

jame

LUNCH

STARTERS

CIABATTA PLATE 10

umami butter, local olive oil, marinated olives, rosemary almonds

KENNEBEC FRIES 7

spicy aioli & ketchup

OSPI'S CRISPY PROVOLONE 16

vodka sauce

BRUSSELS SPROUTS 16

schiaffoni dressing, sesame

GRIDDLED BROCCOLINI 16

whipped ricotta, marjoram, chili, pangrattato

MEATBALLS 21

beef, pork, ricotta, tomato passata, grana padano, arugula

SALADS

KALE 19

avocado, parm, cilantro, sweet & spicy almond vinaigrette

SPICY CAESAR 19

eggless calabrian chili dressing, pangrattato

JEMMA CHOP 19

arugula, radicchio, pepperoni, provolone, olives, onion, pepperoncini, crispy garbanzo, red wine vinaigrette

ADD AVOCADO +2

ADD CHICKEN +6

JAME TO-GO

HOUSEMADE VODKA SAUCE 22/JAR

HOUSEMADE POMODORO SAUCE 22/JAR

FRESH EGG PASTA 4/ORDER

FRESH SEMOLINA PASTA 5/HALF POUND

SANDWICHES

GRILLED CHICKEN 19

almond-pine nut pesto aioli, provolone, arugula, avocado

CRISPY CHICKEN 19

parm-style, choice of passata or vodka sauce

THE 'GUNDO 19

meatballs, tomato passata, provolone (or sub vodka sauce)

ADD SIDE CAESAR +8 | ADD SIDE KALE +8

ADD SIMPLE SALAD +4 | ADD FRENCH FRIES +3

HAND-ROLLED PASTA

Our pastas are made from scratch daily using domestic, biodynamic & sustainable wheat with up to three different types of flour and local, pasture-raised hen eggs.

CAPELLINI 24

"almost famous" pomodoro, basil, grana padano

SPICY RIGATONI 25

"alla vodka," chili, basil, grana padano

PACCHERI LISCI 25

spicy pork sausage sugo, fennel, sage, pecorino

TONNARELLI 24

cacio e pepe

MANDILLI 24

silky almond-pine nut pesto

TAGLIATELLE BOLOGNESE 26

braised pork and beef "delle quattro stagioni", parm fonduta

MUSHROOM LASAGNA 25

king, maitake, & pioppino mushroom, parm, besciamella

CHEF'S FEATURED PASTA AQ

ADD MEATBALLS +3/PC | SAUSAGE +5 | CHICKEN +6
SUB GLUTEN-FREE SPAGHETTI +2 | ADD SHRIMP +12

We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not recommend gluten-free pastas for individuals with celiac or severe gluten-intolerance. We are a cashless restaurant, grazie!

COCKTAILS

CREATIVE

NIKI NAKAYAMA 20

wheatley vodka, cucumber, lemon, basil

MELISSA KALB 20

hendricks gin, st. germain, sauvignon, lemon, lime twist

NANCY SILVERTON 20

“not-yet famous” thrown martini. olive oil washed miles gin, martini rossi blanc vermouth, maldon, castelvetro olive

STEVE & DINA 20

nosotros tequila, pineapple, cucumber, habanero

GENET AGONAFER 20

pueblo viejo blanco, clarified raspberry, lemon, rosé, freeze-dried raspberry cotton candy

REVISED CLASSICS

BRICIA LOPEZ 19

margarita. pueblo viejo blanco, citrus cordial, basil tincture, salt air

ROB GENTILE 19

old fashioned. eagle rare, buffalo trace, champagne sirop, pu-erh, dash of fino sherry

MARY SUE & SUSAN 20

pornstar martini. svedka vanilla vodka, passionfruit, salted lime, fino sherry, champagne foam

JAZZ SINGSANONG 20

espresso martini. on tap, vodka, grind espresso liqueur

NEGRONI

DANIELE UDITI 19

bombay sapphire, sweet vermouth, campari

APL 19

brown butter-miso buffalo trace bourbon, martini rossi blanc vermouth, campari, crème de banane, black walnut

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

BICCHIERE

BIANCHI/ROSATI

PROSECCO 15/57

giuseppe & luigi, friuli, nv

SPARKLING ROSÉ 16/61

bolla rosa, le marche

PINOT GRIGIO 16/61

via alpina, friuli

SAUVIGNON BLANC 17/65

erste + neue, alto adige

CHARDONNAY 17/65

lumen, santa maria

ROSÉ 16/61

jumbo time, mendocino

SAUVIGNON (ORANGE) 17/65

carpe noctem, kaizen, santa barbara (*natural*)

ROSSI

PINOT NOIR 18/69

presqu'ile, santa barbara

SANGIOVESE 16/61 (*chilled*)

sfera, romagna

SUPER TUSCAN 18/69

montepeloso, 'a quo', toscana

BORDEAUX BLEND 20/77

château saint paul, haut-médoc, bordeaux

CABERNET SAUVIGNON 20/77

roman ceremony, santa ynez

BIRRE

SKYDUSTER SUPERDRY LAGER 11

MAYBERRY IPA 11

BEST DAY HAZY IPA N/A 10 (*non-alcoholic*)