

## Aperitivi e Drinks

|   |      |
|---|------|
| Lemon Lime and Bitters                      | 7.9  |
| Aperol Spritz, Campari Spritz               | 15.9 |
| Aperol Soda, Campari Soda                   | 14.9 |
| Negroni                                     | 16.9 |
| Negroski (Vodka instead of Gin)             | 16.9 |
| Negroni Sbagliato (Prosecco instead of Gin) | 16.9 |
| Gin Tonic                                   | 10.9 |
| Jack Daniels and Cola                       | 10.9 |
| Johnnie Walker and Cola                     | 10.9 |
| Vodka Ice Tea                               | 11.9 |
| Campari Orange, Martini Orange              | 14.9 |
| Martini Espresso                            | 17.9 |

## Sparkling Wines

|  |    |    |
|--|----|----|
| Prosecco di Gemma (King Valley's, Australia) | 11 | 32 |
|--|----|----|

## Bianchi - White Wines/Rose

|  |      |      |
|--|------|------|
| House White - Chardonnay (Morningson, Australia) | 9.5  | 27.9 |
| Sauvignon Blanc (Malborough, New Zealand)        | 10.5 | 32.9 |
| Pinot Grigio (Abruzzo, Italy)                    | 11.5 | 37.9 |
| Moscato D'Asti (Piemonte, Italy) - Sweet         | 9.5  | 29.9 |
| Rose (Basilicata, Italy)                         | 9.5  | 29.9 |

## Rossi - Red Wines

|   |      |      |
|---|------|------|
| House Red- Shiraz (Morningson, Australia)   | 9.5  | 28.9 |
| Chianti (Toscana, Italy)                    | 11.5 | 34.9 |
| Montepulciano (Abruzzo, Italy)              | 11.5 | 37.9 |
| Sangiovese (Toscana, Italy)                 |      | 37.9 |
| Cabernet Savignon (Clare Valley, Australia) | 9.5  | 29.9 |
| Pinot Noit (Yarra Valley, Australia)        |      | 45.9 |
| Barolo (Piedmont, Italy)                    |      | 95   |

## Birre

|  |      |
|--|------|
| Peroni Leggera (Lazio, Italy)          | 9.5  |
| Peroni (Lazio, Italy)                  | 9.5  |
| Menabrea (Piemonte, Italy)             | 10.9 |
| Messina (Sicilia, Italy)               | 11.5 |
| Moretti (Friuli-Venezia Giulia, Italy) | 10.9 |

## Bibite - Drinks

|  |     |
|--|-----|
| Italian Sparkling Mineral Water 500ml        | 8.9 |
| Coke, Coke Zero or Sprite 375ml              | 3.9 |
| Chinotto, Limonata, Aranciata San Pellegrino | 5.9 |
| Italian Ice Tea (Lemon or Peach)             | 4.9 |
| Fruit Juice (Apple or Orange)                | 4.9 |

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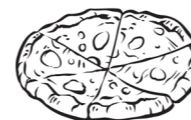
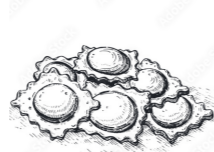
# Gemma

simply italian

## Pizza & Gnocchi Bar

183 Elgin Street, Carlton 3053  
Ph: 9349 2835

Dinner - Open from 5pm  
Lunch - Open for Functions and Special Days



Special Dishes of the day - Scan to Find out More!

## Valentine's Day Special

2 for 1 Limoncello Spritz

\$19.5



Please note Wednesday Pizza Special is only available for takeaway on Valentine's Day

## Dolci

|   |      |
|---|------|
| Homemade Tiramisù   | 12.9 |
| Nonna's traditional tiramisù made with Savoiardi, coffee and mascarpone cheese. |      |
| Pannacotta (gluten free) - NEW  | 11.9 |
| Cooked confit cream with mixed berry sauce                                      |      |
| Assorted Gelati (three scoops)  | 10.9 |
| vanilla, pistacchio, chocolate  |      |
| Calzoncino Nutella  | 14.9 |
| Served with a scoop of vanilla ice cream.                                       |      |
| Affogato Al Caffè   | 12.9 |
| Vanilla ice cream soaked in espresso coffee with Frangelico liquor              |      |
| Pastiera Napoletana (Baked Ricotta cheese cake)                                 | 14.9 |
| Served with a scoop of pistacchio ice cream                                     |      |

## Caffè

|                       |     |
|-----------------------|-----|
| Espresso              | 3.5 |
| Espresso Corretto     | 7.9 |
| Cappuccino            | 4.9 |
| Flat White            | 4.9 |
| Latte                 | 4.9 |
| Long Black            | 4.5 |
| Soy Latte             | 4.9 |
| Soy Cappuccino        | 4.9 |
| Chai Latte            | 4.9 |
| Italian Hot Chocolate | 4.9 |
| Tea                   | 3.5 |
| Babycino              | 2.9 |

