

GEMELLI

— LA FAMIGLIA PRIMA —

CHICCHETTI / SNACKS	
<p>Polpette di Agnello / Lamb Meatballs (N) Spicy Lamb. Tomato Sugo. White Bean Hummus. Sesame. Basil Oil</p>	90 ~
<p>Calamari Gemelli (GF) Falklands Calamari. Chorizo. Peri-Peri Butter. Spring Onion. Herb, Chilli & Lemon Pesto</p>	105 ~
<p>Glazed Chicken Thighs Soy & Lime Glaze. Sundried Tomato Pesto. Roasted Garlic Mayo</p>	80 ~
<p>Saldanha Bay Mussels (P)(N) Fennel. Garlic. Sesame. Coconut Oil Beurre Blanc. Parsley Oil. Ciabatta</p>	95 ~
<p>Gamberetti / Prawn Tails (P)(N) Smoked Tomato & Basil Salsa. Avocado Mousse. Lemon Aioli</p>	120 ~
<p>Pork Belly Springrolls Minced Pork. Spring Onion. Spicy Braised Cabbage. Soy Dressing</p>	78 ~
<p>Arancini (V) Arborio Riso. Local Mushrooms. Zucchini. Parmigiano. Smoked Mozzarella. Romesco. Aioli</p>	78 ~
<p>Beetroot, Pear & Fig Tartlet (V)(N) Roasted Seasonal Beets. Preserved Pear. Weltevrede Fig Jam. Gorgonzola Crema. Salty Candied Walnuts. Butter Pastry</p>	75 ~
PRIMI PIATTI / APPETISERS	
<p>Antipasto di Gemelli (N) - (Serves 2) Bresaola. Mortadella. Prosciutto. Chorizo. Fior di Latte Mozzarella. Mostarda di Frutta. Herb Pesto. Tomato & Kalamata Olive Salad. Cannellini Bean Hummus</p>	225 ~
<p>Tartara di Tonno (P) Tuna Tartare. Spring Onion. Chive Aioli. Avocado. Cucumber. Pickled Jalapeño. Ciabatta Toast</p>	135 ~
<p>Insalata Gemelli / Gemelli House Salad (V)(N)(GF) Fresh Picked Greens. Marinated Rosa Tomatoes & Olives. Pickled Onion. Cucumber. Zucchini. Danish Feta. Seasonal Avocado. Seed Selection. Balsamic Vinaigrette Additional Chargrilled Beef Fillet – R79</p>	95 ~
<p>Insalata Invernale / Winter Salad (V) Crisp Greens. Whipped Feta. Roasted Aubergine. Butternut Squash. Quinoa. Dukkah Spiced Almonds. Yoghurt Hummus Dressing Additional Franschoek Smoked Salmon Trout – R59</p>	125 ~
<p>Cauliflower Butternut Soup (V)(GF) Roasted Butternut Squash. Cauliflower. Leek. Coconut Cream. Cumin</p>	79 ~

PASTA E RISOTTI D'AUTORE / SIGNATURE

Also Available In Family-Sized Portions

(GLUTEN FREE PASTA OPTIONS AVAILABLE)

