

Bruschette

Plate of 3 Bruschette (homemade bread) 16.9

Choose between

Fresh Tomato, Basil, and Garlic
Eggplant, Pesto

San Daniele Prosciutto, fiordilatte mozzarella
Porcini Mushroom and Truffle oil
'Nduja and Fiordilatte Mozzarella

Add a whole buffalo mozzarella approx. 125g 6.9

Salumi di Gemma

Salumi Board 16.9

2 of any cured meats from the list.

3 of any cured meats from the list. 19.9

Add a whole buffalo mozzarella approx. 125g 6.9

Choose between

San Daniele
Salame Cacciatore
Mortadella
Soppressa

Gemma Board 21.9

3 of any cured meats from the list

3 of any cheeses from the list

Choose between

Bocconcini di Fiordilatte
Gorgonzola
Grana Padano
Ricotta

Add a whole buffalo mozzarella approx. 125g 6.9

Antipasti

Focaccia Bianca 8.9

Extra virgin olive oil, garlic and oregano.

Pizza Bread Marinara 9.5

Oregano, garlic and San Marzano tomato sauce.

Bufala Caprese 14.9

Mozzarella di bufala Campana served with fresh tomato, basil and extra virgin olive oil.

Calamari e Orzo Salad 18.9

Calamari, whole-grain pearl barley, diced vegetables, rocket, fresh mint and extra virgin olive oil.

Impepata di Cozze 17.9

Mussels in a black pepper sauce.

Insalate

Green Salad 11.9

Mixed salad leaves, roasted capsicum, red onion, fresh tomatoes and Modena balsamic vinegar.

Rucola e Pere 12.9

Rocket, pears, fresh tomatoes, walnuts, Modena balsamic vinegar, extra virgin olive oil and parmigiano.

Ai Carciofi 12.9

Mixed salad leaves, artichokes, walnuts, fresh tomatoes, extra virgin olive oil, Modena balsamic vinegar and parmigiano.

Add a whole buffalo mozzarella approx. 125g 6.9

Pizze di Gemma

Queen Margherita 16.9

San Marzano tomato sauce, fiordilatte mozzarella, fresh basil, extra virgin olive oil.

Add Buffalo Mozzarella 6.9

Crudo San Daniele 21.9

San Marzano tomato sauce, fiordilatte mozzarella, prosciutto San Daniele, rocket, extra virgin olive oil and parmigiano.

Add Buffalo Mozzarella 6.9

Napoletana 19.5

San Marzano tomato sauce, fiordilatte mozzarella, anchovies, black pitted olives, capers and oregano.

Add Buffalo Mozzarella 6.9 Add Prawns 6.9

Pizze e Calzoni

Peppino Pizza/Calzone 20.9

San Marzano tomato sauce, fiordilatte mozzarella, Italian sausages, porcini mushrooms, mixed mushrooms, truffle oil and parmigiano.

Add Buffalo Mozzarella 6.9

Capricciosa Pizza/Calzone 20.9

San Marzano tomato sauce, fiordilatte mozzarella, ham, olives, mushrooms and artichokes.

Add Buffalo Mozzarella

Cacciatore Pizza/Calzone 20.9

San Marzano tomato sauce, fiordilatte mozzarella, salame cacciatore, capsicum and parmigiano.

Add Buffalo Mozzarella 6.9

Regina Bianca Pizza/Calzone 21.9

fiordilatte, gorgonzola, walnuts, pears, SanDaniele prosciutto, rocket

Add Buffalo Mozzarella 6.9

La Calabrese Pizza/Calzone 20.5

San Marzano tomato sauce, fiordilatte mozzarella, 'nduja salame, rocket, extra virgin olive oil

Add Buffalo Mozzarella 6.9

Pizze e Calzoni Vegetariani

Porcini (White) Pizza/Calzone 20.9

Fiordilatte mozzarella, porcini mushroom, mixed mushrooms, truffle oil, parmigiano, parsley

Add Buffalo Mozzarella 6.9 Add Soppressa 4.9

Con Melanzane Pizza/Calzone 17.5

San Marzano tomato sauce, fiordilatte mozzarella, diced eggplant, eggs, pesto ligure and parmigiano.

