

## ANTI PASTI

18 MONTH PROSCIUTTO, FINOCCHINOA SALAMI, MORTADELLA	<i>Affetatti Picolo</i>	13
	<i>Affetatti Grande</i>	19
18 MONTH PROSCIUTTO, BURRATTA BASIL, OLIVE OIL		14
FRIED BABY ARTICHOKEs, LEMON AND PARMESAN		14
HAND BATTERED MOZZARELLA AND FRESH EGGPLANT STICKS, MARINARA SAUCE		10
BEEF TRI TIP TARTARE, SHAVED RED ONION, CURED EGG YOLK, BREAD CRISPS		13
CRUDITÉS, HOUSE GARDEN VEGETABLES, GREEN GODDESS		12
ROASTED GARLIC AND PARMESAN BREADSTICKS, BASIL JALAPEÑO PESTO, MARINARA		9
GRISSINI, CRISPY BREADSTICK, TRUFFLE BUTTER, PROSCIUTTO		14
GRILLED LEEKS, TOASTED PINE NUTS, LEMON, GOAT CHEESE		10
TODAY'S CRUDO		13

## PIZZA

MARGHERITA: SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE, CLIPPED BASIL, OLIVE OIL		17
HOUSE: PEPPERONI, PICKLED JALAPEÑO, LOCAL HONEY DRIZZLE		18
BOOMTOWN: BABY PORTOBELLO, HEN OF THE WOODS, TALLEGGIO, FRESH BLACK TRUFFLE, PARSLEY SALAD		19
T'S PIE RABBIT RATTLESNAKE SAUSAGE PEPPERONI, HAMBURGER, COUNTRY HAM		18
SPRING: ITALIAN ASPARAGUS, SPRING ONION, GOAT CHEESE, LEMON ZEST		17
MAKE YOUR OWN (4 INGREDIENTS)		18

## SALADS

CHOPPED ANTI PASTI SALAD, CLASSIC ITALIAN VINAIGRETTE, SALAMI, ARTICHOKEs, TOMATOES, GREEN ONIONS		13
GEMELLE "CAESAR" OF ESCAROLE AND BOK CHOY, ANCHOVY-LIME VINAIGRETTE, GRANA PADANO CHEESE		10
ARUGULA, OLIVE OIL, GRILLED LEMON, SHAVED PARMESAN		11
ROASTED BABY CARROTS, CHILI SPICED YOGURT, CRUSHED PISTACHIOS, FRESH HERBS		12
QUINOA WITH GARDEN VEGETABLES, CHILI HONEY LEMON VINAIGRETTE, PESTO, SOFT EGG		13

## PASTA

BUCATINI AMATRICIANA, GUANCIALI, RED ONION, TOMATO, PARSLEY		18
FETTUCCINI, CRISPY CHICKEN, "ALFREDO", CELERY GREENS		22
RICOTTA GNOCCHI, SAUSAGE-TOMATO RAGÙ		17
GEMELLE WITH BASIL-PISTACHIO PESTO		16
FETTUCINI WITH PORK RAGU		20
SPAGHETTI AL LIMON		16
BAVETTE CACIO E PEPE		18
TODAY'S PASTA		MKT

## HOUSE DINNER

WHOLE ROASTED BRANZINO, LEMON, HERBS		38
PRESERVED LEMON AND GARLIC CHICKEN, CRISPY PARMIGIANO REGGIANO POTATOES, SUMMER SQUASH	<i>Half Chicken</i>	23
	<i>Full Chicken</i>	33
GRILLED CHICKEN SCALLOPINI, ARUGULA, GRAPEFRUIT SUPREMES, GRANA PADANO		22

## DAILY SPECIALS

MONDAY: LASAGNA, EGGPLANT PARMESAN		16
TUESDAY: CRISPY SKIN SALMON, PICKLED, GARDEN VEGETABLES, PARSNIP PUREE AND CRISPY PARSNIP GREENS		26
WEDNESDAY: CHILE RUBBED LAMB CHOPS, GNOCCO ALLA ROMANO		26
THURSDAY: CHIANINA BEEF SKIRT STEAK, CHARRED ONION		28
FRIDAY: FENNEL CRUSTED TUNA, 3 BEAN RAGU, CRISPY GARDEN GREENS		32
SATURDAY: 42OZ BISTECCA ALLA FIORENTINA		91
SUNDAY: SEARED PORK OSSO BUCO, SOFT POLENTA, PARSLEY CITRUS SALAD		28

## LUNCH

*Available from 11-2:30pm*

ALL SANDWICHES SERVED WITH ARUGULA SALAD		
GRILLED ITALIAN MEATS, SWISS, KIMCHI, HOUSE MAYO, FRESH ROLL		13
DOUBLE ROYALE, TWO BEEF PATTIES, FONTINA CHEESE, CARAMELIZED ONIONS, TANGY MAYO, HOUSE PICKLES		12
CHICKEN MILANESE, CRISPY BUTTERFLIED CHICKEN, HAM AND PROVOLONE MORNAY, LETTUCE, TOMATO		12

## DESSERTS

MEYER LEMON SEMIFREDDO WITH FRESH SUMMER BERRIES		12
BUTTERSCOTCH BUDINO		11
GELATO		8
TIRAMISU		14
TODAY'S CHEESECAKE		11
VANILLA AFOGATO		10
SHAKERATO		7

*\* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## 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
DEEP ELLUM, EASY PEASY IPA <i>IPA, 7.0%, Dallas</i>	8 / 30
DEEP ELLUM, DALLAS BLONDE <i>American Blonde, 5.2%, Texas</i>	7 / 26
KONA BIG WAVE <i>Golden Ale, 4.4%, Hawaii</i>	7 / 26
REAL ALE, DEVIL'S BACKBONE <i>Belgian Tripel, 8.1%, Dallas</i>	9 / 34
ANHEUSER BUSCH, MICHELOB ULTRA <i>Light Lager, 4.2%, Missouri</i>	6 / 22
PERONI, NASTRO AZZURO <i>Italian Lager, 5.1%, Italy</i>	7 / 26
COMMUNITY BEER CO, MOSAIC IPA <i>IPA, 8.6%, Texas</i>	9 / 34
WILD ACRE, BILLY JENKINS <i>German Boch, 5.2%, Texas</i>	7 / 26
KARBACH, SOUTHERN WHEAT <i>Pale Wheat Ale, 5.7%, Texas</i>	7 / 26
WILD ACRE, AGAVE AMERICANA <i>Blonde Ale, 6.3%, Texas</i>	8 / 30
SAINT ARNOLD, SEASONAL <i>Seasonal, Texas</i>	8 / 30
ACE CIDER, SEASONAL <i>Seasonal, California</i>	7 / 26

## MOCKTAILS

RASPBERRY ITALIAN CREAM SODA	10
LEMONADE SPRITZ	10
GRAPEFRUIT SPRITZ	10

## illy COFFEE

COFFEE	2
ESPRESSO	3
LATTE	4
CAPPUCCINO	4

Don't forget  
we do to-go!

CALL

817-732-9535

TO PLACE YOUR ORDER

 gemelleleftw

[www.gemelleleftw.com](http://www.gemelleleftw.com)

CHEF / OWNER: TIM LOVE

CHEF de CUISINE: SEAN MALEK

ON THE 1's & 2's: EMILIE LOVE