## Digestivi

|   |     |
|---|-----|
| Vecchio Amaro del Capo, Averna, Sambuca, Montenegro, Ramazzotti, FernetBranca, Limoncello, Amaretto, Grappa, Jameson, JackDaniel's, Frangelico, Jägermeister, Baileys, Khalua | 8.9 |
|---|-----|

Please note: 1% credit card fee | 10% on public holidays

## Bruschette

|   |      |
|---|------|
| <b>Tomato Bruschetta</b> - homemade bread (vegan)   | 15.9 |
| + Whole buffalo mozzarella - 125g                   | 6.9  |
| <b>Mixed Board of 3 Bruschette</b> - homemade bread | 17.9 |
| Fresh Tomato, Basil, and Garlic (veg)               |      |
| Prosciutto San Daniele, fiordilatte mozzarella      |      |
| Italian Porcini Mushroom and Truffle oil (veg)      |      |
| + Whole buffalo mozzarella - 125g                   | 6.9  |

## Gemma's Boards

|  |      |
|--|------|
| <b>Salumi Board (meat)</b>                                   | 20.9 |
| Prosciutto San Daniele, Soppressa Calabrese                  |      |
| + Whole buffalo mozzarella Campana- 125g                     | 6.9  |
| <b>Formaggi Board (veg)</b>                                  | 16.9 |
| (Gorgonzola DOP, Grana Padano DOP, Bocconcini di Mozzarella) |      |
| + Whole buffalo mozzarella Campana - 125g                    | 6.9  |

## Antipasti - Starters

|   |      |
|---|------|
| <b>Garlic and Onion Focaccia (veg) - NEW</b>  | 11.9 |
| Extra virgin olive oil, garlic, onion, oregano and rosemary.                          |      |
| <b>Plain Garlic Focaccia (veg)</b>  | 10.9 |
| Extra virgin olive oil, garlic, oregano and rosemary.                                 |      |
| <b>Cheese and Olives Focaccia (veg)</b>   | 12.5 |
| Extra virgin olive oil, garlic, oregano, parmigiano, olives                           |      |
| <b>Bufala Caprese (veg)</b>   | 16.9 |
| Mozzarella di bufala Campana served with fresh tomato, basil, extra virgin olive oil. |      |
| <b>Olive al Vino Rosso (veg)</b>  | 7.9  |
| Kalamata olives warmed in Chianti red wine, garlic, chilly sauce                      |      |
| ***ATTENZIONE: Olives may contains pits***  |      |

## Insalate - Salads

|  |      |
|--|------|
| <b>Green Salad (veg)</b>   | 14.9 |
| Mixed salad leaves, roasted capsicum, red onion, fresh tomatoes, Modena balsamic vinegar.                                  |      |
| <b>Rucola e Pere (veg)</b>   | 16.9 |
| Rocket, pears, fresh tomatoes, walnuts, Modena balsamic vinegar, extra virgin olive oil, parmigiano Grana DOC              |      |
| <b>Ai Carciofi (veg)</b>   | 16.9 |
| Mixed salad leaves, artichokes, walnuts, fresh tomatoes, extra virgin olive oil, Modena balsamic vinegar, Grana Padana DOC |      |
| + Whole buffalo mozzarella Campana - 125g  | 6.9  |

## Pizze di Gemma

|  |              |
|--|--------------|
| <b>Queen Margherita (veg)</b>  | 18.9         |
| San Marzano tomato sauce, fiordilatte mozzarella, fresh basil, extra virgin olive oil.                                       |              |
| + Hand torn Buffalo Mozzarella 4.9   |              |
| <b>Napoletana</b>  | 20.9         |
| San Marzano tomato sauce, fiordilatte mozzarella, anchovies, black pitted olives, capers, oregano *olives may contains pits* |              |
| + Hand torn Buffalo Mozzarella 4.9   | + Prawns 6.9 |
| <b>San Daniele</b>   | 24.9         |
| San Marzano tomato sauce, fiordilatte mozzarella, prosciutto San Daniele, rocket, extra virgin olive oil                     |              |
| + Hand torn Buffalo Mozzarella 4.9   |              |

