

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
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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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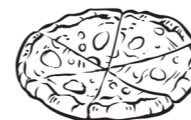
Gemma

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!

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	

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

Bruschette

Tomato Bruschetta - homemade bread (vegan)	15.9
+ Whole buffalo mozzarella - 125g	6.9
Mixed Board of 3 Bruschette - 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

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

Antipasti - Starters

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

Insalate - Salads

Green Salad (veg)	14.9
Mixed salad leaves, roasted capsicum, red onion, fresh tomatoes, Modena balsamic vinegar.	
Rucola e Pere (veg)	16.9
Rocket, pears, fresh tomatoes, walnuts, Modena balsamic vinegar, extra virgin olive oil, parmigiano Grana DOC	
Ai Carciofi (veg)	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

Queen Margherita (veg)	18.9
San Marzano tomato sauce, fiordilatte mozzarella, fresh basil, extra virgin olive oil.	
+ Hand torn Buffalo Mozzarella 4.9	
Napoletana	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
San Daniele	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

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

Pizze Vegetariani

Vegetariana (veg)	20.9
San Marzano tomato sauce, fiordilatte mozzarella, mushroom, capsicum, onion, olives	
Porcini (White) (veg)	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)

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

Other Pasta

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

Vegan

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