



Antipasti TO START

FOCACCIA (V) (VG) (2 pieces)	10
Fluffy Roman focaccia, salt, rosemary, garlic oil	
Add parmesan truffle butter	5
OLIVE MISTE (VG) (GF)	14
Mixed warm olives	
POMODORO BRUSCHETTA (V) (2 pieces)	20
Cherry tomatoes, buffalo mozzarella, parmesan, onion	
Add 1 piece	10
BURRATA E PROSCIUTTO	30
Mt Tamborine burrata, San Daniele Prosciutto, fresh focaccia	
TUNA TARTARE	30
Yellowfin Tuna Tartare, fried capers, chives, black olives, lemon zest, buffalo stracciatella	
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 (V) (3 pieces)	26
Crumbed rice balls made with mixed mushrooms, buffalo mozzarella, truffle oil and parmesan served with Napoli sauce	
Add 1 arancini	8
FRITTO MISTO (GF)	32
Fresh SA Shallow-fried dusted baby calamari, prawns, zucchini, broadleaf rocket, creamy balsamic	

Salumi

MIXED SMALL PLATE	28
MIXED LARGE PLATE	45

Served with house made bread, olives, rocket

PROSCIUTTO DI PARMA
Italian dry cured ham

INFERNO SALAME
Chilli cured pork sausage

CAPOCOLLO
Salt & black pepper cured pork neck

MORTADELLA
Cured pork sausage

MOZZARELLA DI BUFALA
Soft, buffalo milk (Campania)

GORGONZOLA
Vined cow milk blue cheese
(Lombardy)

Woodfired Pizza

MARINARA (V)	26	SALSICCIA	30
San Marzano tomato, chopped fresh garlic, oregano, olive oil		Fior di latte, broccoli alla napoletana, fennel pork and chilli sausage, shaved provolone, basil	
MARGHERITA (V)	28	FUNGHI (V)	30
San Marzano tomato, fior di latte, basil		Fior di latte, marinated mixed mushrooms, thyme, truffle oil, taleggio cheese, parsley	
PARMA	29	ROMA	32
Fior di latte, San Marzano tomato, mushroom, Prosciutto di Parma, basil		Fior di latte, 24-month Prosciutto di Parma, burrata cheese, cracked pepper, basil	
CAPRICCIOSA	29	PRIMAVERA	32
Fior di latte, San Marzano tomato, leg ham, mushroom, olives, artichokes, basil, oregano		Fior di latte, prawns, zucchini, cherry tomato, garlic	
SALINA	30	VEGANA (VG)	28
San Marzano tomato, black olives, Messina black anchovy, capers, burrata, olive oil		No cheese, pumpkin base, rocket, cherry tomatoes, walnuts, zucchini	
DIAVOLA	30	PRINCIPESSA	32
Fior di latte, San Marzano tomato, hot salami, Calabrian chilli, basil, oregano		Fior di latte, gorgonzola, dried figs, 24-month Prosciutto di Parma, basil	
PESCATORE	32	PATATE	32
No cheese, San Marzano tomato, prawns, calamari, garlic oil, chilli, parsley		Fior di latte, roasted rosemary potatoes, pancetta, pecorino	
CHE STUPIDO	30	ADD	
Fior di latte, San Marzano tomato, leg ham, mild salami, fennel pork and chilli sausage, basil		Gluten Free Base	ADD 5
GRIFFITI	32	Buffalo mozzarella	ADD 4
Fior di latte, San Marzano tomato, 24-month Prosciutto di Parma, rocket, shaved reggiano		Burrata	ADD 6
ORTOLANA (V)	30	Truffle Oil	ADD 4
Fior di latte, San Marzano tomato, wood roasted eggplant, capsicum, zucchini, olives, 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 SALSICCE 38
Homemade fennel, pork and chilli sausage, olives, roast capsicum, chilli, Napoli sauce

SPAGHETTI 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 waitstaff

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

BISTECCA 60
350g Riverina Scotch Fillet served with seasonal vegetables & roasted potatoes

VITELLO SALTIMBOCCA 50
Milk-fed veal wrapped with 24-month aged Prosciutto di Parma pan fried in white wine & garlic sauce served with seasonal vegetables & roasted potatoes

PESCE DEL GIORNO MP
Please see waitstaff for today's fresh fish

MELANZANE ALLA PARMIGIANA (V) 38
Baked layers of eggplant, buffalo mozzarella and Napoli sauce

POLPO ALLA GRIGLIA 48
Grilled (WA) tender octopus served with a radicchio, potato, caper and chilli salad

SIDES

Simple Leafy Green Salad	10
Roasted Potatoes	10
Tossed Greens	15
Chips with tomato sauce	15

Contorni SALADS

ALL SALADS CAN BE SERVED WITH CHICKEN OR PRAWNS **add** 10

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) 20
Radicchio, fennel, spanish onion, orange, parsley, crushed walnuts, mustard & lemon dressing

ROCKET SALAD (V) 20
Rocket, shaved parmesan, 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
2% surcharge applies to American Express
1.5% surcharge applies to ALL other credit cards