

GEMELLINI

\$75 - 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
- OR
- GNOCCHI AL FORNO – NAPOLI SAUCE, BUFFALO MOZZARELLA, BASIL & PARMESAN CHEESE COOKED IN WOOD-FIRED OVEN
- OR
- SPAGHETTI MARINARA – MARKET FISH, PRAWNS, CALAMARI, CLAMS & MUSSELS SERVED WITH NAPOLI SAUCE

SECONDI

- CALAMARI GRIGLIA – CHARGRILLED CALAMARI WITH CHILLI, OIL, PARSLEY & CAPERS
- OR
- BISTECCA – GRILLED 300G SCOTCH FILLET MBIII (JACKS CREEK BLACK ANGUS), RED WINE SAUCE

SIDES

- ROASTED POTATOES – GARLIC & ROSEMARY ROASTED POTATOES
- ROASTED POTATOES – BROCCOLINI, CAVOLO NERO & GREEN BEANS, TOSSED IN SICILIAN OLIVE OIL, GARLIC & CHILLI