



ROSEMARY'S

PRIVATE DINING
& EVENTS

18 Greenwich Ave

New York City

212 488 2624

events@rosemarysnyc.com

THE COMMUNAL TABLE

Located in the center of our Main Dining Room.

Available for groups of 8 - 16 guests with the use of a prix fixe menu.





FULL VENUE

Exclusive use of the restaurant.

Capacity: 100 seated & 130 standing

\$80 FAMILY STYLE

3 COURSE DINNER

ANTIPASTI

a selection included for the table

SECONDI

select 3 for the table

CONTORNI

optional family style sides priced per person per item

DOLCE

an assortment included for the table

OPTIONAL ANTIPASTI

WHIPPED BURRATA V
marinated peppers, rooftop honey, aleppo pepper, grilled filone
(\$5 supplement per person)

FORMAGGI BOARD V, GF
(\$10 supplement per person)

SALUMI BOARD DF, GF
(\$10 supplement per person)

AFFETTATI MISTI BOARD GF
(\$15 supplement per person)

GF PASTA - \$2 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

ANTIPASTI

GOLDEN BEETS V, GF
goat cheese, dill, agro dolce onion, spiced pistachio

CHOPPED SALAD 'SICILIANA' V, GF
escarole, olives, sun dried tomatoes, artichokes
crispy chickpeas, ricotta salata, almonds

PROSCIUTTO DF, GF

PARMIGIANO REGGIANO V, GF

ROSEMARY'S FOCACCIA V, DF

SECONDI

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

ORECCHIETTE
housemade sausage, broccoli rabe, fresno chili, parmigiano

SPRING GEMELLI V
green pea pesto, spring peas, pecorino

BRANZINO DF, GF
pea leaves, olive gremolata, grilled lemon

CHICKEN MILANESE
wild arugula, mustard aioli

STEAK TAGLIATA DF, GF
charred green onion, salsa verde, sea salt
(\$10 supplement per person)

LAMB CHOP
asparagus, grilled spring onions, fregola, mint pesto
(\$15 supplement per order)

CONTORNI

OPTIONAL \$3 PER PERSON PER ITEM

BRUSSELS SPROUTS V

CACIO E PEPE POLENTA V

ROSEMARY POTATOES V

\$95 COMBINATION

3 COURSE DINNER

ANTIPASTI

a selection included for the table

SECONDI

select 3, guests will select 1 at the time of the meal

CONTORNI

optional family style sides priced per person per item

DOLCE

3 included, guests will select 1 at the time of the meal

OPTIONAL ANTIPASTI

WHIPPED BURRATA V
marinated peppers, rooftop honey, aleppo pepper, grilled filone
(\$5 supplement per person)

FORMAGGI BOARD V, GF
(\$10 supplement per person)

SALUMI BOARD DF, GF
(\$10 supplement per person)

AFFETTATI MISTI BOARD GF
(\$15 supplement per person)

GF PASTA - \$2 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

ANTIPASTI

GOLDEN BEETS V, GF
goat cheese, dill, agro dolce onion, spiced pistachio

CHOPPED SALAD 'SICILIANA' V, GF
escarole, olives, sun dried tomatoes, artichokes
crispy chickpeas, ricotta salata, almonds

PROSCIUTTO DF, GF

PARMIGIANO REGGIANO V, GF

ROSEMARY'S FOCACCIA V, DF

SECONDI

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

ORECCHIETTE
housemade sausage, broccoli rabe
fresno chili, parmigiano

SPRING GEMELLI V
green pea pesto, spring peas, pecorino

BRANZINO DF, GF
pea leaves, olive gremolata, grilled lemon

CHICKEN MILANESE
wild arugula, mustard aioli

STEAK TAGLIATA DF, GF
charred green onion, salsa verde, sea salt
(\$10 supplement per order)

LAMB CHOP
asparagus, grilled spring onions, fregola, mint pesto
(\$15 supplement per order)

CONTORNI

OPTIONAL \$3 PER PERSON PER ITEM

BRUSSELS SPROUTS V

CACIO E PEPE POLENTA V

ROSEMARY POTATOES V

\$55 BRUNCH MENU

2 COURSE FAMILY STYLE

ANTIPASTI

a selections included for the table

SECONDI

a selection included for the table

CONTORNI

optional sides priced per person per item
contorni are always served family style



ANTIPASTI

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

GOLDEN BEETS V, GF
goat cheese, dill, agro dolce onion, spiced pistachio

SPRING GRAIN SALAD
farro, roasted grapes, snap peas, pancetta
avocado, mascarpone dressing, crispy quinoa

