

# 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
- Escarole, Fava Beans, Pecorino, Mint 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
- Mezzalune *burrata, rainbow Swiss chard ravioli, pomodori freschi*.....15
- Linguini Frutti di Mare *calamari, shrimp, scallops* .....19
- Rigatoni *Prosciutto Cotto, peas and cream* .....14
- Pappardelle with Short Rib Ragù.....14
- Orecchiette *spicy Italian sausage, broccoli rabe* .....15
- Penne alla Norma *eggplant, ricotta salata, tomato sauce* .....14
- Fusilli Primavera *fresh spring vegetables* .....14

## PIZZE

- Margherita .....12
- Funghi .....13
- Burrata Cheese, Grape Tomatoes and Black Olives .....14
- Prosciutto and Arugula .....13
- Four Seasons *basil, artichokes, prosciutto, mushrooms* .....14
- Spicy Italian Sausage and Onion .....12
- Valtellina *arugula, bresaola, Parmigiano, fresh tomatoes* .....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 grilled white and green asparagus, salsa verde*

19

### CAPELANTE IN PADELLA

*seared local dayboat scallops with sauteed corn, tomatoes and asparagus*

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

### DENTICE LIVORNESE

*pan roasted red snapper, tomato sauce with capers and black olives, with sauteed green beans*

25

### BRANZINO AL FORNO

*roasted Mediterranean sea bass on cedar with sauteed brussel sprouts*

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 • Grilled Asparagus • Corn • Roasted Potatoes • Spinach • Tuscan Beans • Broccoli Rabe • Brussel Sprouts