

jemma LUNCH

ANTIPASTI

CRISPY PROVOLONE 19
vodka sauce

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

EMMY'S CHEESE TOAST 19
48-hour focaccia, garlic confit, tre
formaggi, ranch or marinara

MEATBALLS 22
beef, pork, ricott', alla passata

FRENCH FRIES 7
served with ketchup or spicy aioli

**CRISPY RHODE ISLAND
CALAMAR' 26**
gluten-free, cherry peppas, spicy
remoulade, passata

INSALATE

SIMPLE 20
local greens, aged banyuls vinaigrette

JAME'S KALE & CHICKEN 26
signature almond dressing, avocado, grana padano

CAESAR & CHICKEN* 25
local greens, colatura cacio e pepe dressing, pangrattato

MACCHERONI & PIZZE

sub gluten-free spaghetti +2

SPICY RIGATONI 27
alla vodka

MARGHERITA PIZZA 26
the usual

CAPELLINI 26
jame's pomodoro sauce, basil, parm

PEPPERONI PIZZA 27
also the usual

SPAGHETTI 26
al limon or cacio e pepe

OSPIZZA PIZZA 30
calabrian chili, gabagool,
market honey

TAGLIATELL' 30
braised pork and beef "delle quattro
stagioni", parm fonduta

HEROES & SECONDI

**SPICY EGGPLANT
PARM HERO 21**
vodka sauce or tomato passata,
provolone, basil

**CRISPY CHICKEN
PARM HERO 22**
vodka sauce or tomato passata,
provolone, basil

CHICKEN PESTO HERO 22
roasted chicken breast, almond pesto
aioli, avocado, arugula, provolone

CHICKEN MILANESE 32
brown butter, lemon, greens,
shaved grana padano

ADD A SMALL SALAD +10 | FRENCH FRIES +6

*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!

jemma BIBITE

MEMENTO MORI MARTINI 23

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

COCKTAILS

BASIL "MARGHERITA" 21
sub los vecinos mezcal +1 | grand marnier +5
pueblo viejo blanco, basil, gran gala,
citrus cordial, salt air

ESPRESSO MARTINI 21
on tap, vodka,
grind espresso liqueur

¡ANANAS! 21
nosotros tequila, pineapple,
cucumber, habanero

HOT GIRL SUMMER 21
miles gin, sarti, citrus cordial, mint

CUCUMBER CRUSH 21
grey goose vodka, cucumber, lemon,
basil

LUSTY MARTINI 21
svedka vanilla vodka, passionfruit,
campari, lime, champagne float

PERFECT OLD FASHIONED 21
eagle rare, buffalo trace, champagne
sirop, pu-erh, dash of fino sherry

BICCHIERE

BIANCHI/ROSATI

PROSECCO 17/65
sorelle bronca, modi, veneto

VERMENTINO 17/65
piero mancini, sardinia

SPARKLING ROSÉ 18/69
bolla rosa, le marche

PINOT GRIGIO 16/61
giuseppe and luigi, friuli (on tap)

SAUVIGNON BLANC 19/73
dragonette cellars, santa barbara

CHARDONNAY 19/73
lumen, santa maria

ROSÉ 17/65 (on tap)
lorenza, lodi, california

FROM THE VENDING MACHINE

MOET & CHANDON BRUT 35
MOET & CHANDON ROSÉ 35

ROSSO

PINOT NOIR 20/77
presqu'île, santa barbara

NEBBIOLO D'ALBA 22/85
poderi colla, piemonte

BARBERA 17/65
cascina val del prete, piemonte

SUPER TUSCAN 20/77
montepeloso, 'a quo', toscana

CABERNET SAUVIGNON 21/81
château saint-paul, haut-médoc, bordeaux

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

MOCKTAILS

COOL AS A CUCUMBER 12
clarified raspberry, lemongrass,
makrut lime, citrus

LIGHT & STORMY 12
lemon, ginger, makrut lime, mint