



Antipasti

	TO START	
FOCACCIA (V) (VG)	7 PER PIECE	
Fluffy Roman focaccia, salt, rosemary, garlic oil		
OLIVE MISTE	14	
Mixed warm olives		
POMODORO BRUSCHETTA (V) (2 pieces)	20	
Cherry tomatoes, buffalo mozzarella, parmesan		
Add 1 bruschetta	10	
BURRATA E PROSCIUTTO	30	
Mt Tamborine burrata, San Daniele Prosciutto, fresh focaccia		
CARPACCIO DI PESCE	30	
Yellowfin tuna & salmon carpaccio, fried capers, sliced shallot, lemon zest		
GAMBERONI AL FORNO (3 pieces)	34	
Wood-fired QLD king prawns with parsley, capers, garlic & chilli served with homemade bread		
Add 1 prawn	11.5	
CALAMARI ALLA GRIGLIA (GF)	35	
Grilled QLD calamari, capers, chilli oil w/ radicchio and roasted walnut salad, honey dressing		
ARANCINI AI FUNGHI (3 pieces) (V)	26	
Crumbed rice ball made with mixed mushrooms, buffalo mozzarella, truffle oil and Parmesan served with Napoli sauce		
Add 1 arancini	8	
FRITTO MISTO (GF)	32	
Shallow-fried dusted baby calamari, prawns, zucchini, broadleaf rocket, aioli		
MELANZANE ALLA PARMIGIANA (V)	26	
Baked layers of eggplant, buffalo mozzarella and Napoli sauce		

Salumi

NONNOS BREAD	4 per piece
FOCACCIA	7 per piece
PROSCIUTTO DI PARMA	15
Italian dry cured ham	
INFERNO SALAME	12
Chilli cured pork sausage	
CAPOCOLLO	15
Salt & black pepper cured pork neck	
MORTADELLA	12
Italian dry cured ham	

BURRATA	14
Soft, cow milk (Lombardy)	
MOZZARELLA DI BUFALA	15
Soft, buffalo milk (Campania)	
PECORINO	15
Mild, sheep milk (Tuscany)	
MARINATED PEPPERS	12
ANCHOVIES	12
GRILLED ZUCCHINI	12

Pizze Rosse Pizze Bianche

MARINARA (V)	26	GF available	ADD 5
San Marzano tomato, chopped fresh garlic, oregano, olive oil			
MARGHERITA (V)	28	Buffalo mozzarella	ADD 4
San Marzano tomato, fior di latte, basil			
PARMA	29	SALSICCIA	30
Fior di latte, mushroom, prosciutto di parma, basil			
CAPRICCIOSA	29	NORCIA	32
Fior di latte, leg ham, mushroom, olives, artichokes, basil, oregano			
SALINA	30	FUNGHI (V)	30
Black olives, messina black anchovy, capers, burrata mozzarella, olive oil			
DIAVOLA	30	ROMA	32
Fior di latte, hot salami, calabrian chilli, basil oregano			
PESCATORE	32	PRIMAVERA	32
No cheese, prawns, calamari, garlic oil, chilli parsley			
CHE STUPIDO	30	ORTOLANA (V)	30
Fior di latte, leg ham, mild salami, fennel pork and chilli sausage, basil, oregano			
GRIFFITI	32	VEGANA (VG)	28
Fior di latte, 24-month prosciutto di parma, rocket, shaved reggiano			
MELANZANE (V)	32	PRINCIPESSA	32
San Marzano tomato, fried eggplant, burrata, basil			

"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.



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Pasta HANDMADE PASTA, GNOCCHI & RISOTTO

Gluten Free Rigatoni	ADD 4
Add truffle oil	ADD 4
Add wood-fired pizza bowl	ADD 10
ALL OUR PASTA IS MADE FRESH IN HOUSE DAILY	
RIGATONI RAGU	40
8hr slow-cooked oxtail & pork shin ragu, crushed San Marzano tomato	
RIGATONI SALSICCIA	38
Homemade fennel, pork and chilli sausage, olives, roast capsicum, chilli, napoli sauce	
RIGATONI ALLA CARBONARA	38
Guanciale, black pepper, egg yolk, pecorino	
RIGATONI BACIO	38
Chicken breast, mushroom, avocado, cherry tomato, touch of cream & napoli sauce	
RAVIOLI DELLA CASA (V)	38
Housemade spinach and ricotta filled ravioli served with burnt butter & sage	
SPAGHETTI PESCATORA	44
Local prawn, QLD Spanner crab, slow cooked golden sweet cherry tomato sauce, chilli oil, fresh herbs	
SPAGHETTI ALLA MARINARA	44
Market fish, QLD prawn cutlet, calamari, clams, & mussels served with either Napoli sauce or olive oil	
RISOTTO DEL GIORNO	MP
Risotto of the day - Please see specials	
GNOCCHI ZUCCA (V)	42
Roasted pumpkin, sage, pine nuts	
GNOCCHI AL FORNO (V)	42
Napoli sauce, buffalo mozzarella, basil, parmesan cheese, cooked in wood-fired oven	
GNOCCHI FUNGHI (V)	42
Mixed wild mushroom, cream, truffle oil	

Secondi MAIN COURSE

TAGLIATA	95
700g Black Onyx MB 3+ Rib fillet on the bone	
BISTECCA	55
350g Black Tyde MB 2+ Sirloin	
VITELLO SALTIMBOCCA	45
Milk-fed veal wrapped with 24-month aged prosciutto di Parma pan fried in white wine & garlic sauce	
PESCE DEL GIORNO (GF)	MP
Fish of the day - Please see specials	
ADD SIDES	
Leafy Green Salad	10
Roasted Potatoes	10
Tossed Greens	15
Chopped Tomatoes, anchovies, fresh garlic	12
Chips with tomato sauce	15
POLPO ALLA GRIGLIA	48
Grilled (WA) tender octopus served with a radicchio, potato, capers and chilli salad	
ALL SALADS CAN BE SERVED WITH CHICKEN OR PRAWNS add	
GIARDINO ITALIANO (V)(GF)	18
Lettuce, cucumber, cherry tomatoes, olives and onions with aged balsamic	
CAPRESE (V)(GF)	20
Roma tomatoes, buffalo mozzarella, basil & oregano	
MAMMA'S INSALATA (V)(GF)	20
Radicchio, fennel, spanish onion, orange, parsley, crushed walnuts, mustard & lemon dressing	
ROCKET SALAD (V)(GF)	20
Rocket, shaved parmasen, spanish onion, cherry tomatoes	
NONNO'S HOUSEMADE BREAD (V)	14
Oven baked bread with balsamic and olive oil	

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

15% surcharge applies to public holidays
10% surcharge applies to Sundays
1.5% Surcharge applies to ALL credit cards