

GEMMA

ANTIPASTI

- **Focaccia \ Parmesan Focaccia**
Baked in a brick oven, served labana balls in olive oil and cherry confit candies 29/34
- Borata**
Garlic focaccia topped with borata, pecorino cheese, tomato salsa and scallions 69
- Seared Sirloin Carpaccio**
Squeezed tomato, burnt onion, black olive oil arugula aioli, za'atar & roasted pine nuts 68
- Jaffa Fish Tartar**
Freshly chopped bream, burnt tomatoes, red onion, mint, parsley, goat labane cheese, za'atar and sumac 69
- Sea Fish Crudo**
Pieces of raw fish on yogurt with garlic and lemon zest roasted beet, blubberies and red onion 67
- Oven-baked Cauliflower Gnocchi**
Potato gnocchi with roasted cauliflower in a blue cheese cream & parmesan sauce 69
- **Roasted Vegetables** in a brick oven with pink salsa and labana 69
- **Grilled Beets**
Seasoned with lemon oil and fresh herbs placed on yogurt and pistachio pesto 67

INSALATA

- **Avocado And Artichoke Salad**
Italian artichoke, avocado, arugula, tomato, mint, green onion, red onion, feta cheese, hyssop and fresh red chili pepper 68
- **Sicilian Street Salad**
Arugula, cherry tomatoes, roasted zucchini, artichokes, red onions, radishes, lamb feta, olive oil, and balsamic reduction 68
- **Panzanella Salad**
Roasted tomatoes, cherry tomatoes, red onion, roasted peppers, spicy green pepper, mint, basil, focaccia bits, mozzarella, olive oil, vinegar, kalamata olives 68
- **Lettuce Salad**
Lettuce hearts, salanova lettuce, arugula, fruit of the season, stracchino cheese, roasted almonds, champagne vinaigrette & pure honey 66

SECONDI

- Pullet Steak**
Baked in a brick oven, served with roasted vegetables 98
- Ocean Fish Fillet**
Baked in a brick oven, served with roasted vegetables 118
- Risotto Porcini**
Champignon, portobello, porcini, spinach, parmesan carvings and truffle oil 78
- Beef Fillet Mignon Gnocchi**
Potato gnocchi, filet mignon, snow peas, salsa verda and mushrooms 92
- Lasagna Bolognese And Parmesan** 94

DOLCE

- Gemma Tiramisu** 52
- Pistachio Ricotta Knafeh** with a hint of rosewater & cardamon 52
- Homemade Cheesecake** with fresh raspberry sauce 52
- Cannoli Wine** Dough stuffed with mascarpone & rosetta almonds served with amarena cherries 29/52
- Chocolate Pot** from the tabun with vanilla ice cream, with amarena cherries 52
- Affogato Italian** Vanilla ice cream topped with a shot of espresso 48
- **Sorbet passion flower** and strawberry 48
- Lemon and Pistachio Pie** Pistachio crumble, lemon cream and pistachio cream... 52

○ Dishes marked this way are also an option as a vegan dish

PIZZA

- **Margherita**
Tomato sauce, fresh mozzarella, basil & olive oil 68
- **Mushrooms**
Champignon, portobello, cherry tomatoes fresh mozzarella, basil & truffle oil (without tomato sauce) 76
- Pepperoni**
Tomato sauce, Italian pepperoni, fresh mozzarella & green onion 78
- Carbonara**
Fresh mozzarella, carbonara sauce, bacon, egg yolk, parmesan & arugula (without tomato sauce) 82
- **Artichoke**
Tomato sauce, mozzarella, parmesan, basil & Italian artichoke 76
- Tartufo**
Truffle cream & mascarpone, champignon, portobello, mozzarella, & parmesan carvings (without tomato sauce) 86
- Jaffa**
Tomato sauce, minced lamb, tahini, roasted pine nuts purple onion, mint, parsley, arugula & sumac 82
- Green Pizza**
Mascarpone and creamed spinach sauce, baby zucchini, kalamata olives, roasted cherry tomatoes, goat cheese, parmesan and arugula 78
- Bianca**
Bianca sauce, blue cheese, spinach, mozzarella and parmesan 78

PASTA

- **Linguini Pomodoro**
Tomato sauce, mascarpone cheese, truffle puree, basil, garlic, olive oil & red wine 69
- **Spinach Tagliatelle**
Green pasta, garlic, white wine, roasted tomato spinach & mascarpone 76
- **Linguini Alioe olio**
Green pasta, green vegetables, olive oil, garlic, fillet of bream from the tabun & salsa verde 82
- Linguini Bolognese**
Slow-cooked beef stew, root vegetables & red wine 82
- Pappardelle Lamb Shank**
Slow-cooked lamb shank removed from the bone, in a lamb stock sauce and butter 84
- Radiatori Sirloin**
Sirloin cuts, balsamic caramelized onion, sun-dried tomatoes & basil in a beef stock sauce and butter 84
- Radiatori Bacon**
Spinach, mushrooms, bacon, poached egg & parmesan shavings 88
- **Pappadelle Fungi**
White wine, champignon, portobello, porcini truffle puree, basil, a touch of cream & parmesan 84
- Linguini Carbonara**
burnt bacon, carbonara sauce, egg yolk 86
- Salmon Pappardelle**
Salmon, pasta pappardelle, artichokes and broccoli in lemon butter cream and white wine 98
- Butternut Squash and Sage Gnocchi**
With chestnut & basil butter & white wine 76
- Artichoke Ravioli**
Italian artichoke & mini broccoli served in a lemon butter garlic sauce with sun-dried tomato 78
- Tortellini spinach and ricotta**
Beet and cream sauce with fresh za'atar 78

*All pasta may also be served with vegan corn pasta (Gluten Free)

BAMBINI

KIDS PASTA

- Radiatori with sour cream/ tomato/ rose 52
- Radiatori bolognese 56