Carciofi, Pepe e Limone (V) Marinated Artichokes. Sofrito. Lemon Zest. Black Pepper. Ciabatta Crumbs. Basil. E.V. Olive Oil. Parmigiano	105 ~
Calamari e Chimichurri (P) Spaghetti. Calamari. Chorizo. Peppers. Sofrito. Rosa Tomato. Chimichurri Pesto	169 ~
Rigatoni con Chorizo e Gamberi Rigatoni. Prawn Tails. Sofrito. Spanish Chorizo. Smoked Paprika. Harissa Paste. White Wine. Tomato. Pancetta Crumb	175 ~
Ravioli di Gemelli (P) Lango Tails. Cream Cheese. Mushroom. Shellfish Crema. Herb Oil	189 ~
Black Pepper Gnocchi (V)(N) Potato Gnocchi. Local Mushroom. Roasted Squash. Gorgonzola Crema. Toasted Pine Nuts	155 ~
Penne Alessandro Penne Rigate. Smoked Chicken. Prawn Tails. Roasted Garlic. Prosecco. Pepper. Grain Mustard Cream. Pecorino	155 ~
Ragu di Agnello / Lamb Ragu Gemelli Pasta. Braised Lamb Shoulder. Olives. Goat's Chevin. Aubergine. Tomato. Beurre Blanc. Squash Mousse	150 ~
Linguine Di Mare / Shellfish Linguine (P) Linguine. Prawn Tails. Saldanha Bay Mussels. Clams. Calamari. Tomato Base. Herb Cream. Rosa Tomato	195 ~
Risotto alla Luna di Miele / 'Honeymoon' Risotto (V) Carnaroli Riso. Prawn Tails. Shellfish Stock. Roasted Onion & Garlic. Rosa Tomato. Parsley Oil	185 ~
Risotto a la 'Paella' Spagnolo Carnaroli Riso. Saffron Oil. Prawns. Baby Clams. Squid. Chorizo. Mussels. Smoked Paprika. Roasted Garlic. Peas. Parmigiano	219 ~
Risotto di Zucca e Pinoli (V)(N) Carnaroli Riso. Butternut & Pumpkin. Confit Onion. Leek. Pine Nut. Crispy Capers. Salted Pumpkin Seeds	149 ~

PASTA E RISOTTI CLASSICO / CLASSIC

Also Available In Family-Sized Portions

Your choice of: Penne Rigate. Gemelli. Linguine. Rigatoni. Spaghetti. Egg Tagliatelle. (GLUTEN FREE PASTA OPTIONS AVAILABLE)

<p>Pomodoro (V) Rosa Tomato. Garlic. Napolitana. Basil. Fior di Latte Mozzarella. Parmigiano</p>	90 ~
<p>Arrabbiata (V) Rosa Tomato. Garlic. Napolitana. Basil. Chilli. Parmigiano</p>	85 ~
<p>Puttanesca Olive. White Anchovy. Capers. Rosa Tomato. Napolitana. Chilli. Basil</p>	95 ~
<p>Pesto (V)(N) Basil & Parsley Pesto. Pine Nuts. Parmigiano. Pangrattato</p>	109 ~
<p>Amatriciana Pancetta Coppata. Sofrito. Black Pepper. Red Chilli. Tomato Sugo. Parmigiano</p>	115 ~
<p>Ragu di Bologna Lean Beef. Pork Sausage Meat. Sofrito. Red Wine. Tomato Sugo. Roasted Garlic. Grana Padano</p>	110 ~
<p>Carbonara di Gemelli Pancetta Coppata. Sofrito. Egg Yolk. Cream. Grana Padano. Pancetta Crumb. Parsley Oil (Please Ask For Traditional If Preferred)</p>	110 ~
<p>Aglione. Olio. Pepperoncino (V) Garlic. E.V. Olive Oil. Chilli. Grana Padano. Parsley. Additional Chorizo Sausage – R125 Additional Prawn Tails – R179 (P)</p>	82 ~
<p>Lasagne di Gemelli (V) Egg Lasagne. Beef & Pork Sausage Ragu. Leek Béchamel. Salami Milano. Smoked Mozzarella. Parmigiano. Rocket Salad Served with a Gemelli House Side Salad (N)</p>	175 ~
<p>Risotto ai Funghi (V) Carnaroli Riso. Porcini. Local Mushrooms. Porcini Stock. Parmigiano. Parsley & Truffle Oil</p>	162 ~

