



PICCOLI PIATTI TO SHARE

Arancini Di Riso 6
Polpettine in Tomato Sauce 9
Truffled Polenta Fries 8
Mediterranean Olives and Parmigiano 9
Fritto Calamari Shrimp and Vegetables 13
Burrata with Spring Green Peas and Fresh Mint 15

Focaccia with Truffle Robiola 14
Chicken Liver Pate Crostino 8
Olive Tapenade and Goat Cheese Crostino 6
Ricotta and Roasted Tomato Crostino 9
White Anchovies, Tomatoes, Pine Nuts on Tuscan Bread 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

Bowery Nizzarda red quinoa, string beans, hard boiled eggs, taggiasca olives, baby kale, cherry tomatoes, tuna	17
Gemma Salad baby gem lettuce, avocado, cherry tomatoes, castelvetrano olives, buffalo mozzarella	16
Arugula baby arugula, grape tomatoes, parmigiano	10
Carciofi shaved artichoke, arugula, shaved parmigiano, hazelnuts	15
Barbabietole baked beets, avocado, mizuna, pistachios	14
Anguria e Gamberi watermelon, shrimp, watercress, ginger	15
Insalata di Pomodori heirloom tomatoes, castelvetrano olives, croutons, pickled onions, chevre	14
Parmigiana baked eggplant, mozzarella, tomato sauce	16
Red Snapper Crudo wild red snapper, puffed quinoa, green tomatoes, tarragon	17
Tonno e Fagioli seared ahi tuna, gigante beans, fennel pollen	14
Carpaccio di Manzo thinly sliced beef, rocket salad, pickled mushrooms, parmigiano reggiano	17
Polipo seared octopus, romano beans, tomato confit, taggiasca olives, pine nuts	17

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
Trofiette al Pesto basil, pinenuts, potatoes, french beans 16
Paccheri alla Salsiccia lamb sausage, asparagus, pecorino romano 19

PIZZE

Margherita fior di latte, tomatoes, fresh basil 14
Quattro Stagioni artichoke, roasted ham, mozzarella, mushrooms 16
Acciughe anchovies, tomatoes, gaeta olives, garlic, pepperoncino 15
Amatriciana pancetta, red onions, tomato, pecorino romano 16
Bianca fava beans, pea shoots, pecorino toscano 16

PANINI

Calabrese spicy soppressata, pecorino, crispy arugula on filone bread 11
Pretzel mascarpone, prosciutto crudo, and balsamic vinegar with rocket salad 7
Caprese buffalo mozzarella, heirloom tomatoes, fresh basil on focaccia bread 11
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
Truffled Toast ham, truffled pecorino, mushrooms 12

SECONDI

Cotoletta di Pollo
grilled chicken breast
served with organic greens
19

Branzino alla Griglia
grilled Mediterranean bass,
wax beans, french beans, lemon
25

Trota alla Plancha
Arctic char baked on a cedar plank,
capers, Persian cucumbers, dill, and yogurt
25

Hanger Steak
8 oz grilled hanger steak with
baby corn and charred tomatoes
25

VERDURE

Roasted Potatoes, Garlic, and Rosemary 7 • Grilled Asparagus, Lemon Zest, and Olive Oil 8 • Shishito and Sweet Peppers 8
Seasonal Greens with Olive Oil and Pepperoncino 8 • Roasted Foraged Mushrooms with Chives 9