





PICCOLI PIATTI TO SHARE

Arancini Di Riso 6
 Polpettine in Tomato Sauce 9
 Truffled Polenta Fries 8
 Mediterranean Olives and Parmigiano 9
 Fritto Misto ~ Calamari, Shrimp, and Vegetables 13
 Burrata with Grapes, Peperoncino, Walnuts 14

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

Bowery Nizzarda <i>red quinoa, string beans, hard boiled eggs, taggiasca olives, baby kale, cherry tomatoes, tuna</i>	17
Gemma Salad <i>baby gem lettuce, avocado, cherry tomatoes, castelvetrano olives, buffalo mozzarella</i>	14
Arugula <i>baby arugula, grape tomatoes, parmigiano</i>	10
Carciofi <i>shaved artichoke, arugula, shaved parmigiano, hazelnuts</i>	14
Insalata di Puntarelle <i>chicory, white anchovies, buckwheat bread, lemon</i>	14
Barbabietole <i>baked beets, avocado, mizuna, pistachios</i>	14
Insalata di Cavolo <i>kale, roasted carrots, pickled cranberries, chevre, toasted seeds</i>	13
Parmigiana <i>baked eggplant, mozzarella, tomato sauce</i>	16
Hamachi Crudo <i>orange, fennel, black olives</i>	17
Tonno e Fagioli <i>seared ahi tuna, gigante beans, fennel pollen</i>	14
Carpaccio di Manzo <i>thinly sliced beef, arugula, sunchokes, parmigiano</i>	17
Polipo Arrosto <i>charred octopus, crushed potatoes, crispy capers, baked onions</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 ai Funghi *potato gnocchi, butter, sage* 16
Paccheri alla Salsiccia *lamb sausage, acorn squash, pecorino* .. 19

PIZZE

Margherita *fior di latte, tomatoes, fresh basil* 14
Quattro Stagioni *artichoke, roasted ham, mozzarella, mushrooms* 16
Acciughe *Sicilian anchovies, burrata, broccoli rabe* 16
Diavola *tomatoes, spicy soppressata, mozzarella* 15
Tartufo *taleggio, black winter truffles, artichokes* 17

PANINI

Calabrese <i>spicy soppressata, pecorino, crispy arugula on filone bread</i>	11
Pretzel <i>mascarpone, prosciutto crudo, and balsamic vinegar with rocket salad</i>	7
Caprese <i>buffalo mozzarella, heirloom tomatoes, fresh basil on focaccia bread</i>	11
Bowery Burger <i>8 oz. Happy Valley beef burger, olive tapenade, pickles, roasted cherry tomatoes, herbed fries</i>	16
Gemma Club Sandwich <i>grilled chicken breast, pancetta, tomatoes, arugula on 7 grain bread</i>	16
Truffled Toast <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,
 wax beans, french beans, lemon*
 25

Trota alla Plancha
*Arctic char baked on a cedar plank,
 capers, shaved cauliflower, yogurt, chives*
 25

Hanger Steak
*8 oz grilled hanger steak with
 salt baked potatoes and leeks*
 25

VERDURE

Roasted Potatoes, Garlic, and Rosemary 7 • Roasted Brussels Sprouts 7 • Crispy Sunchokes, Lemon, Chives 8
 Seasonal Greens with Olive Oil and Peperoncino 7 • Roasted Foraged Mushrooms with Chives 8