SECONDI / MAIN COURSES

Filletto di Manzo / Beef Fillet Aged Beef Fillet. Parmesan & Roasted Onion Crema. Mustard Seed Jus. Garlic Potato Puree. Rocket Salad. Parmesan Crisp	270 ~
Dry-Aged Beef Cut (Please Enquire With Your Waitron For The Cut Of The Day) Seasonal Green Vegetable Selection. Duck Fat Potatoes. Grain Mustard & Tarragon Sauce	SQ ~
Agnello / Lamb Lamb Rump. Porcini & Spinach Risotto. Peas. Parsley Butter. Goat's Feta & Crème Fraiche. Mint & Oregano Chimichurri	285 ~
Pancetta di Maiale / Pork Belly (N) White Wine Braised Belly. Soy Glaze. Sesame. Garlic Potato Puree. Spicy Cabbage. Cauliflower & Broccoli. Aioli. Champagne Crema	250 ~
Melanzane Parmigiano (V) Slow Roasted Aubergine. Tomato Ragu. Corn Chips. Leek Béchamel. Smoked Mozzarella. Parmigiano Served with a Gemelli House Side Salad (V)(N)	165 ~
Pollo Gemelli / Gemelli Chicken Pancetta. Chicken Breast. Olive & Cured Pepper Stuffing. Butternut Mousse. Potato Puree. Onion & Pancetta Crumble. Mustard Seed Jus	195 ~
Spicy Half Chicken (P)(N) Free-Range Sous Vide Chicken. Garlic & Chilli Marinade. Duck Fat Potatoes. Ensalada Rustica	195 ~
Norwegian Salmon (P)(N) Seared Salmon Fillet. Quinoa. Baby Spinach & Cauliflower Salad. Pickled Fennel. Lemon Beurre Blanc. Almond & Crispy Caper Crumb	269 ~
Pesce & Gamberi (P) (Please Enquire With Your Waitron For The Fish Of The Day) Linefish. Grilled Prawns. Roasted Garlic & Tomato Butter. Broccoli Puree. Peri-Peri Oil Potatoes. Ensalada Rustica	SQ ~

CONTORNO / SIDES

Duck Fat Baby Potatoes _____	32 ~
Roasted Garlic & Parmesan Potato Purée _____	35 ~
Gemelli House Side Salad _____	40 ~
Ensalada Rustica _____	35 ~
Polenta Fritta / Fried Polenta Cubes _____	32 ~
Seasonal Vegetable Sauté _____	35 ~
Squash Purée _____	35 ~
Seasonal Broccoli. Chilli. Garlic Oil _____	35 ~
Buttered Tagliatelle / Linguine. Parsley Oil & Parmigiano _____	40 ~
Corn & Tomato Risotto Side _____	60 ~
Porcini Risotto Side _____	70 ~

DOLCE / DESSERTS

Warm Chocolate Brownie (N)(GF) 70% Dark Chocolate. Almond. Date. Praline. Amaretto Custard. Vanilla Gelato	85 ~	Gemelli Signature Almond Nougat Cheesecake (N) Baked Almond Cheesecake. 1701 Almond Nougat. Cranberry. Meringue. Biscuit Crumb. Almond Gelato	89 ~
Tiramisu Trifle Oreo Chocolate Crumb. Espresso Syrup. Mascarpone Mousse. Dehydrated Coffee Cake. Coffee Custard	70 ~	Apple & Apricot Frangipane Tart (N) Butter Pastry. Apple. Dried Apricot. Almond. Maple Custard. Frozen Vanilla Yoghurt	79 ~
Yoghurt Panna Cotta (GF) Vanilla Yoghurt Cream. Lemon Sorbet. Rosewater Jelly. Poppy Seed Meringue	72 ~	Sticky Toffee Pudding Toffee Soaked Sponge. Ginger. Maple Custard. Fig Preserve. Vanilla Gelato	85 ~
Ciocolato³ / (N)(GF) Milk Chocolate Cake. Hazelnut Ganache. Dulce de Leche. Hibiscus. White Chocolate Ice Cream	89 ~	Crème Brûlée Vanilla. Cinnamon & Orange Zest Custard. Chocolate Orange Biscotti. Strawberry Sorbet	76 ~

BIRRA / BEER
Craft Beers

Steph Weiss (500ml) _____	67.00 ~
Beast Of The Deep (500ml) _____	67.00 ~
Unfiltered Lager (500ml) _____	67.00 ~

Local Craft Beers

CBC Krystal Weiss (440ml) _____	58.00 ~
Citizen Alliance Amber Ale (440ml) _____	58.00 ~
Jack Black Lager (330ml) _____	42.00 ~

On Tap

Stella Artois (330ml) _____	45.00 ~		Stella Artois (500ml) _____	60.00 ~
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L A C U C I N A M O D E R N A I T A L I A N A