Add Buffalo Mozzarella 6.9

Zingara (White) Pizza/Calzone 19.9

Fiordilatte mozzarella, baked potatoes, gorgonzola cheese, diced tomatoes and pesto ligure.

Add Buffalo Mozzarella 6.9

Scusaci: one bill per table,
no half & half pizza, no variations to pizza.

Gnocchi e Pappardelle

Gnocchi Di Patate - Gluten Free

OR

Pappardelle All'Uovo - Egg Pasta

Ragù Napoletano 22.9

3 different pork and beef cuts slow cooked in San Marzano tomato sauce, parmigiano and ricotta on the side, fresh basil.

Ragù Alla Norcina 21.9

Italian sausages mince, finely chopped vegetables, slow cooked in milk, served in a creamy parmigiano sauce, parsley.

Sorrentina (veg) 20.5

Cherry tomato sauce, buffalo mozzarella, fresh basil baked in oven with parmigiano.

Melanzane e Cozze 22.9

Cherry tomato sauce, mussels, buffalo mozzarella, diced eggplant, fresh basil.

4 Formaggi (veg) 21.9

4 cheeses, walnuts rocket.

Zucca e Gambetto San Daniele 21.5

Stripes of Gambetto San Daniele prosciutto, pumpkin, fresh rocket, pine nuts and parmigiano, parsley.

Allo Scoglio 24.9

Prawns, clams, mussels, squid, cherry tomato sauce, parsley.

Spaghetti di Gemma

Spaghetti Vongole e Cozze 23.9

Clams, mussels, fresh garlic, parsley, extra virgin olive oil.

Spaghetti Allo Scoglio for Two 35.9

Prawns, clams, mussels, squid, cherry tomato sauce, parsley.

Tradizionali

Carbonara (Lazio) 17.9

Pancetta, egg and parmigiano, parsley.

Amatriciana (Lazio) 17.9

Pancetta, onion cooked in a cherry tomato sauce with parmigiano, basil

Puttanesca (Campania) 17.9

Olives, capers, anchovies and parsley, cherry tomato sauce, parsley.

Aglio, olio e peperoncino (Campania) (Veg) 17.9

Black olives, fresh garlic, parsley, chilli and extra virgin olive oil.

Add Prawns 6.9

Risotti e Paella

Risotto Ai Porcini (Veg) 20.5

Porcini, mixed mushrooms, gorgonzola, parmigiano, truffle oil, parsley.

Paella Napoletana for One 25.9; for Two 36.9

King prawns, calamari, mussels, pancetta, chopped vegetables, parmigiano and chilli cooked in a ragu' napoletano sauce.

Served in a hot pan.

limited availability Tagliata di Manzo

Scotch fillet cooked medium rare 37.9

- Porcini e zola, served on a bed of rocket, topped with a porcini and gorgonzola cheese sauce, truffle oil, parmigiano

- All'aceto balsamico, served on a bed of rocket, topped with an eggplant and balsamic vinegar sauce, walnuts, parmigiano

- Alla Partenopea, served on a bed of Friarielli (Neapolitan cime di rapa), buffalo mozzarella and topped with prosciutto San daniele

Scusaci: delays can be expected as our pasta is cooked
"al dente" and "al minuto"

Aperitivi e Drinks

Lemon Lime and Bitters	6.9
Aperol Spritz, Campari Spritz	10.9
Aperol Soda, Campari Soda	10.9
Negroni	11.9
Negroski (Vodka instead of Gin)	11.9
Negroni Sbagliato (Prosecco instead of Gin)	10.9
Gin Tonic	9.9
Jack Daniels and Cola	9.9
Johnnie Walker and Cola	9.9
Vodka Ice Tea	10.9
Campari Orange, Martini Orange	9.9

Sparkling Wines

Prosecco di Gemma (King Valley's, Australia)	9	29
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Bianchi - White Wines

House White - Chardonnay (Mornington, Australia)	6.9	21.5
Sauvignon Blanc (Malborough, New Zealand)	9	27.9
Pinot Grigio (Abruzzo, Italy)	9	27.9
Greco Fiano (Basilicata, Italy)		24.9
Verdicchio (Marche, Italy)		49.5

