



## PICCOLI PIATTI TO SHARE

Arancini Di Riso 6  
 Polpettine in Tomato Sauce 9  
 Truffled Polenta Fries 8  
 Mediterranean Olives and Parmigiano 9  
 Fritto Misto 13  
 Burrata with Baby Bell Peppers, White Anchovies 15

Focaccia with Truffle Robiola 14  
 Crocchette di Baccala, Calabrian Chili Aioli 9  
 Chicken Liver Pate Crostino 6  
 Olive Tapenade and Goat Cheese Crostino 6  
 Ricotta and Roasted Tomato Crostino 7  
 Burrata and Artichoke Crostino 7

## SALUMI E FORMAGGI

**SALUMI**  
 selezione di salumi 21

*chef's assortment of  
 meats and cheeses*  
 21

**FORMAGGI**  
 selezione di formaggi 16

Executive Chef Carlo Bigi

## ANTIPASTI E INSALATE

<b>Bowery Nizzarda</b> <i>red quinoa, string beans, hard boiled eggs, Taggiasca olives, baby kale, cherry tomatoes, tuna</i> .....	17
<b>Gemma Salad</b> <i>baby gem lettuce, avocado, cherry tomatoes, Castelvetrano olives, buffalo mozzarella</i> .....	14
<b>Arugula</b> <i>baby arugula, grape tomatoes, parmigiano</i> .....	10
<b>Carciofi</b> <i>shaved artichoke, arugula, shaved parmigiano, hazelnuts</i> .....	14
<b>Insalata di Melanzane</b> <i>marinated eggplant, Marcona almonds, heirloom tomatoes, ricotta salata</i> .....	14
<b>Asparagi Freddi</b> <i>jumbo asparagus, Tuscan farro, pickled red onions, Gaeta olives, and parmigiano</i> .....	14
<b>Insalata Mista</b> <i>mixed greens with flowers, seeds, herbs, and citrus dressing</i> .....	13
<b>Parmigiana</b> <i>baked eggplant, mozzarella, tomato sauce</i> .....	16
<b>Hamachi Crudo</b> <i>miso-cured hamachi, raspberries, radishes, fresh mint</i> .....	17
<b>Tonno e Fagioli</b> <i>seared ahi tuna, gigante beans, fennel pollen</i> .....	14
<b>Carpaccio di Manzo</b> <i>thinly sliced beef, polenta chips, roasted corn, chevre, sorrel</i> .....	17
<b>Polipo Arrosto</b> <i>charred octopus, summer squash, Taggiasca olives, and saffron aioli</i> .....	16

## PASTE

**Pappardelle al Ragout** *short rib ragout, parmigiano, rosemary* 17  
**Spaghetti alle Vongole** *cockles, bottarga, scallions* ..... 19  
**Penne Arrabbiata** *garlic, cherry tomatoes, Calabrian chili oil* .. 15  
**Gnocchi di Patate** *fava beans, pancetta, pecorino romano* ..... 16  
**Strozzapreti al Pesto Siciliano** *capers, almonds, ricotta salata* 18

## PIZZE

**Margherita** *fior di latte, tomatoes, fresh basil* ..... 14  
**Quattro Stagioni** *artichoke, roasted ham, mozzarella, mushrooms* 16  
**Acciughe** *anchovies in oil, cherry tomatoes, garlic, mozzarella* ... 16  
**Diavola** *tomatoes, spicy soppressata, mozzarella* ..... 15  
**Affumicata** *zucchini, speck, mozzarella* ..... 17

## PANINI

<b>Calabrese</b> <i>spicy soppressata, pecorino, and arugula on filone bread</i> .....	11
<b>Pretzel</b> <i>mascarpone, prosciutto crudo, and balsamic vinegar with arugula</i> .....	7
<b>Caprese</b> <i>buffalo mozzarella, heirloom tomatoes, fresh basil on focaccia bread</i> .....	11
<b>Bowery Burger</b> <i>8 oz. Happy Valley beef burger, olive tapenade, pickles, roasted cherry tomatoes, herbed fries</i> .....	16
<b>Gemma Club Sandwich</b> <i>grilled chicken breast, pancetta, tomatoes, arugula on 7 grain bread</i> .....	16
<b>Truffled Toast</b> <i>ham, truffled pecorino, mushrooms</i> .....	12

## SECONDI

**Cotoletta di Pollo**  
*grilled chicken breast  
 served with organic greens*  
 18

**Branzino alla Griglia**  
*grilled Mediterranean bass,  
 hen of the woods mushrooms,  
 roasted tomato*  
 26

**Trota alla Plancha**  
*Arctic char baked on a cedar plank  
 green tomatoes, yogurt, Castelvetrano olives*  
 25

**Hanger Steak**  
*8 oz grilled hanger steak with  
 heirloom bean salad*  
 25

## VERDURE

Roasted Potatoes, Garlic, and Rosemary 7 • Roasted Summer Squash 7 • Grilled Asparagus 8  
 Seasonal Greens with Olive Oil and Peperoncino 7 • Roasted Foraged Mushrooms with Chives 8