## Pizze e Calzoni

|   |      |
|---|------|
| <b>Peppino</b>  | 22.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, Italian sausages, porcini mushrooms, mixed mushrooms, truffle oil, onion. |      |
| + Hand torn Buffalo Mozzarella 4.9  |      |
| <b>Messicana - NEW</b>  | 22.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, mild salami, onion and olives.  |      |
| + Hand torn Buffalo Mozzarella 4.9  |      |
| <b>Capricciosa</b>  | 22.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, ham, olives, mushrooms, artichokes. *olives may contains pits*            |      |
| + Hand torn Buffalo Mozzarella 4.9  |      |
| <b>Cacciatore</b>   | 22.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, salame soppressa calabrese, capsicum                                      |      |
| + Hand torn Buffalo Mozzarella 4.9  |      |
| <b>Calabrese</b>  | 22.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, spicy 'nduja salame, rocket, extra virgin olive oil                       |      |
| + Hand torn Buffalo Mozzarella 4.9  |      |
| <b>Porcellina</b>   | 23.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, ham, soppressa, Italian sausages, truffle oil                             |      |

## Pizze Vegetariani

|   |      |
|---|------|
| <b>Vegetariana (veg)</b>  | 20.9 |
| San Marzano tomato sauce, fiordilatte mozzarella, mushroom, capsicum, onion, olives |      |
| <b>Porcini (White) (veg)</b>  | 22.9 |
| Fiordilatte mozzarella, Italian porcini mushroom, mixed mushrooms, truffle oil.     |      |
| + Salami Sopressa 2.9   |      |
| + Hand torn Buffalo Mozzarella 4.9  |      |

## Handmade Gnocchi - Gluten Free

(90% Royal blue & Desiree potatoes, 10% gluten-free flour)

|  |      |
|--|------|
| <b>Gnocchi w Pear and Gorgonzola (veg, gf) - NEW</b>   | 26.9 |
| Traces of pear and gorgonzola cooked in creamy Grana Padano DOC sauce, topped with walnuts                                     |      |
| <b>Gnocchi Ragù Napoletano (meat, gf)</b>  | 27.9 |
| Pork and beef cuts melted with onion in Chianti red wine and slow cooked in San Marzano tomato sauce, Grana Padano DOC, basil. |      |
| <b>Gnocchi Alla Norcina (meat, gf)</b>   | 27.9 |
| Italian sausages melted with onion in Pinot Grigio white wine, slow cooked in milk, served in a creamy Grana Padano DOC sauce. |      |
| <b>Gnocchi Sorrentina (veg, gf)</b>  | 26.9 |
| Cherry tomato sauce, fiordilatte mozzarella, fresh basil baked in oven   |      |

## Other Pasta

|  |      |
|--|------|
| <b>Spaghetti Allo Scoglio - Campania (seafood)</b>   | 32.9 |
| Prawns, clams, mussels, squids, cherry tomato sauce, parsley   |      |
| <b>Spaghetti Carbonara - Lazio (meat)</b>  | 26.9 |
| Guanciale, egg, Grana Padano DOC, black pepper   |      |
| <b>Pappardelle Ragu Bolognese (meat)</b>   | 27.9 |
| Pork and beef cuts melted with onion in Chianti red wine and slow cooked in San Marzano tomato sauce, Grana Padano DOC, basil  |      |
| <b>Ravioli Ai Funghi (veg) - NEW</b>   | 29.9 |
| Homemade Ravioli w Porcini and Mixed mushroom with onion slow cooked in Greco Fiano white wine, Grana Padano, Doc, Truffle oil |      |
| <b>Penne Siciliana (veg) - NEW</b>   | 26.9 |
| Diced roasted eggplant in a tomato base sauce, hint of chilli, topped with fresh hand torn fior di latte mozzarella            |      |
| <b>Penne Vodka e Gamberi (seafood) - NEW</b>   | 27.9 |
| Shrimps simmered with tomatoes, cooked with vodka and cream  |      |
| <b>Risotto Ai Porcini (veg, gf)</b>  | 27.9 |
| Porcini, mixed mushrooms, gorgonzola, parmigiano, truffle oil, parsley, traces of onion  |      |

## Vegan

|   |      |
|---|------|
| <b>Tomato Bruschetta - starter</b>  | 15.9 |
| <b>Garlic and Onion Focaccia - starter</b>  | 11.9 |
| Extra virgin olive oil, garlic, oregano and rosemary.   |      |
| <b>Gnocchi Puttanesca (vegan, gf)</b>   | 26.9 |
| Homemade gluten free gnocchi in a tomato sauce w eggplant, mushrooms, capsicum and hint of chilli |      |
| <b>Penne Arrabiatta (vegan) - NEW</b>   | 24.9 |
| Red Napoli sauce with garlic and chilli, topped with parsley                                      |      |
| <b>Pizza alla Romana (vegan) - NEW</b>  | 19.9 |
| San Marzano tomato sauce, eggplant, mushroom, roast capsicum                                      |      |

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Check out the photos of the dishes on our insta!

Want to a specific dish on the menu? Send us a DM on Insta!