

ANTI PASTI

HAND BATTERED MOZZARELLA AND FRESH EGGPLANT STICKS, MARINARA SAUCE	9
BEEF TRI TIP TARTARE, SHAVED RED ONION, CURED EGG YOLK, BREAD CRISPS	12
BAKED CHICKEN WINGS DIAVOLO, CELERY BLUE CHEESE	9
CRUDITÉS, HOUSE GARDEN VEGETABLES, GREEN GODDESS	11
ROASTED GARLIC AND PARMESAN BREADSTICKS, BASIL JALAPEÑO PESTO, MARINARA	8
GRISSINI, CRISPY BREADSTICK, TRUFFLE BUTTER, PROSCIUTTO	13
PASTA FAZOLE	6
GRILLED LEEKS, TOASTED PINE NUTS, LEMON, GOAT CHEESE	9
TODAY'S CRUDO	12

SALADS

CHOPPED ANTIPASTI SALAD, CLASSIC ITALIAN VINAIGRETTE, SALAMI, ARTICHOKE, TOMATOES, GREEN ONIONS	12
GEMELLE "CAESAR" OF ESCAROLE AND BOK CHOY, ANCHOVY-LIME VINAIGRETTE, GRANA PADANO CHEESE	9
CELERY ROOT CARPACCIO, APPLE CIDER-WALNUT VINAIGRETTE, PARMIGIANO REGGIANO, SPICED WALNUTS	9
ARUGULA, OLIVE OIL, GRILLED LEMON, SHAVED PARMESAN	9
RED ENDIVE AND ROASTED FENNEL, ANCHOVIE-DATE VINAIGRETTE, PARMESAN REGGIANO	10
QUINOA WITH CHARRED SQUASH, WILD MUSHROOM, CHILI HONEY LEMON VINAIGRETTE, PESTO, SOFT EGG	12

SALUMI

18 MONTH PROSCIUTTO, FINOCCHINOA SALAMI, MORTADELLA	<i>Affetatti Picolo</i>	12
	<i>Affetatti Grande</i>	18
18 MONTH PROSCIUTTO WITH GARDEN FIGS, LEMON, EXTRA VIRGIN OLIVE OIL		19

PASTA

CANNELLINI BEAN-JALAPEÑO PESTO RAVIOLI, RABBIT-RATTLESNAKE SAUSAGE, BROWN BUTTER, GRILLED LEMON	12
FETTUCCINI, CRISPY CHICKEN, "ALFREDO", CELERY GREENS	14
RICOTTA GNOCCHI, SAUSAGE-TOMATO RAGÙ	16
GEMELLE CACIO E PEPE	12
SPAGHETTI POMODORO	15
FETTUCINI WITH PORK RAGU	19
TODAY'S PASTA	MKT

PIZZA

MARGHERITA: SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE, CLIPPED BASIL, OLIVE OIL	14
HOUSE: PEPPERONI, PICKLED JALAPEÑO, LOCAL HONEY DRIZZLE	12
BOOMTOWN: BABY PORTOBELLO, HEN OF THE WOODS, TALLEGGIO, FRESH BLACK TRUFFLE, PARSLEY SALAD	14
T'S PIE: RABBIT-RATTLESNAKE SAUSAGE, PEPPERONI, HAMBURGER, COUNTRY HAM	14
AUTUMN: CARAMELIZED LEEKS, BUTTERNUT SQUASH, CRISPY KALE, FONTINA,	13
PROSCIUTTO, POTATO, EGG	13

HOUSE DINNER

WHOLE ROASTED BRANZINO, LEMON, HERBS	37
PRESERVED LEMON AND GARLIC CHICKEN, CRISPY PARMIGIANO REGGIANO POTATOES, GARDEN VEGETABLES	<i>Half Chicken</i> 22 <i>Full Chicken</i> 32

DAILY SPECIALS

MONDAY: LASAGNA, EGGPLANT PARMESAN	15
TUESDAY: GRILLED OCTOPUS, POTATO SALAD, OLIVES, PANCETTA AIOLI	28
WEDNESDAY: CHILE RUBBED LAMB CHOPS, GNOCCO ALLA ROMANO	25
THURSDAY: CHIANINA BEEF SKIRT STEAK, CHARRED ONION	27
FRIDAY: CRISPY SALMON, 3 BEAN RAGU, CRISPY WINTER GREENS	25
SATURDAY: 42OZ BISTECCA ALLA FIORENTINA	90
SUNDAY: SEARED PORK OSSO BUCO, SOFT POLENTA, PARSLEY CITRUS SALAD	27

DESSERTS

MEYER LEMON SEMIFREDDO WITH FRESH SUMMER BERRIES	11
BUTTERSCOTCH BUDINO, CARAMEL, MEDITERRANEAN SALT	10
CHOCOLATE GELATO	7
POACHED PEAR WITH HONEY, GINGER, CINNAMON	9
TODAY'S CHEESECAKE	10
VANILLA AFOGATO	9
SHAKERATO	6

COCKTAILS

APEROL SPRITZ FROZEN OR TRADITIONAL <i>Aperol, Club Soda, Prosecco</i>	10
LIMONCELLO SPRITZ <i>Limoncello, Prosecco, Club Soda</i>	10
SGROPPINO AL LIMONE <i>Lemon Sorbet, Dry Lambrusco</i>	11
BELLINI <i>Peach Sorbet, Prosecco</i>	11
SEASON OF THE WITCH <i>Strega, Lemon, Simple, Basil</i>	12
BITTER, SWEET <i>Tequila, Campari, Lime, Grapefruit, Honey</i>	12
PINK NEGRONI <i>Gin, Aperol, Dolin Blanc</i>	13
ROMA <i>Whiskey, Fernet, Orange Bitters</i>	13
MILANESE MORNING <i>Cold Brew, Rye, Demerara, Ramazzotti</i>	13

BEER

	16oz / 64oz / 750ML
ACE ROSÉ <i>Cider, 5.0%, California</i>	8 / 30
MARTIN HOUSE BREWING, TRUE LOVE <i>Raspberry Sour, 5.2%, Texas</i>	7 / 26
WILD ACRE, RANCH PILS <i>Light Pilsner, 4.8%, Texas</i>	7 / 26
MICHELOB ULTRA <i>Domestic, 4.2%, Missouri</i>	6 / 22
PERONI NASTRO AZZURO <i>Pale Lager, 5.1%, Italy</i>	7 / 26
KARBACH, LOVE STREET <i>Kolsch, 4.9%, Texas</i>	7 / 26
FUNK WORKS <i>Saison, 6.8%, Colorado</i>	8 / 30
REAL ALE, PINSETTER <i>Red Ale, 5.4%, Texas</i>	7 / 26
TUPP'S <i>Pale Ale, 5.5%, Texas</i>	8 / 30
DEEP ELLUM, EASY PEASY <i>India Pale Ale, 5.2%, Texas</i>	8 / 30
WILD ACRE, BILLY JENKINS <i>Bock, 5.2%, Texas</i>	7 / 26
JESTER KING, DAS WUNDERKIND! BLEND 22 <i>Farmhouse Ale, 4.5%, Texas</i>	/ 32

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CHEF / OWNER: TIM LOVE

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