

# ROSEMARY'S

ENOTECA TRATTORIA

DELIVERY AND TAKE AWAY AT ROSEMARYSNYC.COM

## Verdure

EACH \$10 THREE \$26

### HONEYNUT SQUASH

smoked ricotta salata, vincotto, cashews

### EGGPLANT CAPONATA

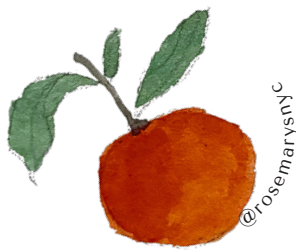
roasted vegetables, pine nuts, agrodolce

### BEETS

bitter greens, hazelnuts

### BUTTERNUT SQUASH SOUP

mascarpone cream, toasted sunflower seeds  
pumpkin seed oil



## Insalate

ADD GRILLED CHICKEN \$8  
GRILLED SHRIMP \$10

ARUGULA PARMIGIANO 13  
garden herbs, lemon, extra virgin olive oil

KALE CELERY CAESAR 14  
kale, celery, anchovy, rosemary breadcrumbs

CHOPPED SALAD 'SICILIANA' 15  
escarole, olives, sun dried tomatoes  
crispy chickpeas, artichokes  
ricotta salata, almonds

ENDIVE & RADICCHIO 15  
fennel, gorgonzola, maple pecans  
champagne vinaigrette

## Pasta

GLUTEN FREE CASARECCE \$3

CAVATELLI 19  
honeynut squash, brown butter, pumpkin seeds  
ricotta cream, sage

FUSILLI ALLA NAPOLETANA 18  
pomodoro, house made burrata, basil purée  
fresno chili, pine nuts, parmigiano

ORECCHIETTE 20  
house made sausage, broccoli rabe  
fresno chili, parmigiano

LUMACHE BOLOGNESE 21  
brisket, prosciutto ragù

RIGATONE ALLA VODKA 18

## Secondi

SEARED SALMON 24  
farro, butternut squash, cranberries  
fennel, oregano vinaigrette

BRANZINO 25  
salsa verde, spring pea leaves, baby artichokes

MEATBALLS 15/24  
beef, pork, ricotta, parmigiano  
choice of 3 or 5

CHICKEN MILANESE 23  
arugula, parmigiano, lemon

NEW YORK STRIP STEAK 29  
braised cipollini, rosemary potatoes

BURGER 19  
cheddar cheese, lettuce, tomato  
bacon jam, house sauce, fries

ADD BACON \$3



## Aperitivo

WARM OLIVES 8  
castelvetrano, fennel, orange

ROSEMARY'S FOCACCIA 7  
rosemary, maldon sea salt

ARANCINI 9  
fontina cheese, garlic parmigiano sauce

PASTA FRITTA 10  
pizza pillows

PROSCIUTTO 12  
imperiale, 16 month

APERITIVI MISTI 26  
prosciutto, parmigiano, mortadella  
ricotta, focaccia

## Pizza

GLUTEN FREE CRUST \$4

MARGHERITA 17  
tomato, mozzarella, basil

PCV CACIO E PEPE 19  
house made mozzarella, taleggio, cream  
parmigiano, black pepper

MARGHERITA BURRATA 20  
tomato, mozzarella, burrata, basil

MUSHROOM & SPINACH 19  
white wine, lemon cream, house made mozzarella  
roasted mushrooms, parmigiano

STINGER 19  
spicy honey, tomato, toasted chili oil,  
house made mozzarella, soppressata, basil, honey

ADD PROSCIUTTO, BURRATA \$5  
ARUGULA, PEPPERONI, MUSHROOMS \$3

## Contorn

ROSEMARY POTATOES 8  
rosemary, caper salt

BROCCOLI RABE 8  
garlic, bomba chili, preserved lemon

ROASTED BRUSSELS SPROUTS 10  
spicy honey



## Salumi & Formaggi

DIPALO'S BURRATA 16  
basil, maldon sea salt, extra virgin olive oil

CHEESE SELECTION 18  
ricotta fresca, parmigiano reggiano, tallegio

CHARCUTERIE BOARD 21  
prosciutto di parma, sopressata, mortadella

## Frutti di Mare

CALAMARI FRITTI 16  
herb aioli

SHRIMP SCAMPI 17  
white wine, garlic, sun dried tomato gremolata

SPICY SALMON TARTARE 16  
capers, cucumbers, calabrian chili aioli

GRILLED OCTOPUS 21  
celery heart salad, taggiasca vinaigrette