



JAME

DINNER

STARTERS

WARM CIABATTA	5
umami butter, olive oil (limited)	
ARANCINI 'AL TELEFONO'	13
scamorza, saffron, vodka sauce	
CRISPY BRUSSELS SPROUTS	16
schiaffoni dressing	
GRIDDLED BROCCOLINI	16
whipped ricotta, marjoram, chili, breadcrumbs	
KALE	16
parmigiano, avocado, cilantro, fresh herbs, sweet & spicy almond vinaigrette	
SPICY CAESAR	16
little gem lettuce, parmigiano, breadcrumbs, calabrian chili caesar dressing	
MEATBALLS	17
potato puree, tomato passata, pecorino	
BEEF TARTARE	18
tonnato, shallots, marjoram, crispy potato, toast	
CHARRED OCTOPUS	21
chickpea puree, crunchy chickpeas, saba	
PROSCIUTTO	21
18-month riserva, arugula, stracciatella	

HAND-ROLLED PASTA

CAPELLINI	20
36-hour tomato sauce, basil, parmigiano	
SCARPINOCC	24
braised beef cheek, brown butter, sage, saba	
SPICY RIGATONI	21
"alla vodka," chili, basil, parmigiano	
PACCHERI	21
spicy pork sausage sugo, fennel, sage, pecorino	
TONNARELLI	18
cacio e pepe	
MANDILLI	18
silky kale-almond pesto	
TAGLIATELLE AL RAGU	22
"hollywood" style bolognese	
RICOTTA CAVATELLI	23
fennel sausage, chili, cavolo nero, breadcrumbs	
SQUID INK BAVETTE	25
rock shrimp ragu, chili, stracciatella, breadcrumbs	
CHEF'S FEATURED PASTA	AQ
selection changes daily	

— ADD MEATBALLS +3/PC | SAUSAGE +4 | SHRIMP +9 —
 — SUB GLUTEN-FREE SPAGHETTI +2 —

LARGE PLATES

CHICKEN PARM (available mon-thurs only)	28	CrispyBraised™ PORK SHANK	34
vodka sauce		lambrusco-mustard glaze, aromatic jus, potato puree	
GRILLED SANTA CAROTA HANGER	30	CRISPY SCALED BRANZINO	35
crispy weiser farms magic molly potato, salmoriglio		maitake, bloomsdale spinach, crispy sunchoke, agrodolce	

We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All pastas are cooked in the same water. We do not recommend gluten-free pastas for individuals with celiac or severe gluten-intolerance.

A 4% employee benefit fee is added to all checks. A 18% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!



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BIBITE

BICCHIERE

BIANCHI/ROSATI

PROSECCO	giuseppe & luigi friuli nv	12/45
PINOT GRIGIO	tuo sorgente friuli 2020	13/49
SAUVIGNON	vinoce napa 2020	14/53
CHARDONNAY	hendry napa 2019	15/54
CATARRATTO	isola del satiro alcesti sicilia 2019	11/41
ROSÉ	le fraghe lombardi 2020	13/49
MOSCATO	massolino asti 2019	13/49

ROSSI

LAMBRUSCO	zanasi emilia-ro. 2020 (sparkling, chilled)	14/53
PINOT NOIR	sostener monterey 2019	15/57
SANGIOVESE	lulio toscana 2019	15/57
MONTEPULCIANO	polifemo abruzzo 2013	18/69
MERLOT	trefethen napa 2018	19/76
SUPER TUSCAN	a quo toscana 2019	15/57
BABY AMARONE	ca' del laito valpolicella 2017	16/61
CABERNET	cain cuvée napa 2017	18/69
BARBERA D'ASTI	tasmorcan piemonte 2019	21/81

BOTTIGLIE

CHAMPAGNE	billecart-salmon brut reserve nv	120
CHIANTI	nunzi conti toscana 2019	68
PINOT NOIR	lola russian river 2019	89
BORDEAUX BLEND	rigoloccio toscana 2018	76
BRUNELLO	brizio montalcino 2015	125
ROSSO	cordella toscana 2019	75
CABERNET	bella union napa 2018	116
CABERNET	cade napa 2017	225
BARBARESCO	castello di verduno piemonte 2018	95
NEBBIOLO	scarzello piedmont 2015	115
SUPER TUSCAN	prima pietra toscana 2015	195

BIRRE

BIONDA BLONDE LAGER	7
JAME x OSPI PALE ALE	11
MAYBERRY IPA	11

GENERAL MANAGER: LAURIE DOSIE
EXECUTIVE SOUS CHEF: JOSUE CASTILLO

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