

GEMMA

ANTIPASTI

Soup of the Day	54/46
○ Mini focaccia / Focaccia / Parmesan Focaccia Served with a ball of labneh in olive oil, balsamic, cherry tomatoes and confit garlic	36/31/22
Fresh Polenta	54
Burrata Garlic Focaccia topped with borata, pecorino cheese, Basil Pesto and scallions	74
Seared Beef Carpaccio Crushed tomato, charred onion, kalamata tapenade, arugula aioli, and roasted pine nuts	73
Jaffa - Style Fish Tartare Chopped fresh sea bass, roasted tomatoes, red onion, mint, parsley, goat labneh, za'atar, sumac, olive oil and lemon	73
○ Cauliflower and Oven-Baked Gnocchi Potato gnocchi with roasted cauliflower in a cream sauce with blue cheese and parmesan	72
○ Oven - Roasted Vegetables Charred onion, cauliflower, bell peppers, broccoli, and zucchini served with goat labneh and salsa verde	72

INSALATA

○ Mista Salad Market lettuce, arugula, red onion, and cherry tomatoes in a citrus vinaigrette	32/58
○ Avocado and Artichoke Salad Italian artichoke, avocado, arugula, tomato, mint, green onion, red onion, feta cheese, za'atar, and fresh red chili	71
○ Sicilian Street Salad Arugula, cherry tomatoes, zucchini, artichokes, red onion, radishes, sheep cheese, olive oil, and reduced balsamic	72
○ Panzanella Salad Roasted tomatoes, cherry tomatoes, red onion, roasted peppers, spicy green pepper, mint, basil, torn focaccia, torn mozzarella, Kalamata olives, seasoned with olive oil and sherry vinegar	71
○ Lettuce Salad Iceberg lettuce, Salanova lettuce, arugula, seasonal fruit, Stracchino cheese, roasted almonds, champagne vinaigrette, and pure honey ...	71

SECONDI

Chicken Thigh Steak Baked in a brick oven, served with roasted vegetables	108
Oven-Baked Sea Bream Fillet Baked in a brick oven, served with roasted vegetables	128
Porcini Mushroom Risotto Champignon, portobello, porcini, spinach, shaved parmesan and truffle oil	84
Beef Gnocchi Potato gnocchi, sheitel beef cuts, carrots, shallots, green beans, in a beef stock and red wine sauce	98
Artichoke Ravioli Italian artichoke, baby broccoli, green beans lemon butter, garlic, sun-dried tomatoes and parmesan	84
Spinach and Ricotta Tortellini In a cream sauce with roasted beets, spinach leaves, and fresh za'atar and parmesan	84

DOLCE

Gemma Tiramisu	56
Chocolate Fudge Warm flourless chocolate cake served with vanilla ice cream and raspberry powder	58
Basque Cheesecake With a berry sauce	56
Single/Double Cannoli Wine dough filled with mascarpone, almonds, and rose water, served with Amarena cherries	32/56
Oven-Baked Chocolate Skillet With vanilla ice cream and Amarena cherries	58
Affogato Italian vanilla ice cream with a shot of espresso on top	54
○ Sorbet Ice Cream Mango and strawberry	54
Lemon and Pistachio Pie Pistachio crumble, lemon cream, and pistachio cream served with a scoop of strawberry ice cream	56
Apple Crumble Served with a scoop of vanilla ice cream	58

PIZZA

○ Margherita Tomato sauce, fresh mozzarella, basil & olive oil	72
○ Mushrooms Champignon, portobello, cherry tomatoes, fresh mozzarella, basil & truffle oil (without tomato sauce)	84
Pepperoni Tomato sauce, Italian pepperoni, fresh mozzarella & green onion	86
Carbonara Carbonara sauce, bacon, egg yolk, parmesan, mozzarella, and arugula	90
○ Artichoke Tomato sauce, mozzarella, parmesan, basil & Italian artichoke	84
Truffle Truffle cream and mascarpone, champignon, portobello, parmesan, and mozzarella	90
Jaffa - Style Pizza Tomato sauce, minced lamb, tahini, roasted pine nuts, purple onion, mint, parsley, arugula & sumac	88
Green Pizza Mascarpone cream and spinach sauce, baby zucchini, Kalamata olives, roasted cherry tomatoes, goat cheese, parmesan, and arugula	86
Bianca Pizza Bianca sauce, blue cheese, spinach, mozzarella and parmesan	86

