

ANTI PASTI

18 MONTH PROSCIUTTO, FINOCCHINOA SALAMI, MORTADELLA	<i>Affetatti Picolo</i>	14
	<i>Affetatti Grande</i>	21
18 MONTH PROSCIUTTO, BURRATTA BASIL, OLIVE OIL		15
FRIED BABY ARTICHOKE, LEMON AND PARMESAN		15
HAND BATTERED MOZZARELLA AND FRESH EGGPLANT STICKS, MARINARA SAUCE		11
BEEF TRI TIP TARTARE, SHAVED RED ONION, CURED EGG YOLK, BREAD CRISPS		14
CRUDITÉS, HOUSE GARDEN VEGETABLES, GREEN GODDESS		13
ROASTED GARLIC AND PARMESAN BREADSTICKS, BASIL JALAPEÑO PESTO, MARINARA		10
GRISSINI, CRISPY BREADSTICK, TRUFFLE BUTTER, PROSCIUTTO		15
GRILLED LEEKS, TOASTED PINE NUTS, LEMON, GOAT CHEESE		11
TODAY'S CRUDO		14

PIZZA

MARGHERITA: SAN MARZANO TOMATOES, MOZZARELLA FIOR DI LATTE, CLIPPED BASIL, OLIVE OIL		18
HOUSE: PEPPERONI, PICKLED JALAPEÑO, LOCAL HONEY DRIZZLE		19
BOOMTOWN: BABY PORTOBELLO, HEN OF THE WOODS, TALLEGGIO, FRESH BLACK TRUFFLE, PARSLEY SALAD		21
T'S PIE RABBIT RATTLESNAKE SAUSAGE PEPPERONI, HAMBURGER, COUNTRY HAM		19
SPRING: ITALIAN ASPARAGUS, SPRING ONION, GOAT CHEESE, LEMON ZEST		18
MAKE YOUR OWN (4 INGREDIENTS)		22

SALADS

CHOPPED ANTI PASTI SALAD, CLASSIC ITALIAN VINAIGRETTE, SALAMI, ARTICHOKE, TOMATOES, GREEN ONIONS		14
GEMELLE "CAESAR" OF ESCAROLE AND BOK CHOY, ANCHOVY-LIME VINAIGRETTE, GRANA PADANO CHEESE		11
ARUGULA, OLIVE OIL, GRILLED LEMON, SHAVED PARMESAN		12
ROASTED BABY CARROTS, CHILI SPICED YOGURT, CRUSHED PISTACHIOS, FRESH HERBS		13
QUINOA WITH GARDEN VEGETABLES, CHILI HONEY LEMON VINAIGRETTE, PESTO, SOFT EGG		13

PASTA

BUCATINI AMATRICIANA, GUANCIALI, RED ONION, TOMATO, PARSLEY		19
FETTUCCINI, CRISPY CHICKEN, "ALFREDO", CELERY GREENS		24
RICOTTA GNOCCHI, SAUSAGE-TOMATO RAGÙ		19
GEMELLE WITH BASIL-PISTACHIO PESTO		18
FETTUCINI WITH PORK RAGU		22
SPAGHETTI AL LIMON		18
BAVETTE CACIO E PEPE		19
TODAY'S PASTA		MKT

HOUSE DINNER

WHOLE ROASTED BRANZINO, LEMON, HERBS		38
PRESERVED LEMON AND GARLIC CHICKEN, CRISPY PARMIGIANO	<i>Half Chicken</i>	23
REGGIANO POTATOES, SUMMER SQUASH	<i>Full Chicken</i>	36
GRILLED CHICKEN SCALLOPINI, ARUGULA, GRAPEFRUIT SUPREMES, GRANA PADANO		24

DAILY SPECIALS

MONDAY: LASAGNA, EGGPLANT PARMESAN		18
TUESDAY: CRISPY SKIN SALMON, PICKLED, GARDEN VEGETABLES, PARSNIP PUREE AND CRISPY PARSNIP GREENS		29
WEDNESDAY: CHILE RUBBED LAMB CHOPS, GNOCCHO ALLA ROMANO		29
THURSDAY: CHIANINA BEEF SKIRT STEAK, CHARRED ONION		31
FRIDAY: FENNEL CRUSTED TUNA, 3 BEAN RAGU, CRISPY GARDEN GREENS		35
SATURDAY: 42OZ BISTECCA ALLA FIORENTINA		100
SUNDAY: SEARED PORK OSSO BUCO, SOFT POLENTA, PARSLEY CITRUS SALAD		31

LUNCH

Available from 11-2:30pm

ALL SANDWICHES SERVED WITH ARUGULA SALAD		
GRILLED ITALIAN MEATS, SWISS, KIMCHI, HOUSE MAYO, FRESH ROLL		14
DOUBLE ROYALE, TWO BEEF PATTIES, FONTINA CHEESE, CARAMELIZED ONIONS, TANGY MAYO, HOUSE PICKLES		13
CHICKEN MILANESE, CRISPY BUTTERFLIED CHICKEN, HAM AND PROVOLONE MORNAY, LETTUCE, TOMATO		13

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!

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

