

ANTIPASTI

EMMY’S CHEESE
TOAST 21

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

CRISPY PROVOLONE 21

vodka sauce

SPICY EGGPLANT
PARM 21

parm fonduta, basil, breadcrumbs

MEATBALLS 24

beef, pork, ricott’, alla passata

CAULIFLOWER 21

calabrian chili tahini, medjool date,
pepita, herbs

CRISPY RHODE
ISLAND CALAMAR’ 27

gluten-free, cherry peppas, spicy
remoulade, passata

CHARRED
BROCCOLINI 21

whipped feta, chili, toasted quinoa

INSALATE

Add roasted chicken to any salad +6

SIMPLE 22

local greens, aged banyuls vinaigrette

CAESAR* 23

local greens, colatura cacio e pepe dressing, pangrattato

JAME’S KALE 23

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 28

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 43

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). 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

pueblo viejo blanco, basil, gran gala, citrus cordial, salt air

¡ANANAS! 21

nosotros tequila, pineapple, cucumber, habanero

CUCUMBER CRUSH 21

grey goose vodka, cucumber, lemon, basil

LUSTY MARTINI 21

svedka vanilla vodka, passionfruit, campari, lime, champagne float

HOT GIRL SUMMER 21

miles gin, sarti, citrus cordial

ESPRESSO MARTINI 21

on tap, vodka, grind espresso liqueur

PERFECT OLD FASHIONED 21

eagle rare, 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 18/69

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

lumen, santa maria

ROSATO

ROSÉ 16/61

lorenza, lodi, california (on tap)

ROSSO

PINOT NOIR 20/77

presqu'ile, santa barbara

BARBERA 17/65

cascina val del prete, piemonte

NEBBIOLO D'ALBA 22/85

poderi colla, piemonte

SUPER TUSCAN 20/77

montepeloso, 'a quo', toscana

CABERNET SAUVIGNON 21/81

château saint-paul, haut-médoc, bordeaux



Reserve wine list available upon request.