



PANE

- Continental Pastry Basket 10
- Pane e Nutella 5 • Toast 3
- Croissant with Jam and Butter 4
- Bagel with Cream Cheese 4

ANTIPASTI

- Caramelized Grapefruit with Mint and Honey 9
- Melanzane Parmigiana 16 • Focaccia Robiola 14
- Truffled Polenta Fries 8
- Fritto Misto 13 • Marinated Olives 6
- Charred Octopus 16 • Tonno e Fagioli 14

SIDES

- Bacon 5 • Roasted Potatoes 5
- Prosciutto Cotto 5
- Chicken-Apple Sausage 5
- Pork Sausage 5 • Seasonal Greens 5
- Brussels Sprouts 5

EGGS

Gemma uses only organic eggs

- EGGS À LA GEMMA** 12
poached eggs on brioche with Prosciutto Cotto, hollandaise, asparagus, substitute smoked salmon (\$3)
- BAKED EGGS, AVOCADO, PROSCIUTTO** 12
served with tomato sauce, fontina cheese, and Tuscan toast
- POLENTA, EGGS, EXOTIC MUSHROOMS** 10
poached farm eggs over tomato polenta and exotic mushrooms
- TWO EGGS ANY STYLE** 10
served with roasted tomato and Tuscan toast
- SOFT BOILED EGGS AND SOLDIERS** 7
choice of white, whole wheat or rye soldiers
- PROTEIN BREAKFAST** 12
grilled chicken, scrambled egg whites with spinach, sliced tomato

~FRITTATE~

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| CAPRESE
<i>tomato, basil and mozzarella</i> | SWISS CHARD
<i>rainbow swiss chard and fontina cheese</i> | LEFT OVER
<i>penne with spicy tomato sauce</i> | SALSICCIA
<i>Italian sausage, peppers, cipollini</i> |
| 10 | 11 | 11 | 11 |

CLASSICS

- BOWL OF FRESH FRUIT** 10
An assortment of fresh melon, berries, and grapes
- STEEL-CUT IRISH OATMEAL BRÛLÉE** 9
with brown sugar and bananas
- FRESH BERRIES, YOGURT, GRANOLA** 12
with honey
- NEW YORK BAGEL & LOX PLATTER** 12
smoked salmon with red onion, tomato and capers
- BLUEBERRY PANCAKES** 11
with vanilla butter
- BAKED FRENCH TOAST** 12
with amarena cherries, marcona almonds, and New York state maple syrup
- STEAK AND EGGS** 19
6 oz. grilled hanger steak and two eggs

Executive Chef Carlo Bigi

INSALATE

- Baby Arugula, Grape Tomatoes, Parmigiano** 10
- Kale, Roasted Carrots, Pickled Cranberries, Chevre** 13
- Baked Beets, Avocado, Mizuna, Pistachios** 12
- Artichokes, Arugula, Parmigiano, Hazelnuts** 14
- Chicory, White Anchovies, Buckwheat Bread, Lemon** 14
- Burrata, Macerated Grapes, Peperoncino, Walnuts** 14
- Gemma Salad** 14
baby gem lettuce, avocado, Castelvetrano olives, cherry tomatoes, buffalo mozzarella

PIZZE

- Margherita, Fior di Latte, Tomatoes, Basil** 14
- Taleggio, Winter Truffle, Artichokes** 17
- Sicilian Anchovies, Burrata, Broccoli Rabe** 16
- Basil, Artichokes, Prosciutto, Mushrooms** 16
- Tomatoes, Spicy Soppresata, Mozzarella** 16
- Sausage, Mushrooms, Sweet Onions** 15
- Contadina** 15
organic eggs, mushrooms, Fontina, truffle oil, add prosciutto or bacon (\$3)

- PACCHERI ALLA SALSICCIA** 19
lamb sausage, acorn squash, mint, pecorino

- GNOCCHI AI FUNGHI** 16
potato gnocchi, butter, sage, cremini mushrooms

- SPAGHETTI CARBONARA** 17
pancetta, egg yolk, black pepper, pecorino

- PENNE ARRABIATA** 15
garlic, cherry tomatoes, Calabrian chili oil

SECONDI

- GEMMA BRUNCH BOWL** 14
kale, farro, ricotta salata, hazelnuts, sesame seeds, poached farms eggs

- INSALATA ALLA NIZZARDA** 15
tuna, red quinoa, string beans, hard boiled eggs, taggiasca olives, baby kale, cherry tomatoes

- TROTA ALLA PLANCHA** 25
Arctic char baked on a cedar plank, capers, cauliflower, yogurt, chives

- COTOLETTA DI POLLO** 16
grilled chicken with organic greens

- BOWERY BURGER** 16
8 oz Happy Valley beef burger, olive tapenade, pickles, roasted cherry tomatoes, herbed fries

- GEMMA CLUB SANDWICH** 16
grilled chicken breast, pancetta, tomatoes, arugula on 7 grain bread