

Restaurant Week 2025

Choose one from each course
\$40 per person

Course I

ARANCINI (GS) (V)

arborio rice, mozz, parm,
vodka sauce

CAESAR (GSO)

radicchio, romaine, parm,
sourdough breadcrumbs

ZUPPA (V) (GS)

carrot and roasted red pepper bisque

Course II

BURRATA ALLA

VODKA (GSO) (V)

trottole, burrata, basil, vodka sauce

CACIO E PEPE (GSO) (V)

parm, butter, black pepper, arugula

LASAGNA or VEGAN LASAGNA (GS) (VG)

veal, pork, beef bolognese, ricotta, mozz,
sugo pomodoro, grana **OR**
vegan almond ricotta, spinach, beyond
bolognese, sugo

Course III

CANNOLI (V)

crispy pastry shell, sheep's milk
ricotta filling

TIRAMISU (V)

chef Cerrato's family recipe, several
generations in the making

CHOCOLATE TORTE (V)

flourless, pure chocolate decadence

(V) vegetarian (GS) gluten-sensitive (VG) vegan
(GSO) gluten-sensitive option



Gemelli.Restaurant
70 Westgate Pkwy
(828) 565-6111