzola, provolone, dried figs, 24-month aged prosciutto di parma	
CHE STUPIDO	28	VEGANA (VG)	27
Fior di latte, leg ham, mild salami, fennel pork and chilli sausage		No cheese, pumpkin base, zucchini, walnuts, rocket & fresh cherry tomato	
ORTOLANA (V)	28	CALZONE CLASSICO	28
Fior di latte, grilled eggplant, grilled zucchini, roasted capsicum		San Marzano tomato, fior di latte, mushroom, smoked leg ham & side of rocket	
GRIFFITI	29		
Fior di latte, 24-month prosciutto di parma, rocket, shaved reggiano			

"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

GF rigatoni available	ADD 3
Add truffle oil	ADD 2
Add wood-fired pizza bowl	ADD 6
RIGATONI RAGU	35
8hr slow-cooked oxtail & pork shin ragu, crushed San Marzano tomato	
RIGATONI BACIO	35
Chicken breast, mushroom, avocado, cherry tomato, touch of cream & napoli sauce	
RIGATONI SALSICCE	35
Homemade fennel, pork and chilli sausage, olives, roast capsicum, chilli, napoli sauce	
FETTUCCINE CAMPAGNOLA	34
Ham, green peas, mushroom, & cream	
RAVIOLI DELLA CASA (V)	36
Housemade spinach and ricotta filled ravioli served with napoli sauce	
FETTUCCINE TONNO	34
Italian tuna, capers, chilli, cherry tomato, Sicilian olives, rocket & napoli sauce	
SPAGHETTI ALLA CARBONARA	34
Pancetta, cracked pepper, pecorino, egg yolk & onion	
SPAGHETTI AI GAMBERI	37
Local prawn, zucchini, chilli, cherry tomatoes, garlic, sicilian olive oil	
SPAGHETTI ALLA MARINARA	39
Market fish, QLD prawn cutlet, calamari, clams, & mussels served with either Napoli sauce or olive oil	
RISOTTO AI FUNGHI (V)(GF)	37
Mixed mushrooms, thyme, truffle oil & touch of cream	
GNOCCHI ZUCCA (V)	35
Roasted pumpkin, pine nuts, sage, cream & pecorino cheese.	
GNOCCHI AL FORNO (V)	35
Napoli sauce, buffalo mozzarella, basil, parmesan cheese, cooked in wood-fired oven	
GNOCCHI QUATTRO FORMAGGI (V)	35
Gorgonzola, fontina, asiago, parmigiano-reggiano & cream	

Secondi MAIN COURSE

BISTECA	50
Riviera NSW black angus scotch fillet served with roast potatoes, seasonal vegetables and salmoriglio dressing	
VITELLO SALTIMBOCCA	46
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	
POLPO ALLA GRIGLIA	45
Grilled (WA) tender octopus served with a radicchio, potato, capers and chilli salad	
MELANZANE ALLA PARMIGIANA (V)	45
Baked layers of eggplant, buffalo mozzarella and Napoli sauce	
PESCE DEL GIORNO (GF)	45
NT Humpty Doo Barramundi Fillet [OR] TAS Salmon fillet, both served with roast potatoes and seasonal vegetables	

Contorni SIDES & SALADS

ALL SALADS CAN BE SERVED WITH CHICKEN OR PRAWNS add	10
GIARDINO ITALIANO (V)(GF)	16
Lettuce, cucumber, cherry tomatoes, olives and onions with aged balsamic	
CAVOLO E PISELLI (V)(GF)	18
Cabbage, pea, mint, radish, reggiano & chilli	
CAPRESE (V)(GF)	18
Roma tomatoes, buffalo mozzarella, basil & oregano	
MAMMA'S INSALATA (V)	18
Radicchio, fennel, spanish onion, orange, parsley, crushed walnuts, mustard & lemon dressing	
ROCKET SALAD (V)	18
Rocket, cherry tomatoes, red onion & parmesan with a balsamic dressing	
TOSSED GREENS (V)(GF)	12
Beans, asparagus and broccolini	
CHIPS WITH TOMATO SAUCE	10
BAKED ITALIAN VEGETABLES (V)(V)	12
Eggplant, zucchini, carrot, red onion & asparagus	
NONNO'S HOUSEMADE BREAD (V)	9
Oven baked bread with balsamic and olive oil	

Salumi

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

50

PROSCIUTTO DI PARMA
Italian dry cured ham

INFERNO SALAME
Packed with chilli cured pork sausage

CASALINGO SALAME
Mild cured pork sausage

PANCETTA
Salt & black pepper cured pork belly

CAPOCOLLO
Salt & black pepper cured pork neck

meats

PECORINO
Mild, sheep milk (Tuscany)

GORGONZOLA
Soft, cow milk (Lombardy)

ASIAGO
Mild, cow milk (Veneto)

FONTINA
Soft, cow milk (Aosta valley)

MOZARELLA DI BUFALA 125G
Soft, buffalo milk (Campania)

cheeses



Gemelli's



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

dolci

- gnochetti** - Dessert gnocchi deep fried and topped with cinnamon and sugar and nutella (Share 2- 4 people) 22
- nutella Bomba**- Deep fried Nutella calzone, sprinkled with cinnamon, sugar and vanilla gelato (Share 2 - 4 People) 23
- affogato** - vanilla gelato served with an espresso shot of frangelico liqueur *Or* no liqueur 14/8
- tiramisu** - home mde coffee soaked Savoiardi biscotti and mascarpone 14
- bomboloni** - 2 fried doughnuts with Sicilian cream 14
- vanilla bean pannacotta** (KF) with passionfruit puree 14
- creme brulee** (KF) 14
- buddino chocolata** - hot chocolate fondant cake with a soft centre and vanilla gelato (allow 20 minutes for cooking) 14
- granita brioche** -house made fruit or coffee granita, served with panna and fresh brioche 15
- gelato** - our gelato & granita is made in-house daily! 2 scoops 8
- Gelato** - Vanilla/Pistachio (vegan)/Strawberry/Hazelnut/Chocolate
- Granita** - Strawberry & Peach / Coffee
- Sorbet** - Lemon
- sgroppino cocktail** - limoncello, vodka, lemon sorbet and prosecco 17

gemelli
ITALIAN