

APPETIZERS

SOUP OF THE DAY 6

CAESAR SALAD 7
WITH WHITE ANCHOVIES 9

ROASTED BEET SALAD 8
GORGONZOLA , MARCONA ALMONDS

ASPARAGUS SALAD 9
SHAVED PARMESAN, TRUFFLE VINAIGRETTE

DUCK BREAST SALAD 10
HARICOT VERTES, BABY ARUGULA,
HAZELNUT VINAIGRETTE

NICOISE STYLE CALAMARI SALAD 9
POTATO, RED PEPPER, BLACK OLIVE

PISSALADIERE 9
TARTE OF CARAMELIZED ONIONS, NICOISE
OLIVES, WHITE ANCHOVIES

MUSSELS 9
SAUTEED IN TOMATO, GARLIC, WHITE WINE

VITELLO TONNATO 12
BRAISED VEAL CHEEK, TUNA TARTARE,
TONNATO SAUCE

SNAIL FRICASEE 10
BRANDADE, PARSLEY - TARRAGON EMULSION

CHEESE

THREE 12 FIVE 16
SELECTION OF ARTISINAL AND FARMHOUSE

TASTING

FIVE COURSE 40
CHEF SELECTION

ENTREES

SPINACH AND RICOTTA RAVIOLI 14
TOMATO BASIL CREAM SAUCE

ORECCHIETTE 15
MIXED VEGETABLES, PESTO SAUCE

CHEESE TORTELLINI 15
PROSCIUTTO, PEAS, PARMESAN CREAM SAUCE

GEMELLI 17
LAMB BOLOGNESE, MERGUEZ, BROCCOLI RABE

PAPPARDELLE 18
BRAISED RABBIT, CERIGNOLA OLIVES, SPINACH

CANNELLONI 22
SHRIMP AND CRAB, ZUCCHINI, TOMATO-FENNEL JUS

CHICKEN BREAST 18
CREAMY PARMESAN POLENTA, PIPERADE

STEAK FRITES 27
NEW YORK STRIP, FRENCH FRIES, GREEN PEPPERCORN SAUCE

SALMON 18
RATATOUILLE , PUTTANESCA SAUCE

SEA SCALLOPS 27
CORN AND ASPARAGUS RISOTTO, ARUGULA PESTO

ALL OF OUR FOOD AT GEMELLI IS PREPARED TO ORDER WITH
GREAT CARE. RELAX AND ENJOY YOURSELF.

20% gratuity is included for parties of 6 or more

