



PANE

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

EGGS

Gemma uses only organic eggs

- EGGS á 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 AND EGGS** 10
sunny side up eggs on top of creamy polenta
- 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~

CAPRESE <i>tomato, basil and mozzarella</i> 10	SPINACI <i>spinach and goat cheese</i> 11	TARTUFO <i>black truffle and potato</i> 10	SALSICCIA <i>Italian sausage, peppers, cipolini</i> 11
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ANTIPASTI

- Arancini 9 • Polpettine 9
- Carpaccio di Polipo 9 • Carpaccio di Manzo 15
- Truffled Polenta Fries 8
- Seared Yellow Fin Tuna 14
- Burrata Caprese 12 • Fritto Misto 12
- Marinated Olives 6

SIDES

- Applewood Smoked Bacon 4
- Prosciutto Cotto *Italian ham* 4
- Pork Sausage 4 • Roasted Potatoes 4
- Chicken-Apple Sausage 4

CLASSICS

- BOWL OF FRESH FRUIT** 10
An assortment of fresh melon, berries, and grapes; with low-fat yogurt (\$1)
- STEEL-CUT IRISH OATMEAL** 9
with bananas and berries
- AMBROSIA ORGANIC GRANOLA** 9
served with milk, with yogurt (\$1) and with fruit (\$2)
- NEW YORK BAGEL & LOX PLATTER** 12
smoked salmon with red onion, tomato and capers
- BLUEBERRY PANCAKES** 11
with vanilla butter
- BRIOCHE FRENCH TOAST** 12
with a berry compote and mascarpone
- STEAK AND EGGS** 19
6oz Burgundy Pastures grassfed NY Strip steak and eggs

INSALATE

EXECUTIVE CHEF CHRIS D'AMICO

PIZZE

Baby Arugula, Grape Tomatoes and Parmigiano 9	Margherita 12
Beets, Mizuna, Goat Cheese, Pistachios 9	Prosciutto e Arugula 13
Kale, Tuscan Beans, Red Onions 9	Burrata Cheese, Tomatoes and Black Olives 14
Artichokes, Parmigiano, Truffle Vinaigrette 13	Basil, Artichokes, Prosciutto, Mushrooms 14
Watercress, Pears, Almonds, Gorgonzola 9	Spicy Italian Sausage and Onion 12
Farro, Butternut Squash, Pecorino 9	Focaccia Robiola 13
Fennel, Orange, Grilled Shrimp 12	Contadina <i>organic eggs, mushrooms, Fontina, truffle oil, with prosciutto or bacon (\$3)</i> 11

SPAGHETTI POMODORO

bronze-cast pasta with San Marzano tomatoes
14

STROZZAPRETI

hand-rolled pasta in a spicy Italian sausage ragu with broccoli rabe
16

BOWERY BURGER

100% Black Angus beef, organic greens, tomatoes, red onions, served with fries
12

SALMONE ALLA GRIGLIA

grilled organic salmon with sauteed escarole and cannellini
19

SECONDI

INSALATA DI GEMMA

chopped salad of romaine, carrots, tomatoes, bell peppers, cannellini beans, mozzarella di bufala, green onions, and organic grilled chicken
~vegetarian upon request~
16

INSALATA ALLA NIZZARDA

Sicilian tuna, green beans, black olives, potatoes, boiled egg, anchovies, red onion
14

RIGATONI

rigatoni in cream with Prosciutto Cotto and peas
14

POLLO AL MATTONE

roasted Amish organic chicken with roasted potatoes, cipollini, and frisee
18

COTOLETTA DI POLLO

grilled chicken with organic greens
16

MELANZANE AL FORNO

roasted eggplant with ricotta di bufala, Parmigiano and tomato sauce
15