



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
- Seared Octopus 17 • Tonno e Fagioli 14

SIDES

- Smoked Bacon 5 • Pork Sausage 5
- Prosciutto Cotto 5
- Chicken-Apple Sausage 5
- Seasonal Greens 5 • Asparagus 6
- Roasted Potatoes 5

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, EGGS, EXOTIC MUSHROOMS** 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 summer peaches, 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
- Pomodori, Pickled Red Onions, Olives, Chevre** 14
- Baked Beets, Avocado, Mizuna, Pistachios** 14
- Artichokes, Arugula, Parmigiano, Hazelnuts** 15
- Watermelon, Shrimp, Watercress, Ginger** 15
- Burrata, Spring Green Peas, Fresh Mint** 15
- Gemma Salad** 16
baby gem lettuce, avocado, Castelvetrano olives, cherry tomatoes, buffalo mozzarella

PIZZE

- Margherita, Fior di Latte, Tomatoes, Basil** 14
- Bianca, Fava Beans, Pea Shoots, Pecorino** 16
- Anchovy, Tomatoes, Olives, Pepperoncino** 15
- Basil, Artichokes, Prosciutto, Mushrooms** 16
- Pancetta, Red Onions, Tomato, Pecorino** 16
- Sausage, Mushrooms, Sweet Onions** 17
- Contadina** 15
organic eggs, mushrooms, Fontina, truffle oil, add prosciutto or bacon (\$3)

PACCHERI ALLA SALSICCIA
lamb sausage, asparagus, fresh oregano, pecorino romano
19

TROFIETTE AL PESTO
basil, pine nuts, potatoes, french beans
16

SPAGHETTI CARBONARA
pancetta, egg yolk, black pepper, pecorino
17

PENNA ARRABIATA
garlic, cherry tomatoes, Calabrian chili oil
15

SECONDI

GEMMA BRUNCH BOWL
kale, farro, ricotta salata, hazelnuts, sesame seeds, poached farms eggs
14

INSALATA ALLA NIZZARDA
tuna, red quinoa, string beans, hard boiled eggs, taggiasca olives, baby kale, cherry tomatoes
17

TROTA ALLA PLANCHA
Arctic char baked on a cedar plank, capers, Persian cucumbers, dill, yogurt
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