

GEMMA

ANTIPASTI

- Arancini 9 • Polpettine 9
- Burrata Caprese 10
- Fritto Misto 12
- Seared Yellow Fin Tuna 11
- Carpaccio di Manzo 12
- Carpaccio di Polipo 10
- Truffled Polenta Fries 8
- Marinated Olives 5

INSALATE

- Baby Arugula, Grape Tomatoes and Parmigiano 9
- Artichokes, Parmigiano, Truffle Vinaigrette 12
- Watercress, Pears, Almonds, Gorgonzola 9
- Beets, Mizuna, Goat Cheese, Pistachios 9
- Farro, Butternut Squash, Pecorino 9
- Kale, Tuscan Beans, Red Onions 9
- Fennel, Orange, Grilled Shrimp 12
- Seared Sirloin Tagliata, Arugula, Tomatoes 12

CROSTINI

- Olive Tapenade and Goat Cheese 5
- Grape Tomatoes and Basil 5
- Chicken Liver Puree 5
- Broccoli Rabe 5
- Buffalo Ricotta and Pesto 6
- Truffle Scented Mushrooms 7
- Burrata and Prosciutto 6
- Fig and Gorgonzola 6

SALUMI

- Each 9 -

- BRESAOLA** *air dried beef from the Italian Alps*
- COPPA** *cured pork shoulder*
- MORTADELLA** *Bolognese sausage with pistachios*
- PROSCIUTTO DI PARMA** *cured ham from Parma*
- SPECK** *smoked pork belly from Trentino*
- SOPRESSATA** *dry cured pork sausage with black peppercorn*
- PROSCIUTTO COTTO** *cooked ham from Parma*
- PORCHETTA** *cured, cooked pork belly*

Salumi e Formaggi
chef's assortment of
meats and cheeses
18

FORMAGGI

- Three 13 • Five 18 -

- PARMIGIANO REGGIANO** *cow hard, aged over 2 years*
- PECORINO TOSCANO** *sheep hard, tangy and sharp*
- BITTO** *cow, goat hint of nut, dry fruit and hay*
- GORGONZOLA PICCANTE** *cow sharp, spicy, blue veined*
- CACIOTTA AL TARTUFO** *cow, sheep hard, sharp, with black truffles*
- ASIAGO VECCHIO** *cow hard, sharp, aged over 2 years*
- TOMA PIEMONTESE** *cow semi-hard, tangy, sharp, aged 12 months*
- CAPRINO** *goat tangy and creamy*

- Prosciutto Cotto, Fontina and Mizuna 9
- Eggplant, Tomato and Parmesan 9
- Porchetta, Cipollini, Chicory 9
- Prosciutto, Mozzarella and Arugula 11

PANINI

- Seared Sirloin, Mozzarella, Cipollini 10
- Tomato, Mozzarella and Basil 9
- Mushroom and Fontina 9
- Grilled Chicken, Emmental, Tomato 9

PASTE

EXECUTIVE CHEF CHRIS D'AMICO

- Tagliolini al Limone *with shrimp and zucchini*16
- Cappellaci *butternut squash filled fresh pasta, brown butter, sage*14
- Linguini Frutti di Mare *calamari, shrimp, scallops* 19
- Rigatoni *Prosciutto Cotto, peas and cream*14
- Pappardelle with Oxtail Ragu14
- Strozzapreti *spicy Italian sausage ragu, broccoli rabe, tomato sauce* 15
- Penne alla Norma *eggplant, ricotta salata, tomato sauce*14
- Fusilli all'Amatriciana *pancetta, plum tomatoes, onion, Pecorino* ...14

PIZZE

- Margherita12
- Funghi13
- Burrata Cheese, Grape Tomatoes and Black Olives14
- Prosciutto and Arugula13
- Four Seasons *basil, artichokes, prosciutto, mushrooms*14
- Spicy Italian Sausage and Onion12
- Quattro Formaggi *mozzarella, ricotta, goat cheese, Parmigiano*14
- Focaccia Robiola *white truffle oil, creamy robiola*13

POLLO AL MATTONE
*roasted Amish organic chicken with
roasted potatoes, cipollini and frisee*
19

SALMONE ALLA GRIGLIA
*grilled organic salmon
with sauteed escarole and cannellini*
19

RISOTTO CON CAPASANTE
saffron risotto with sea scallops
24

COTOLETTA DI POLLO
grilled chicken with organic greens
15

SECONDI

INSALATA DI GEMMA
*chopped salad of romaine, carrots,
tomatoes, bell peppers, cannellini beans,
mozzarella di bufala, green onions,
asparagus and organic grilled chicken
(vegetarian upon request)*
16

INSALATA ALLA NIZZARDA
*Sicilian tuna, green beans, black olives, potatoes,
boiled egg, anchovies, red onion*
14

MANZO BRASATO
*braised beef short rib with root vegetable puree
and brussel sprouts*
24

BRANZINO AL FORNO
*roasted Mediterranean sea bass on cedar
with sauteed green beans*
21

MELANZANE AL FORNO
*roasted eggplant with ricotta di Bufala,
parmigiano and tomato sauce*
15

BOWERY BURGER
100% Black Angus, greens, tomatoes, onions, fries
12

CONTORNI 5

Green Beans • Root Vegetable Puree • Escarole and Cannellini • Roasted Potatoes • Spinach • Tuscan Beans • Broccoli Rabe • Brussel Sprouts