

ANTIPASTI

EMMY’S CHEESE
TOAST 20

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

CRISPY PROVOLONE 21
vodka sauce

SPICY EGGPLANT
PARM 19
parm fonduta, basil, breadcrumbs

MEATBALLS 24
beef, pork, ricott’, alla passata

CAULIFLOWER 19
calabrian chili tahini, medjool date,
pepita, herbs

CRISPY RHODE
ISLAND CALAMAR’ 27
gluten-free, cherry peppas, spicy
remoulade, passata

CHARRED
BROCCOLINI 19

whipped feta, chili, toasted quinoa

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, jalapeño (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

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

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

CAPELLINI 26

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

SPICY RIGATONI 29

alla vodka

ORECCHIETTE 29

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

SPAGHETTI 28

al limon or cacio e pepe

TAGLIATELL' 32

braised pork and beef “delle quattro stagioni”,
parm fonduta

AGNOLOTTI 31

butternut squash, brown butter, sage, parm

LASAGNA INVOLTINI 31

ragu, besciamella, pomodoro, whipped ricotta

SECONDI

CRISPY PORK OSSO BUCO 41
french fries, 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!

COCKTAILS



MEMENTO MORI MARTINI 23

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

BASIL “MARGHERITA” 21

blanco tequila, citrus cordial, gran gala, sea foam

¡ANANAS! 21

nosotros tequila, pineapple, cucumber, habanero

CUCUMBER CRUSH 21

tito’s vodka, cucumber, lemon, basil

LUSTY MARTINI 21

vodka, passionfruit, vanilla, cappelletti, lime, champagne float

HOT GIRL SUMMER 21

sipsmith strawberry gin, honey, lemon, basil

ESPRESSO MARTINI 21

on tap, vodka, cold brew liqueur

PERFECT OLD FASHIONED 21

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

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

BIRRE

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

FROM THE VENDING MACHINE

MOET & CHANDON BRUT 35

MOET & CHANDON ROSÉ 35

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

VERMENTINO 17/65

piero mancini, sardinia

PINOT GRIGIO 16/61

giuseppe and luigi, friuli (on tap)

CHARDONNAY 19/73

montagne russe, sonoma coast

ROSATO

ROSÉ 16/61

lorenza, lodi, california (on tap)

ROSSO

PINOT NOIR 19/73

presqu'ile, santa barbara

BARBERA 16/61

cantina del pino, 'bricco gallinetta', piemonte

NEBBIOLO D’ALBA 22/85

poderi colla, piemonte

SUPER TUSCAN 19/73

montepeloso, ‘a quo’, toscana

CABERNET SAUVIGNON 20/77

château saint-paul, haut-médoc, bordeaux



Reserve wine list available upon request.