PASTA

○ Linguini Pomodoro Tomato sauce, mascarpone cheese, truffle paste, basil, garlic, olive oil, and red wine	72
Spaghetti Cacho a Pepe Spaghetti, pecorino cheese, parmesan and black pepper	74
Spinach Tagliatelle Green pasta, garlic, white wine, cherry tomatoes, spinach, and mascarpone cheese	82
○ Linguini Alioe olio Green pasta, green vegetables, olive oil, garlic, fillet of bream from the tabun & Basil Pesto	86
Linguini Bolognese Beef stew with root vegetables and long-cooked red wine	86
Pappardelle with Lamb Shank Long-cooked lamb shank, deboned and served with lamb stock and butter sauce	88
Radiatori with Sirloin Sirloin slices, caramelized onion with balsamic, sun-dried tomatoes, basil, and butter beef stock sauce	88
○ Radiatori Bacon Spinach, mushrooms, bacon, poached egg & parmesan shavings	92
Pappardelle with Mushrooms White wine, champignon, portobello, porcini truffle puree, basil, a touch of cream & parmesan	88
Linguini Carbonara Seared bacon in carbonara sauce with egg yolk	92
Salmon Pappardelle Salmon fillet on pappardelle pasta, artichokes, and broccoli in lemon butter with a touch of cream and white wine	108
Linguine with Osso Buco Slow-cooked veal osso buco in a spicy tomato sauce and pasta	86
All pasta options can be served with gluten-free vegan corn pasta	

BAMBINI

KIDS PASTA

Radiatori with Tomato Sauce / Cream Sauce / Rosé Sauce / Mushroom Cream Sauce	54
Radiatori Bolognese	58

GEMMA

SPARKLING WINE

Lambrusco Rose (Canvicchioli)	38/142
Prosecco (Cantina Del Garda)	42/152
Champagne (Bartel)	240

WHITE WINE

Porta 6 White(Vidigal)	38/146
Orvieto Classico (Ruffino)	40/156
Gewurztraminer (Blue Nun)	42/162
Chardonnay (Recanati)	44/168
La Vie White (Castel)	46/176
Sauvignon Blanc (Mud House)	48/186
Chenin Blanc (Recanati)	186/48
Pinot Grigio (Tommasi)	52/200
Blanc (Flam)	220
Chablis (Domaine Foorrey)	58/228
Balzac (Seahorse Winery)	220
Judean Hills (Tzora)	230
Chardonnay (Lueria)	210

RED WINE

Porta 6 red (Vidigal)	38/146
Chianti (Ruffino)	40/156
Malbec Purple (Lagr��zette)	42/162
Syrah Reserve (Gamla)	42/162
La Vie Red (Castel)	46/176
Trio (Pelter)	48/190
Classico (Flam)	54/210
Judean hills (Tzora)	56/220
Oz (Seahorse Winery)	220
Cabernet Sauvignon Reserve (Recanati)	190
Shoresh (Tzora)	330
Amarone (Tommasi)	360
Yarden Pinot Noir (Golan Heights)	220
Yiron Syrah (Galilee Mountains)	240
Sira (Lueria)	210

ROSE

Porta 6 rose (Vidigal)	38/146
Gris de Marselan (Reccanati)	46/180
Rose (Pelter)	54/210
Rose (Castel)	58/220

