



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 • Asparagus 8
- Summer Squash 7

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 POACHED EGGS** 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
- Mixed Greens, Flowers, Seeds, Herbs, Citrus Dressing 13
- Eggplant, Marcona Almonds, Tomatoes, Ricotta Salata 14
- Artichokes, Arugula, Parmigiano, Hazelnuts 14
- Asparagus, Tuscan Farro, Gaeta Olives, Parmigiano 13
- Burrata, Baby Bell Peppers, White Anchovies, Basil 14
- Gemma Salad** 14
baby gem lettuce, avocado, Castelvetrano olives, cherry tomatoes, buffalo mozzarella

PIZZE

- Margherita, Fior di Latte, Tomatoes, Basil 14
- Zucchini, Speck, Mozzarella 17
- Anchovies, Tomatoes, Garlic, Mozzarella 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)

GNOCCHI DI PATATE

potato gnocchi, fava beans, pancetta, pecorino romano, pea shoots

16

SPAGHETTI CARBONARA

pancetta, egg yolk, black pepper, pecorino

17

PENNE ARRABIATA

garlic, cherry tomatoes, Calabrian chili oil

15

STROZZAPRETI AL PESTO SICILIANO

capers, almonds, ricotta salata

18

SECONDI

GEMMA BRUNCH BOWL

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

14

INSALATA ALLA NIZZARDA

tuna, red quinoa, string beans, hard boiled eggs, Taggiasca olives, baby kale, cherry tomatoes

16

TROTA ALLA PLANCHA

Arctic char baked on a cedar plank, green tomatoes, yogurt, Castelvetrano olives

25

COTOLETTA DI POLLO

grilled chicken with organic greens

16

BOWERY BURGER

8 oz Happy Valley beef burger, olive tapenade, pickles, roasted cherry tomatoes, herbed fries

16

GEMMA CLUB SANDWICH

grilled chicken breast, pancetta, tomatoes, arugula on 7 grain bread

16