

## REVIEWS

# GEMELLI CUCINA BAR



010 591 4333

## BOOKINGS

**ADDRESS** Corner Main and  
Posthouse Street,  
Bryanston

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A trendy new Italian restaurant in Bryanston has exploded onto the scene and is on the way to becoming one of the top spots in the area.

Gemelli Cucina Bar opened at the end of October 2015 in the Posthouse Link Centre and has radically transformed the high profile space in the centre of Bryanston – this might explain in part why it has gained such a significant following so swiftly.



The furnishings and decorations of the restaurant are attractive and classy, with artistic black, gold and cream murals dominating. The murals were painted by Los Angeles-based street artists Cyrcle, who were flown out to do the piece. The Italian theme is continued on one of the walls by an outline of the boot of Italy. Most of the tables and seating are situated inside, but there is also an open air area.



Whenever I have dropped in at Gemelli, whether for lunch or for an after work drink or dinner, there is always a positive, buzzy vibe with lots of chatter. One of the waiters told me that the restaurant is typically full Monday to Sunday and not just on Friday and Saturday evenings. It's worth booking your table if you plan to stop by for a meal – the seating space inside is popular. On some occasions when I have dropped by the many groups of ladies seem to dominate the tables.



Gemelli's menu consists of starters, main courses, desserts and pasta. My friends and I had mains of Lasagna du Gemelli, West Coast Sole and Penne Alessandro. The portions were a decent size and each dish was accompanied by a salad – all received good ratings from us.



On the drinks front, this spot stocks spirits, beers, ciders, cocktails, soft drinks, juices, water, coffee and tea. I tried three of the cocktails. First of all, peach julep, made from Bulleit bourbon, fresh mint, peach syrup, fresh lemon juice and a dash of bitters. An awesome cocktail! Boulevardier, which is made of Bulleit bourbon, Aperol, sweet vermouth and bitters, is also a top drawer drink.



Gemelli's signature cocktail is the Lesotho Lady, which consists of Tanqueray gin, grapefruit juice, agave syrup, and Nederberg cuvée brut, all served in a miniature three-legged traditional black pot. Boy, that's a winner!

There are both local and Italian craft beers. I tasted the Beast of the Deep and a Super Bitter Italian craft beer, both of which yielded original flavours.

The wine list features white and red wines, rosé, sparkling wine and dessert wine.

Where? 13 Posthouse Link Centre, Corner Main and Posthouse Street, Bryanston.

When? Lunch – Monday to Sunday (12pm to 3:00pm, on Saturdays 3:30pm). Dinner – Monday to Saturday (5:30pm to 9:30pm). No dinner on Sunday.

Contact? 010 591 4333

by **Mad Hatter**