ROSEMARY'S FOCACCIA V, DF
rosemary, maldon sea salt

OPTIONAL ADDITIONS

HOUSE MADE MOZZARELLA V, GF
(\$5 supplement per person)

LEMON RICOTTA BOMBOLINI V
(\$3 supplement per person)

SECONDI

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

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

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

CONTORNI

OPTIONAL \$3 PER PERSON PER ITEM

HERITAGE PORK BACON DF, GF

BREAKFAST SAUSAGE DF, GF

ROSEMARY POTATOES V

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

\$55 LUNCH MENU

2 COURSE FAMILY STYLE

ANTIPASTI

a selection included for the table

SECONDI

a selection included for the table

CONTORNI

Brussels Sprouts included for the table
additional sides priced per person per item



ANTIPASTI

GOLDEN BEETS *V, GF*
goat cheese, dill, agro dolce onion, spiced pistachio

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

CHOPPED SALAD 'SICILIANA' *V, GF*
escarole, olives, sun dried tomatoes, artichokes
crispy chickpeas, ricotta salata, almonds

ROSEMARY'S FOCACCIA *V, DF*

SECONDI

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

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano

CHICKEN MILANESE
wild arugula, mustard aioli

CONTORNI

CRISPY BRUSSELS SPROUTS *V*

OPTIONAL \$3 PER PERSON PER ITEM

CACIO E PEPE POLENTA *V*

ROSEMARY POTATOES *V*

GF PASTA - \$2 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

BEVERAGE PACKAGES & SPIRIT LIST

\$45 BRUNCH

WINES

Sparkling, Rosé, White & Red

COCKTAILS

Frizzante, Mimosa

Bloody Mary

\$50 BEER & WINE

WINES

Sparkling, Rosé, White & Red

BEERS

\$70 GRANDE

WINES

Red, White, Rosé, Sparkling

FULL BAR SPIRITS

COCKTAILS

Rosemary's Spritz

BEERS

\$95 SUPERIORE

WINES

Red, White, Rosé, Sparkling

PREMIUM LIQUORS SPIRITS

COCKTAILS

Rosemary's Spritz, Pink Negroni

Blood Orange Margarita

BEERS

GRANDE SPIRITS

VODKA

Helix Vodka

GIN

Spring 44

TEQUILA

Juarez (Blanco)

BOURBON

Evan Williams

SCOTCH

Dewar's 'White Label'

RUM

El Dorado White Rum

SUPERIORE SPIRITS

VODKA

Helix Vodka, Titos, Ketel One

Grey Goose

GIN

Spring 44 Gin, Hendricks

Tanqueray

TEQUILA

Juarez Silver, Espolon Blanco

MEZCAL

El Silencio

RYE/WHISKEY

Evan Williams, Jameson

Makers Mark, Pinkhook Bourbon

Pinkhook Rye

SCOTCH

Dewar's 'White Label'

RUM

El Dorado, Ten to One Rum Blanco

All beverage packages include non-alcoholic beverages such as soft drinks, juices, coffee & tea.

Espresso beverages are always charged on consumption.

All packages are priced per person with a 2 hour limit



INCLUDED SERVICES

CUSTOMIZED MENUS

- Share your logo and/or custom menu header. We're happy to personalize each menu.
- Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

VOTIVE CANDLES

- Votive candles flood the room and tables for the perfect dim ambiance.
- Available for brunch events upon request.

WIFI

- For your presentations or to post that cute selfie!

COAT CHECK

- Complimentary upon entry!

PREFERRED VENDORS

FLORALS

- [Fleurissimo NYC](mailto:fleurissimonyc@gmail.com) - 631-912-5323 or fleurissimonyc@gmail.com

CAKE / BAKERY

- [Empire Cake](mailto:info@empirecake.com)- 212-242-5858 or info@empirecake.com
- [Magnolia Bakery](mailto:hello@magnoliabakery.com)- 212-462-2572 or hello@magnoliabakery.com
- [Maman](mailto:info@mamannyc.com)- 646-767-0097 or info@mamannyc.com

PHOTOGRAPHERS

- [Carly Tumen Creative](mailto:carly@carlytumen.com) - 516-592-9611 or carly@carlytumen.com

DECOR SUPPLY

- [Party City](tel:929-523-2739) - 929-523-2739
- Mary Ellen - chasedtreasures@gmail.com

KOSHER CATERING

- [Abigael's Catering](tel:212-575-1407)- 212-575-1407