

GEMELLINI

\$55PP - SHARING STYLE

PIZZA

- DIAVOLA – FIOR DI LATTE, HOT SALAMI, CALABRIAN CHILLI, BASIL
- CARNE – FIOR DI LATTE, LEG HAM, MILD SALAMI, FENNEL PORK & CHILLI SAUSAGE
- FUNGHI – FIOR DI LATTE, MARINATED MIXED MUSHROOMS, THYME, TRUFFLE OIL
- MARGHERITA – SAN MARZANO TOMATO, FIOR DI LATTE, BASIL

PASTA

- RIGATONI RAGU – 8HR SLOW-COOKED LAMB SHOULDER RAGU IN CRUSHED TOMATOES & PECORINO
- TAGLIATELLE FUNGHI – CREAMY FIELD & PORCINI MUSHROOM SAUCE, TRUFFLE OIL, GARLIC, THYME & PARMESAN
- GNOCCHI AL FORNO – NAPOLI SAUCE, BUFFALO MOZZARELLA, BASIL & PARMESAN CHEESE COOKED IN WOOD-FIRED OVEN

SALADS

- ROCKET SALAD – ROCKET, PARMESAN, OLIVE OIL, BALSAMIC
- GARDEN SALAD – MIXED ITALIAN LEAF, CHERRY TOMATOES, OLIVES & RED ONION WITH AGED BALSAMIC

GEMELLINI

\$70PP - SHARING STYLE

ANTIPASTI

- ANTIPASTO PLATTER – 24 MONTH PROSCIUTTO DI PARMA & MORTADELLA SERVED WITH HOUSE PICKLED VEGETABLES, TOMATO RELISH, HOUSEMADE BREAD & BUFFALO MOZZARELLA
- FRITTO MISTO – QLD SHALLOW-FRIED DUSTED BABY CALAMARI SERVED WITH A BALSAMIC ROCKET SALAD & AIOLI

PIZZA

- DIAVOLA – FIOR DI LATTE, HOT SALAMI, CALABRIAN CHILLI, BASIL
- CARNE – FIOR DI LATTE, LEG HAM, MILD SALAMI, FENNEL PORK & CHILLI SAUSAGE
- FUNGHI – FIOR DI LATTE, MARINATED MIXED MUSHROOMS, THYME, TRUFLE OIL
- MARGHERITA – SAN MARZANO TOMATO, FIOR DI LATTE, BASIL

PASTA

- RIGATONI RAGU – 8HR SLOW-COOKED LAMB SHOULDER RAGU IN CRUSHED TOMATOES & PECORINO
- TAGLIATELLE FUNGHI – CREAMY FIELD AND PORCINI MUSHROOM SAUCE, TRUFFLE OIL, GARLIC, THYME & PARMESAN
- GNOCCHI AL FORNO – NAPOLI SAUCE, BUFFALO MOZZARELLA, BASIL & PARMESAN CHEESE COOKED IN WOOD-FIRED OVEN

SALADS

- ROCKET SALAD – ROCKET, PARMESAN, OLIVE OIL, BALSAMIC
- GARDEN SALAD – MIXED ITALIAN LEAF, CHERRY TOMATOES, OLIVES & RED ONION WITH AGED BALSAMIC

** All dietary requirements can be catered for

GEMELLINI

\$90PP - SHARING STYLE

ANTIPASTI

- ANTIPASTO PLATTER – 24 MONTH PROSCIUTTO DI PARMA & MORTADELLA SERVED WITH HOUSE PICKLED VEGETABLES, TOMATO RELISH, HOUSEMADE BREAD & BUFFALO MOZZARELLA
- GARLIC PRAWNS – PRAWNS PANFRIED WITH EXTRA VIRGIN OLIVE OIL GARLIC, CHILLI & PARSLEY SERVED WITH HOUSE MADE BREAD

PASTA

- RIGATONI RAGU – 8HR SLOW-COOKED LAMB SHOULDER RAGU IN CRUSHED TOMATOES & PECORINO
- SPAGHETTI MARINARA – MARKET FISH, PRAWNS, CALAMARI, CLAMS, & MUSSELS SERVED WITH NAPOLI SAUCE
- GNOCCHI AL FORNO – NAPOLI SAUCE, BUFFALO MOZZARELLA, BASIL & PARMESAN CHEESE COOKED IN WOOD-FIRED OVEN

SECONDI & SIDES

- POLLO AL LIMONE – FREE-RANGE HALF WOOD RED CHICKEN, LEMON, THYME & CAPER SAUCE
- CALAMARI GRIGLIA – CHARGRILLED CALAMARI WITH CHILLI, OIL, PARSLEY & CAPERS
- ROASTED POTATOES – GARLIC & ROSEMARY ROASTED POTATOES
- TOSSED GREENS – BROCCOLINI, CAVOLO NERO & GREEN BEANS, TOSSED IN SICILIAN OLIVE OIL, GARLIC AND CHILLI
- ROCKET SALAD – ROCKET, PARMESAN, OLIVE OIL, BALSAMIC