



gemelle



PRIVATE DINING MENU

4400 White Settlement Rd., Fort Worth, Texas, 76114

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#TWINNING MENU



DESSERT

Pre-Select One

MINI CANNOLI

-

CHOCOLATE BUDINO

with Whipped Cream

ANTIPASTI

Pre - Select One

ROASTED GARLIC & PARMESAN BREADSTICKS

Basil, Jalapeno Pesto, and Marinara

-

HAND BATTERED MOZZARELLA AND EGGPLANT STICKS

with Marinara Sauce

-

BAKED CHICKEN WINGS DIAVOLO

with Celery and Bleu Cheese

Additional \$3 per person

SALAD

Optional - Additional \$2 per person

CAPRESE SKEWERS

Mozzarella, Basil, and Tomato

-

SEASONAL FRESH FRUIT SKEWERS

PIZZA

Pre - Select Two

MARGHERITA

San Marzano Tomatoes, Mozzarella Fior Di Latte,

Clipped Basil, Olive Oil

-

BOOMTOWN

Baby Potobello, Hen of the Woods, Talleggio, Fresh

Black Truffle, Parsley Salad

-

PEPPERONI

-

CHEESE

SERVED FAMILY STYLE | \$33 PER PERSON

GARDEN PARTY MENU

ANTIPASTI

Pre - Select One

CRUDITÉS

with House Garden Vegetables and Green Goddess

-

ROASTED GARLIC & PARMESAN

BREADSTICKS

with Marinara Sauce, Basil, and Jalapeno Pesto

-

CAPRESE SKEWERS

*Mozzarella, Basil, and Tomato
Additional \$2 per person*

SALAD

Pre-Select One

GEMELLE CAESAR

*Escarole, Bok Choy, Anchovy-Lime Vinaigrette,
Grana Padano Cheese*

-

GRILLED LEMON & ARUGULA

Olive Oil, Grilled Lemon, Shaved Parmesan

-

CHOPPED ANTIPASTI

*Classic Italian Vinaigrette, Salami, Artichokes,
Tomatoes, Green Tomatoes, Green Onion
Additional \$2 per person*



PASTA

Pre-Select One

GEMELLE CACIO E PEPE

-

FETTUCCINE ALFREDO

with Celery Greens

-

ZUCCHINI SPAGHETTI ALLA AMALFI

-

*Add Chicken or Rabbit-Rattlesnake Sausage for
Additional \$3 per person*

DESSERT

Pre-Select One

MINI CANNOLI

-

TIRAMISU

-

HOUSEMADE CHEESECAKE

-

CHOCOLATE BUDINO

SERVED FAMILY STYLE

\$46 PER PERSON



GEMELLE MENU

ANTIPASTI

Pre - Select One

CRUDITÉS

with House Garden Vegetables and Green Goddess

-

ROASTED GARLIC & PARMESAN BREADSTICKS

with Marinara Sauce, Basil, and Jalapeno Pesto

-

CAPRESE SKEWERS

Mozzarella, Basil, and Tomato

Additional \$2 per person

SALAD

Pre-Select One

GEMELLE CAESAR

*Escarole, Bok Choy, Anchovy-Lime Vinaigrette,
Grana Padano Cheese*

-

GRILLED LEMON & ARUGULA

Olive Oil, Grilled Lemon, Shaved Parmesan

-

CHOPPED ANTIPASTI

*Classic Italian Vinaigrette, Salami, Artichokes,
Tomatoes, Green Tomatoes, Green Onion*

-

ROASTED BABY CARROTS

*Chili Spiced Yogurt, Crushed Pistachios, and Fresh
Herbs*

SERVED FAMILY STYLE

\$65 PER PERSON

PASTA

Pre-Select One

GEMELLE CACIO E PEPE

-

FETTUCCINE ALFREDO

with Celery Greens

-

ZUCCHINI SPAGHETTI ALLA AMALFI

-

*Add Chicken or Rabbit-Rattlesnake Sausage
for additional \$3 per person*

ENTREE

Pre-Select One

PRESERVED LEMON ROASTED CHICKEN

with Crispy Potatoes

-

BRANZINO FILETS

with Parsley Salad and Cipolini Onions

-

CHIANINA SKIRT STEAK

with Charred Onions

DESSERT

Pre-Select One

MINI CANNOLI

-

TIRAMISU

-

HOUSEMADE CHEESECAKE

-

CHOCOLATE BUDINO

SPECIALTY COCKTAILS & GROWLERS

APEROL SPRITZ

*Frozen or Traditional
Aperol, Club Soda, Prosecco*

LIMONCELLO SPRITZ

Limoncello, Prosecco, Club Soda

SGROPPINO AL LIMONE

Lemon Sorbet, Dry Lambrusco

BELLINI

Peach Sorbet, Prosecco

SEASON OF THE WITCH

Strega, Lemon, Simple, Basil

BITTER SWEET

Tequila, Campari, Lime, Grapefruit, Honey

PINK NEGRONI

Gin, Aperol, Dolin Blanc

ROMA

Whiskey, Fernet, Orange Bitters

MILANESE MORNING

Cold Brew, Rye, Demerara, Ramazzotti

BISHOP CIDER CO.

Apple Pineapple

PARKER COUNTY BREWING

Peach Blonde, Blonde Ale

WILD ACRE

Agave American, Light Pilsner

MICHELOB ULTRA

Domestic

PERONI NASTRO AZZURO

Pale Lager, Italy

JARBACH, LOVE STREET

Kolsh

COMMUNITY BEER CO.

Mosaic IPA

REAL ALE BREWING CO.

Axis IPA

JESTER KING DAS WUNDERKIND! BLEND,

Farmhouse Ale

DEEP ELLUM

Blind Lemon, Hard Seltzer

DEEP ELLUM

Dallas Blonde, American Blonde Ale

REAL ALE BREWING CO.

8-Track, Amber Ale

TUPP'S

Pale Ale



MENU

To ensure proper and prompt service, a pre-set menu is required for all private parties. Your menu selection should be submitted at least 14 business days prior to the scheduled event. Gemelle is always willing to accommodate dietary restrictions.

GUARANTEE GUEST COUNT

A guarantee guest count is due no later than 3 business days prior to your event and is not subject to reduction after that time. If your party falls below the guaranteed number on the day of your event, you will be charged for the guaranteed number. If no guaranteed guest count is given by phone or email, the highest number shown on your contract will be applied to your charges.

CONFIRMING YOUR EVENT

A signed contract and 25% deposit of your designated food and beverage minimum is due upon confirming your event with us. The estimated total charges is due 3 business days prior to your event date. Your private dining coordinator will provide a payment schedule.

SERVICE CHARGE

For private events held at Gemelle, a 22% service charge will be added to your final bill to accommodate the service staff.

WEATHER

A weather call will be made 3 business days prior to your event date. Your private dining coordinator will contact you and discuss the following options:

- With 3 business days' advance notice, clients may reschedule the event without penalty. 100% of the event deposit will be applied to the new date.
- Should inclement weather occur on the day of the event, your private dining coordinator will call you to notify you and reschedule your event. 75% of your deposit will be applied to the new event date.

