

# ROSEMARY'S

*Enoteca & Trattoria*

**\$55 PRIX FIXE**

## ANTIPASTI

FOR THE TABLE

### BEETS

*hazelnuts, bitter greens*

### CABBAGES

*pecorino, chili, almonds*

### EGGPLANT CAPONATA

*roasted vegetables, pine nuts, agrodolce*

### PROSCIUTTO, SOPPRESSATA

### ROSEMARY'S FOCACCIA

**MOZZARELLA & BURRATA**  
*(\$5 SUPPLEMENT PER PERSON)*

## PASTA

SELECT 2 FOR THE TABLE

### LINGUINE

*preserved lemon, pickled chili, parmigiano*

### FUSILLI ALLA NAPOLETANA

*pomodoro, housemade burrata, basil purée, fresno chili, pine nuts, parmigiano*

### CAVATELLI

*heirloom tomatoes, garlic, basil, parmigiano*

### RIGATONI (\$5 SUPPLEMENT PER PERSON)

*housemade sausage, broccoli rabe, fresno chili, parmigiano*

## SECONDI

SELECT 2 FOR THE TABLE

### MARKET FISH

*yellow wax beans, smoked cherry tomatoes, basil, tomato vin, almonds*

### ROSEMARY'S CHICKEN

*shaved zucchini, brussels sprouts, beer can chicken jus, honey bomba glaze, focaccia croutons*

### BISTECCA (\$10 SUPPLEMENT PER PERSON)

*dry aged rib eye, confit potatoes, king oyster mushrooms, smoked onion*

## CONTORNI

FOR THE TABLE

ADDITIONAL \$3 PER PERSON PER ITEM

### BROCCOLI RABE

### ROSEMARY POTATOES

### ROASTED BRUSSELS SPROUTS

## DOLCE

FOR THE TABLE

ASSORTMENT OF ROSEMARY'S DESSERTS

OGNI OCCASIONE, TUTTE LE OCCASIONI

# ROSEMARY'S

*Enoteca & Trattoria*

**\$35 BRUNCH**

## ANTIPASTI

FOR THE TABLE

### BEETS

*hazelnuts, bitter greens*

### EGGPLANT CAPONATA

*roasted vegetables, pine nuts, agrodolce*

### ARUGULA & AVOCADO SALAD

*walnuts, toasted quinoa, fresh orange  
shaved fennel, orange honey vinaigrette*

### SEASONAL FRUIT SALAD

## ADDITIONAL OFFERINGS

### MOZZARELLA & BURRATA

*(\$5 supplement per person)  
basil, maldon sea salt*

### LEMON RICOTTA BOMBOLINI

*(\$3 supplement per person)  
nutella cream*

## SECONDI

CHOOSE ONE AT TIME OF MEAL

### FUSILLI ALLA NAPOLETANA

*pomodoro, housemade burrata, basil purée  
fresno chili, pine nuts, parmigiana*

### SALMONE

*smoked salmon, toasted focaccia  
lemon jam, mascarpone*

### NAPOLITANO

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

## CONTORNI

FOR THE TABLE

### ROASTED BRUSSEL SPROUTS

### HOUSE MADE SAUSAGE

**BOOZY BRUNCH PACKAGES AVAILABLE**

*\*INCLUDES BREWED COFFEE AND TEA\**

**OGNI OCCASIONE, TUTTE LE OCCASIONI**

# ROSEMARY'S

*Enoteca & Trattoria*

**\$35 BRUNCH**

## ANTIPASTI

FOR THE TABLE

### BEETS

*hazelnuts, bitter greens*

### EGGPLANT CAPONATA

*roasted vegetables, pine nuts, agrodolce*

### ARUGULA & AVOCADO SALAD

*walnuts, toasted quinoa, fresh orange  
shaved fennel, orange honey vinaigrette*

### SEASONAL FRUIT SALAD

## ADDITIONAL OFFERINGS

### MOZZARELLA & BURRATA

*(\$5 supplement per person)  
basil, maldon sea salt*

### LEMON RICOTTA BOMBOLINI

*(\$3 supplement per person)  
nutella cream*

## SECONDI

CHOOSE TWO TO BE SERVED FOR THE TABLE

### FUSILLI

*pomodoro, housemade burrata  
basil purée, fresno chili, pine  
nuts, parmigiano*

### AVOCADO PANINO

*avocado, bacon, tomato  
arugula, soft boiled egg  
served open facedrpone*

### NAPOLITANO

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

## CONTORNI

FOR THE TABLE

### ROASTED BRUSSEL SPROUTS

### HOUSE MADE SAUSAGE

**BOOZY BRUNCH PACKAGES AVAILABLE**

\*PRIX FIXE MENU INCLUDES BREWED COFFEE AND TEA\*

**OGNI OCCASIONE, TUTTE LE OCCASIONI**

# ROSEMARY'S

*Enoteca & Trattoria*

**\$35 LUNCH**

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## ANTIPASTI

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FOR THE TABLE

**BEETS**

*hazelnuts, bitter greens*

**CABBAGES**

*pecorino, chili, almonds*

**EGGPLANT CAPONATA**

*roasted vegetables, pine nuts, agrodolce*

**PROSCIUTTO**

**ROSEMARY'S FOCCACIA**

**MOZZARELLA & BURRATA**

(\$5 SUPPLEMENT PER PERSON)

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## SECONDI

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CHOOSE ONE AT TIME OF MEAL

**LINGUINE**

*preserved lemon, pickled chili, parmigiano*

**RIGATONI**

*house made sausage, broccoli rabe, fresno chii, parmigiano*

**CHOPPED SALAD 'SICILIANA'**

*escarole, olives, caper berries, sun dried tomatoes, crispy chickpeas, raisins  
artichokes, ricotta salata, sunflower seeds*

**CAPRESE PANINO**

*housemade mozzarella, tomato, basil on pressed focaccia*

**PROSCIUTTO PANINO**

*prosciutto, house made mozzarella, arugula on pressed focaccia*

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## DOLCE

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FOR THE TABLE

**ASSORTMENT OF ROSEMARY'S DESSERTS**

**OGNI OCCASIONE, TUTTE LE OCCASIONI**

# ROSEMARY'S

*Enoteca & Trattoria*

**\$25 BREAKFAST**

## ANTIPASTI

— FOR THE TABLE —

### BREAD BASKET

*blueberry & carrot muffin, cornetto, focaccia*

### FRUIT SALAD

*assortment of seasonal fruit*

## SECONDI

— CHOOSE ONE AT TIME OF MEAL —

### UOVO IN PURGATORIO

*eggs sunny side up, fresno chilli, pomodoro, parmigiano*

### EGG & CHEESE PANINO

*brioche bun with choice of prosciutto, home made sausage  
smoked salmon, tenderbelly bacon or tomato*

### NAPOLITANO

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

### GRANOLA

*berries, yogurt*



OGNI OCCASIONE, TUTTE LE OCCASIONI