



• BREAKFAST •

~ PANE ~

CONTINENTAL PASTRY BASKET 9

*an assortment of freshly baked pastries
with jam and marmalade*

PANE e NUTELLA 5

*toasted Tuscan bread
with Italian chocolate-hazelnut spread*

TOAST 3

white, whole wheat, rye, 7-grain, Tuscan

BAGEL WITH CREAM CHEESE 4

CROISSANT WITH JAM AND BUTTER 4

TEA \$4

• organic loose leaf •

Earl Grey Creme

PG Tips

Tulsi Immunita

Mint

Chamomile

Jasmine

Gunpowder Green

Almond Black

CAFFE

Organic Coffee 3

Cappuccino 4

Caffe Latte 4

Espresso 3

Doppio 4

Americano 3

Hot Chocolate 5

Orange Juice 4

Grapefruit Juice 4

FRESH JUICES

SPREMUTA ROSSA (apples, beets, carrots) 8

SPREMUTA VERDE (kale, cucumber, parsley, pear, lemon) 12

EGGS

Gemma uses only organic eggs

EGGS á la GEMMA 12.00

*poached eggs on brioche with Prosciutto Cotto, hollandaise and asparagus;
substitute smoked salmon add \$3*

BAKED EGGS, AVOCADO, PROSCIUTTO 11.00

served with tomato sauce, Fontina cheese, and Tuscan toast

POLENTA, EGGS, EXOTIC MUSHROOMS 10.00

poached farm eggs over polenta and exotic mushrooms

TWO EGGS ANY STYLE 8.00

served with roasted tomato and Tuscan toast

SOFT BOILED EGGS AND SOLDIERS 7.00

choice of white, whole wheat or rye soldiers

PROTEIN BREAKFAST 12.00

grilled chicken, scrambled egg whites with spinach, sliced tomato

GEMMA BREAKFAST BOWL 12.00

kale, farro, ricotta salata, hazelnuts, sesame seeds, poached farm eggs

CLASSICS

BOWL OF FRESH FRUIT 10.00

an assortment of fresh melon, berries, and grapes

POMPELMO BRUCIATO 8.00

caramelized grapefruit slices with honey and mint

BLUEBERRY PANCAKES 10.00

with vanilla butter

BAKED FRENCH TOAST 10.00

with amarena cherries, marcona almonds and New York state maple syrup

STEEL-CUT IRISH OATMEAL BRÛLÉE 9.00

with brown sugar and banana

FRESH BERRIES, YOGURT, GRANOLA 11.00

with honey

NEW YORK BAGEL & LOX PLATTER 12.00

smoked salmon with red onion, tomato, and capers

EXECUTIVE CHEF CARLO BIGI

FRITTATE

10.00

CAPRESE

tomato, basil and mozzarella

SALSICCIA

Italian sausage, peppers and cipolini

“LEFT OVER” PASTA FRITTATA

penne with spicy tomato sauce

FONTINA AND RAINBOW SWISS CHARD

SIDES

4.00

APPLEWOOD SMOKED BACON

PROSCIUTTO COTTO *Italian ham*

PORK SAUSAGE

CHICKEN-APPLE SAUSAGE

ROASTED POTATOES

ROASTED TOMATOES