Rossi - Red Wines

House Red- Shiraz (Mornington, Australia)	6.9	21.5
Chianti (Toscana, Italy)	9	26.9
Montepulciano (Abruzzo, Italy)	8.5	25.9
Cabernet Savignon (Mornington, Australia)	9	27.9
Rosè (Basilicata, Italy)	9	26.9
Nebbiolo Langhe (Piemonte, Italy)		53.9

Dessert Wines

Moscato D'Asti (Piemonte, Italy)	9	29
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Birre 330ml

Peroni Leggera (Lazio, Italy)	8.5
Peroni (Lazio, Italy)	8.5
Menabrea (Piemonte, Italy)	8.9
Messina (Sicilia, Italy)	8.9
Moretti (Friuli-Venezia Giulia, Italy)	8.9

Bibite - Drinks

Italian Sparkling Mineral Water 500ml	5.9
Coke, Coke Zero or Sprite 375ml	3.9
Chinotto, Limonata, Aranciata San Pellegrino 200ml	4.5
Italian Ice Tea (Lemon or Peach)	3.9
Zuegg Fruit Juice Range 200ml (various flavours available)	4.9

BYO wine only- corkage fee 4.9 per bottle

Gemma

simply italian

183 Elgin Street, Carlton 3053
Ph: 9349 2835

Monday to Sunday
Dinner from 5 pm

Friday And Sunday
Lunch from 12pm

Our Story

The chef and owner of Gemma, Alessandro Bollino says making the best pizza is all about the dough. "Quality flour, water, sea salt and a pinch of yeast is all you need... Let the dough rise for at least 24 hours and bake in a 400 degree stone oven. That's how we do it in Napoli!"

Born in Napoli, Alessandro started working in a pizzeria from 13, initially against his will. His mother wanted to keep him off the rough streets of the "quartiere". Slowly, day by day, Alessandro started loving baking hundreds of pizzas a day in one of the most famous pizzerias of the Quartieri Spagnoli in Napoli.

After completing his studies, he decided to travel and work around the world as a pizzaiolo, from a small Italian family pizzeria in New York to chef at the Sky Tower in Auckland, New Zealand. And it was there, in Auckland, where he opened his first Ristorante Pizzeria called 'That's Amore'.

His culinary passion mixed with his love for travel led him to Melbourne, he fell in love. So here we are, providing you with an authentic and simple Italian food experience, with a bit of a modern twist. We promise to keep our traditional culinary culture strong with quality food made with the top Italian and Australian ingredients, cooked with experience and passion.

Alessandro



www.GemmaSimplyItalian.com.au

All Cards 50cents surcharge

Dolci

Assorted Gelati	6.9
Please ask your waiter for the flavours of the week.	
Tiramisù	10.9
Nonna's traditional tiramisù made with Savoiardi, coffee and mascarpone cheese.	
Calzoncino Nutella	10.9
Served with a scoop of vanilla ice cream.	
Sweet Pizza	10.9
nutella, fresh strawberry served with a scoop of vanilla ice cream	
Affogato Al Caffè	11.9
Vanilla ice cream soaked in espresso coffee with Frangelico liquor.	
Baked Ricotta Cheese Cake	12.9
Served with a scoop of pistacchio ice cream	
Torta di Mandorle	11.9
Almond cake served with a shot of Vin Santo (sweet wine)	
Tris di Formaggi	13.9
Selection of 3 cheeses accompanied with jam and nuts	

Caffè

Espresso	2.9
Espresso Corretto	4.9
Cappuccino	4.5
Flat White	4.5
Latte	4.5
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

Averna, Sambuca, Montenegro, Ramazzotti, FernetBranca	8.9
Limoncello, Nocino, Amaretto, Grappa, Jameson, JackDaniel's	
Frangelico, Jägermeister, Baileys, Khalua	

Lunch Special

Spaghetti Tradizionali	17.9
a glass of House Wine or Peroni Beer or a soft drink from the Coke range or any coffee	
Pizza Margherita	17.9
a glass of House Wine or Peroni Beer or a soft drink from the Coke range or any coffee	

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