

ANTIPASTI

EMMY’S CHEESE
TOAST 20

48-hour focaccia, garlic confit,
tre formaggi, ranch or marinara

CRISPY PROVOLONE 21

vodka sauce

MEATBALLS 24

beef, pork, ricott', alla passata

CHARRED
BROCCOLINI 19

whipped feta, chili, toasted quinoa

ARANCINI 22

saffron, fior di latte, tomato
passata, ligurian pesto

SPICY EGGPLANT
PARM 19

parm fonduta, basil, breadcrumbs

CAULIFLOWER 19

calabrian chili tahini, medjool date,
pepita, herbs

POTATO PUREE 12

a touch of mascarpone

CRISPY RHODE
ISLAND CALAMAR’ 27

gluten-free, cherry peppas, spicy
remoulade, passata

INSALATE

Add roasted chicken to any salad +6

SIMPLE 21

local greens, aged banyuls vinaigrette

CAESAR* 21

local greens, colatura cacio e pepe dressing, pangrattato

JAME’S KALE 22

signature almond dressing, avocado, grana padano

ANTIPASTI CHOP 24

provolon', gabagool, peppadew, olive, crispy garbanzo

PIZZE

Our dough is naturally leavened over 48 hours using two organic flours from
Shepherd's Grain, and our tomatoes are carefully sourced from Lodi, CA at
the peak of sweetness and acidity.

FOR THE CRUST

buttermilk ranch +2 | marinara +2
vodka sauce +3 | burrata +6

MARGHERITA 27

the usual

MARINARA 25

gahhlic', oregano, jalapeno (no cheese)
wit' stracciatell' +7

THE BIANCO 27

provolone dolce, pistachio,
red onion, parm

ALL' SCARPARELL' 30

mama lil's peppers, pork sausage, red
onion, oregano

CPJ 29

chicken, lambrusco bbq, red onion,
cilantro, pineapple, fresno chili

PEPPERONI 28

also the usual

OSPIZZA 31

calabrian chili, gabagool,
market honey

PEPE-RONI 29

pepperoni, cacio e pepe

VODKA 32

fresno chili, basil, burrata

THE FRANKIE 28

pesto, jalapeño, olive, basil,
kale-chicken sausage, scallion

HAPA 28

pepperoni, roasted pineapple, jalapeño, fresno

LIMITED

TRUE WAGYU ITALIAN BEEF HERO 38

braised A5 Japanese wagyu, giardinier', horseradish, jus,
wit' or wit'out cheese
french fries +6

MACCHERONI

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.
Sub gluten-free spaghetti +2

SPAGHETTI 27

al limon or cacio e pepe

MANDILLI 26

silky almond-pine nut pesto

SPICY RIGATONI 29

alla vodka

CAPELLINI 25

jame's pomodoro sauce, basil, parm
add meatballs +8

ORECCHIETTE 29

pork sausage, vino bianco, braised rapini, parm
fonduta, touch of garlic and chili

TAGLIATELL' 32

bolognese

AGNOLOTTI 31

butternut squash, brown butter, sage, parm

PAPPARDELLE GIGANTE* 32

pepperoni carbonara

SECONDI

CRISPY PORK OSSO BUCO 41

potato puree, lambrusco glaze

PRIME TAGLIATA STEAK* 45

arugula, parm, aged balsamic

BRANZINO ALLA SINGAPORE 45

lightly fried, sweet & spicy lacquer, herbs

GRILLED SALMON 42

aji verde, broccolini

CHICKEN PARM 38

cultured brown butter, mozz, vodka sauce, basil
add capellini +10

CHICKEN MILANESE 38

brown butter, lemon, greens, shaved grana padano

JEMMA TO-GO

HOUSEMADE PASTA SAUCE 22

choice of vodka or pomodoro

*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. The restaurant adds a 4% surcharge to all guest checks to help provide for employee benefits and wage parity. The charge is not a tip or gratuity (Kindly let your server know if you would like this removed). A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!

MEMENTO MORI MARTINI 23

gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

AMARGO 23

catedral mezcal, makrut lime, cappelletti, applewood smoke veil

COCKTAILS

LIGHT & REFRESHING

BASIL “MARGHERITA” 21

blanco tequila, citrus cordial, combier, sea foam

¡ANANAS! 21

reposado tequila, pineapple, cucumber, habanero

NIKI 21

vodka, lime mint cordial, st. germain, prosecco, cucumber

BELLEZZA 21

blanco tequila, aperol, bill’s honey, cucumber, mint

BOOZY & STIRRED

NEGRONI DELLA CASA 21

gin, carpano antica, campari

CHEF’S NEGRONI 21

catedral mezcal, lo-fi gentian amaro, cappelletti

SOUR 21

classic negroni with a touch of citrus cordial

PERFECT OLD FASHIONED 21

elijah craig, buffalo trace, champagne sirop, pu-erh, dash of fino sherry

MARTINI

HOT GIRL SUMMER 21

sipsmith strawberry gin, honey, lemon, basil

JAME 21

hendricks, st. germain, sauvignon, lemon

PASTA WATER 21

gray whale gin, olive oil, salted pasta water

ESPRESSO MARTINI 21

on tap, vodka, cold brew liqueur

LA FAMIGLIA

large-format, serves six

ROSÉ BAE 84

aperol, framboise, rosé, citrus, touch of mint

CHAPARRITO 84

spicy serrano tequila, cucumber, gran marnier, lime

SUMMER WIND 84

vodka, cocchi americano, grapefruit, lemon

DOLCE VITA 84

bourbon, brandy, combier, amaro, angostura

BICCHIERE

FRIZZANTE

PROSECCO 17/65

sorelle bronca, modi, veneto

SPARKLING ROSÉ 17/65

bolla rosa, le marche

BIANCO

SAUVIGNON BLANC 19/73

dragonette cellars, santa barbara

PINOT GRIGIO 16/61

guiseppe and luigi, friuli (on tap)

VERMENTINO 17/65

piero mancini, sardinia

CHARDONNAY 19/73

montagne russe, sonoma coast

ROSATO / ARANCIA

ROSÉ 16/61

jumbo time wine, mendocino

SAUVIGNON (ORANGE) 17/65

carpe noctem, kaizen, santa barbara (natural)

ROSSO

PINOT NOIR 19/73

presqu’ile, santa barbara

NEBBIOLO D’ALBA 22/85

poderi colla, piemonte

SANGIOVESE 16/61

stolpman, love you bunches, santa ynez (on tap)

SUPER TUSCAN 19/73

montepeloso, ‘a quo’, toscana

CABERNET SAUVIGNON 24/93

beckman, santa ynez

FROM THE VENDING MACHINE

MOET & CHANDON BRUT 35

MOET & CHANDON ROSÉ 35

BIRRE

CARPE NOCTEM WEST COAST IPA 12

SUPER DRY SKYDUSTER LAGER 12

MAYBERRY IPA 12

GOLDEN MONKEY BELGIAN ALE 12

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

BEST DAY KÖLSCH N/A (non-alcoholic) 10

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

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