HOT DRINKS

Cappuccino (with soy, almond, or oat milk – 2 nis extra	14/17
Short / Double / Long Espresso	10/11/12
Small / Large Americano	14/12
Short / Double / Long Macchiato	10/11/12
Cortado	13
Regular / Lemon / Mint Tea	13
Hot Apple Cider	20
Hot Apple Cider With Alcohol Whiskey / Wine	38
Tea Infusion: Citrus and Lemon Verbena, Green Tea and Mint, Ginger Lime, Wild Berries	18
Black Coffee	12
Hot/Cold Chocolate	18

COCKTAIL

Shirli Cocktail (Without Alcohol) – **38**
Grenadine, Lemon Juice, Orange Juice
and Ginger Ale

Frota Sana (Without Alcohol) – **38**
Grapefruit, Ginger Syrup and Honey

Mojito – **54**
Rum, Mint, Sour, Sprite

Hot/Cold Sangria – **54**

Mimosa – **48**
Proseco, Fresh Orange Juice

Amaretto Dew – **56**
Amaretto Liqueur, Almond Monin,
Tulmore Dew and Lemon Juice

Amaretto Mango – **56**
Amaretto Liqueur, Sour Mix, and Mango Nectar

Gin Basil – **54**
Gin, Lemon Juice Sour and Fresh Basil

American Negroni – **56**
Gin, Campari and Vermouth

Aperol Spritz – **54**
Aperol, Proseco, Sparkling Water,
served with an Orange Slice

Peters – **56**
Gordon’s Gin, Campari, Limoncello,
Sour Mix, Tonic, and Rosemary

El Diablo (Spicy) – **56**
Tequila, Creme de Cassis, Lemon Juice and
Ginger Beer

White Sangria – **56**
White Wine, Galliano, Passionfruit Syrup
Lemon Juice, and Lemonade

Toffee Arak – **56**
Shalit Arak, Fizz, Grenadine, and Lemon Juice

Lychee Berry Breeze – **56**
Limoncello, Captain Morgan Rum,
Cranberry Juice, Lemon Juice, and Lychee Syrup

SOFT DRINKS

Large Still Perral Mineral / Natural Sparkling Perral Water	28/26
Small Neviot Mineral Water	14
Freshly Squeezed Orange Juice	20
Iced Americano	18
Iced Coffee / Crushed Lemonade	22
Lemonade / Grapefruit Juice	16
Prigat Grape / Apple / Fuze Tea	15
Malty Black Beer	18
Somersby Sparkling Alcoholic Apple Cider	24
Coca-Cola / Diet Coke / Zero / Sprite / Sprite Zero ...	16
Kinley Soda	13
Tonic Water / Ginger Ale / Ginger Beer	14

ICE TEA

Israeli Ice-t - Green tea, Louisa, mint and lime	22
Thai Tea – Hibiscus flower essence and lime	22
Egyptian Tea – Chamomile flower essence, apple, clove, and lemon	22
Indian Tea – Green tea, lemon verbena, mint, and lemongrass	22

ALCOHOL

Johnnie Walker (Red Label)	24/48
Jameson / Bushmills	26/52
Jack Daniels	31/62
Glenfiddich	32/64
Balvenie	85
Jagermeister	31/62
Stolichnaya / Ketel One	26/52
Fernet Branca	26/52
Shalit Arak / Lemon Arak	19/38
Ouzo 12	22/44
Espol��n Tequila	26/52
VS – Hennessy VS Cognac	68
Gordon's Gin / Hendrick's Gin	22/44
Captain Morgan Rum	44
Campari / Aperol	24/48
Martini Bianco (Cocchi)	44
Fizz	24/48
Sicilian Limoncello	24/48
Grappa (Nonino)	26/52

BEER

Estrella Damm (third / half pint)	36/41
Weihenstephan (third / half pint)	39/44
BrewDog Punk IPA (third / half pint)	39/44
Malka Red Ale (third / half pint)	36/41
Goldstar (local)	32
Peroni Bottle	32