

V=VEGETARIAN  
GF=GLUTEN FREE  
DF=DAIRY FREE  
All pasta can be made GF

# ROSEMARY'S



## 3 COURSE DINNER

FAMILY STYLE & PLATED – \$60 PER PERSON



### ANTIPASTI & INSALATE

FOR THE TABLE

BEETS *GF, DF, V*  
arugula, hazelnuts, orange vinaigrette

CHICKPEAS *GF, DF, V*  
smoked onion, tomato

EGGPLANT CAPONATA *GF, DF, V*  
roasted vegetables, pine nuts, agrodolce

PROSCIUTTO *GF, DF*

PARMIGIANO REGGIANO *GF, V*

ROSEMARY'S FOCACCIA *DF, V*

### SECONDI

SELECT 3 TO BE INDIVIDUALLY PLATED

LINGUINE *V*  
preserved lemon, pickled chili  
parmigiano

RIGATONI ALLA ARRABIATTA *V*  
burrata, calabrian chili, garlic, herbs

ORECCHIETTE  
housemade sausage, broccoli rabe  
fresno chili, parmigiano

BRANZINO *GF*  
salsa di vino bianco, haricots verts  
leeks, littleneck clams

SASSO CHICKEN *GF*  
peperonata, little gem lettuce  
lemon & mustard dressing

GRILLED FLANK STEAK *GF*  
cherry tomato & herb salad, salsa rossa  
(\$5 supplement per person)



### CONTORNI

FOR THE TABLE

OPTIONAL \$3 PER PERSON PER ITEM

ROASTED SUMMER VEGETABLES *GF, DF, V*

ROSEMARY POTATOES *DF, V*

CHARRED SUMMER CORN *GF, DF, V*

### DOLCE

INDIVIDUALLY PLATED

TIRAMISU

VANILLA GELATO

OLIVE OIL CAKE  
blueberry compote, whipped cream



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PROSCIUTTO *GF, DF*

PARMIGIANO REGGIANO *GF, V*

ROSEMARY'S FOCACCIA *DF, V*

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garlic, herbs

ORECCHIETTE  
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BRANZINO *GF*  
salsa di vino bianco, haricots verts  
leeks, littleneck clams

SASSO CHICKEN *GF*  
peperonata, little gem lettuce  
lemon & mustard dressing

GRILLED FLANK STEAK *GF*  
cherry tomato & herb salad, salsa rossa  
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# ROSEMARY'S



## 2 COURSE BRUNCH

FAMILY STYLE & PLATED – \$35 PER PERSON



### ANTIPASTI & INSALATE

FOR THE TABLE

BEETS GF, DF, V

arugula, hazelnuts, orange vinaigrette

EGGPLANT CAPONATA GF, DF, V

roasted vegetables, pine nuts, agrodolce

ROSEMARY'S SUMMER SALAD

rice, farro, quinoa, cherry tomatoes, cucumbers, dill  
avocado, smokehouse bacon, yogurt & lemon dressing

ROSEMARY'S FOCACCIA V

rosemary, maldon sea salt



### SUPPLEMENTS FOR THE TABLE

HOUSE MADE MOZZARELLA GF, V

*(\$5 supplement per person)*

LEMON RICOTTA BOMBOLINI V

*(\$3 supplement per person)*



### SECONDI

CHOOSE ONE AT THE TIME OF MEAL

RIGATONI ALLA ARRABIATTA V

burrata, calabrian chili  
garlic, herbs

SMOKED SALMONE

crispy 'everything' focaccia, lemon  
mascarpone, capers, pickled red onion

LINGUINE V

preserved lemon, pickled chili  
parmigiano

NAPOLITANO V

scrambled eggs, tomato, basil, burrata  
arugula, pine nuts, grilled focaccia

### CONTORNI

FOR THE TABLE

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GRILLED BACON

BREAKFAST SAUSAGE

ROSEMARY POTATOES DF, V



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## 2 COURSE LUNCH

INDIVIDUALLY PLATED – \$35 PER PERSON



### ANTIPASTI & INSALATE

CHOOSE ONE AT THE TIME OF MEAL

KALE CELERY CAESAR V

kale, celery, celery root, anchovy rosemary croutons

ROSEMARY'S SPRING SALAD

rice, farro, quinoa, cherry tomatoes, cucumbers, dill  
avocado, smokehouse bacon, yogurt & lemon dressing

CALAMARI FRITTI

capri aioli

### SECONDI

CHOOSE ONE AT THE TIME OF MEAL

RIGATONI ALLA ARRABIATTA V

burrata, calabrian chili, garlic, herbs

ORECCHIETTE

housemade sausage, broccoli rabe  
fresno chili, parmigiano

SASSO CHICKEN GF

peperonata, little gem lettuce  
lemon & mustard dressing

GRILLED FLANK STEAK GF

cherry tomato & herb salad, salsa rossa  
(\$5 supplement per person)



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FOR THE TABLE

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ROASTED SUMMER VEGETABLES GF, DF, V

ROSEMARY POTATOES DF, V

CHARRED SUMMER CORN GF, DF, V



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SERVED FAMILY STYLE

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