

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

spring peas, mint, ricotta

RIGATONI (\$5 SUPPLEMENT PER PERSON)

housemade sausage, broccoli rabe, fresno chili, parmigiano

SECONDI

SELECT 2 FOR THE TABLE

MARKET FISH

snap pea purée, fava, turnips, grapefruit salad

ROSEMARY'S CHICKEN

roasted baby carrots, radish, spring onion, lemon-honey-bomba chili glaze

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

ANTIPASTI

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)

SECONDI

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

DOLCE

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