

# Dolci

- Gnocchetti** - Dessert gnocchi deep fried and topped with cinnamon 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, shot of espresso & frangelico liquour Or no liquour 18/8
- Tiramisu** - Homemade coffee soaked Savoiard biscuits and mascarpone 14
- Bomboloni** - 2 Fried doughnuts with Sicilian custard 14
- Vanilla Bean Pannacotta (VF) With passionfruit puree** 14
- Creme Brulee (VF)** 14
- Buddino alla Cioccolata** - Hot chocolate fondant cake with a soft centre and vanilla gelato (allow 20 minutes for cooking) 16
- Cannoli Siciliani** - Sicilian cannoli filled with homemade ricotta & dried fruit gelato 14
- Gelato** - Gemelli makes all their own gelato in-house! See your waitstaff for todays flavours 7

SEE OVER PAGE FOR MORE --->

# Cocktails



*Sgroppino* - Limoncello, vodka, lemon sorbet and  
prosecco 18

*Espresso Martini* - Espresso, vodka, Creme de  
Cacao served martini style 20

*Tiramisu cocktail* - Napoleon Brandy, espresso,  
Marsala wine, Marscapone & Creme de Cacao 22

# Vini

*Vin santo* - Poderi Del Paradiso Vin Santo  
Trebiano & Malvasia 2011 - Tusacany IT 16

*Port* - Bleasdale 10 YO Grand Tawny  
Barossa Valley, SA 14

*Grappa* - Poli PO - Veneto, IT 14

# Digestivi

*Limoncello* 8

*Sambuca* 9

*Montenegro* 10

*Averna* 13