

Le Gemelli

Pizza e Pasta



STARTERS

Italian house made Bruschetta 12
Roma tomatoes, spanish onion, basil,
garlic, topped with fetta

Nello's Black Olives 10
Flamed with sambuca chilli and garlic

Antipasto della Casa 40
A mix of hot and cold delicious meats,
vegetables and seafood served with
garlic pizza

King prawns
E. 20 M. 30
Cooked in napoletana sauce with garlic,
chilli and homemade bread

Salt and Pepper Calamari
E. 19 M. 25

PASTA

Penne Siciliana 25
Napoletana sauce, bocconcini,
basil chilli, olives and eggplant

Rigatoni 26
Large tubes of pasta with beef cheeks ragu'

Gnocchi 29
Homemade gnocchi with prawns,
pancetta, chilli, garlic, in napoletana
sauce with a touch of cream

Fettuccine Marinara 32
Homemade egg pasta with seafood,
garlic and sweet cherry tomatoes

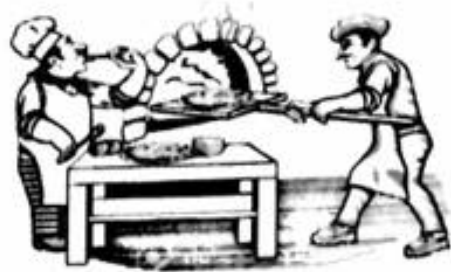
Risotto funghi della foresta 26
Mushrooms, asparagus, roast pumpkin,
shaved parmesan

Tagliatelle con Polpette 28
Homemade egg pasta with meat balls
and delicious sauce

FULLY LICENSCECD | BYO WINE ONLY | CORKAGE \$4/p
GLUTEN FREE AVAILABLE \$4
Tuesdays- Sundays 6pm-10pm
Mondays Closed
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PIZZA

We use a special flour from Italy, the dough is rested for 48 hours, giving you a light tasty pizza made with love



STARTER PIZZA

Garlic Pizza 13
Fresh garlic

Nuda 14
Garlic, olive oil and tomato

Fornarina 13
Salt, rosemary and olive oil

Pesto Pizza 18
Pizza crust with Italian pesto and parmesan

CLASSIC PIZZA

Margherita 20
Tomato, mozzarella

Capricciosa 24
Tomato, mozzarella, mushroom, ham and olives

Diavola 23
Tomato, mozzarella, hot salami, capsicum and olives

Quattro Formaggi 25
Tomato, mozzarella, gorgonzola, parmesan and scamorza

Salsiccia e Cipolla 24
Tomato, mozzarella, mushroom, Italian sausage, Spanish onion

Bufala 26
Tomato, bufala mozzarella and basil

SEAFOOD PIZZA

Napoli 23
Tomato, mozzarella, anchovies, olives and oregano

Marinara 29
Tomato, garlic, selected mix seafood, mozzarella and parsley

Salmon 27
Mozzarella, fresh tomato, Atlantic smoked salmon, olives, parsley and shallots

GEMELLI SIGNATURE PIZZAS

Rustica 25
Tomato, mozzarella salami, gorgonzola, capsicum, Italian sausages

Vegetariana 24
Tomato, mozzarella, mushroom, capsicum, onion and olives

Vazzano 24
Tomato, mozzarella, Italian sausages, chilli and hot salami

Catania 25
Tomato, mozzarella, onion, capsicum, salami, anchovies and oregano

Tartufa 26
Italian mixed mushrooms, mozzarella, truffle oil and prosciutto

MAIN COURSES

Polpette al Sugo 29
Homemade Italian meat balls cooked in delicious Italian style sauce with fresh bread

Fiorentina 450g 38
T-bone steak with chips, salad and mushroom sauce

Chicken Boscaiola 30
Grilled Chicken with onions, mushroom, pancetta, and flamed white wine with a touch of cream accompanied w bread and your choice of salad or chips

Grilled Barramundi 37
Served with fresh tomato, onion, garlic and olive oil with a side of salad and sweet potato chips

Cozze alla Marinara 34
1 kg Tasmania Black Mussels with garlic, parsley, flamed with white wine

SALADS

Italian Garden Salad 13
Fresh tomatoes, olives, cucumbers

Biscotto Salad 16
Fresh tomatoes, olives, basil, Spanish onion with garlic and buffalo bocconcini 'dried bread'

Pear Salad 18
Rocket, pear, bocconcini, dried tomato, Walnuts and parmesan with balsamic glaze

Seafood Salad 25
Mix garden salad, cherry tomatoes, and mixed seafood

SIDE DISHES

Hot Chips		Sweet Potato Chips	
Kids size	6	Kids size	8
Main size	10	Main size	12
Mixed Vegetables	9		

DESSERT

Italian Gelato 12
3 scoops - choices of vanilla, chocolate, hazelnut, pistachio, strawberry

Frances's Panna Cotta 12
Homemade white chocolate pannacotta

Crème Brulee' 13
Italian custard cream with caramelized brown sugar

Nutella Pizza 25



KIDS MENU

Margherita 12

Ham and Pineapple 14

Pepperoni Pizza 14

Penne Napoletana 12

Penne Pesto 13

Calamari and chips 13