GEMELLINI

$75PP - SHARING STYLE

ANTIPASTI

• FOCACCIA – FLUFFY PUGLIESE FOCACCIA, ROSEMARY SALT, OLIVE OIL

• FRITTO MISTO – FRESH SA SHALLOW-FRIED DUSTED BABY CALAMARI, PRAWNS, ZUCCHINI, BROADLEAF ROCKET, 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 AI FUNGHI – CREAMY MUSHROOM SAUCE, PORCINI, TRUFFLE OIL, GARLIC, THYME & PARMESAN

• GNOCCHI AL FORNO – NAPOLI SAUCE, BUFFALO MOZZARELLA, BASIL & PARMESAN COOKED IN WOOD-FIRED OVEN

SALADS

• ROCKET SALAD – ROCKET, SHAVED PARMESAN, SPANISH ONION, CHERRY TOMATOES

• MAMMA'S INSALATA – RADICCHIO, FENNEL, RED ONION, ORANGE, PARSLEY, CRUSHED WALNUTS, MUSTARD & LEMON DRESSING

** All dietary requirements can be catered for / 10% Service Surcharge for groups of 12 or more

GEMELLINI

$95PP - SHARING STYLE

ANTIPASTI

• FOCACCIA – FLUFFY PUGLIESE FOCACCIA, ROSEMARY SALT, OLIVE OIL

• 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 COOKED IN WOOD-FIRED OVEN

SECONDI & SIDES

• AGNELLO SCOTTADITO – ROMAN-STYLE CHARGRILLED LAMB CUTLETS, WOODFIRED CAPSICUM, ROAST POTATOES, SALMORIGLIO

• PESCE DEL GIORNO – CRISPY SKIN PAN SEARED MARKET FISH WITH CAPERS, PARSLEY, OLIVE OIL SAUCE

• ROAST POTATOES – GARLIC & ROSEMARY ROAST POTATOES

• TOSSED GREENS – BROCCOLINI, CAVOLO NERO & GREEN BEANS, TOSSED IN SICILIAN OLIVE OIL, GARLIC AND CHILLI

• ROCKET SALAD – ROCKET, SHAVED PARMESAN, SPANISH ONION, CHERRY TOMATOES

** All dietary requirements can be catered for / 10% Service Surcharge for groups of 12 or more