

ROSEMARY'S

Enoteca & Trattoria

ROOFTOP GARDEN

VERDURE

EACH \$8 • THREE \$21 • FIVE \$30

WARM OLIVES

castelvetro, fennel, orange

RADISHES

butter, salt, thyme

CABBAGES

pecorino, chili, almonds

CHICKPEAS

smoked onion, tomato

BEETS

bitter greens, hazelnuts

EGGPLANT CAPONATA

roasted vegetables, pine nuts, agrodolce

INSALATE

KALE CELERY CAESAR • \$13

kale, celery, celery root, anchovy
breadcrumbs

CHOPPED SALAD 'SICILIANA' • \$14

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

👉 MOZZARELLA & BURRATA • \$14

basil, maldon sea salt

OCTOPUS SALAME • \$12

basil, sicilian giardiniera

SALUMI

EACH \$9 • MISTI \$25

SOPPRESSATA

finnichiona, new england

PROSCIUTTO DI PARMA

fratelli galloni, 18 month

👉 CROSTINI TOSCANA

fazio farms chicken liver mousse
housemade jam, semolina cracker

FORMAGGI

EACH \$6 • THREE \$16

RICOTTA FRESCA

soft cow's milk, connecticut

PARMIGIANO REGGIANO

hard cow's milk, emilia-romagna

GORGONZOLA DOLCE

soft cow's milk, lombardia

FOCACCE

ROSEMARY'S FOCACCIA • \$7

rosemary, maldon sea salt

FOCACCIA TARTUFI • \$12

taleggio cheese, black truffle

CAPRESE FOCACCIA • \$9

tomato, mozzarella, basil

ROSEMARY'S FARM

As a natural extension of our rooftop garden, our upstate farm is located on 40 acres in the beautiful Hudson Valley.

Our farm provides fresh produce to our restaurants and CSA members, building community around food that is seasonal, local, and delicious.

FARM DINNER

3RD TUESDAY OF EACH MONTH • 7PM

Four Course Prix Fixe Menu

All proceeds support sustainable agriculture at Rosemary's Farm.

ASK YOUR SERVER FOR

MORE INFORMATION

TICKETS AVAILABLE ON RESY



PRIMI

GLUTEN FREE FUSILLI AVAILABLE \$2

LINGUINE • \$14

preserved lemon, pickled chili, parmigiano

👉 CAVATELLI • \$15

peas, mint, ricotta, parmigiano

👉 RIGATONE • \$17

housemade sausage, broccoli rabe
fresno chili, parmigiano

👉 GEMELLI • \$19

housemade 'twins' pasta, shrimp and
prosciutto bolognese, bonito

CHITARRA ALLA CARBONARA • \$16

guanciale, egg, scallion, pecorino

SECONDI

'MEILLER FARM' PORK • MP

parmigiano roasted fennel
orange mostarda, crispy pork skin

ROAST CHICKEN • \$27

fazio farms chicken, forst lager
roasted seasonal vegetables
FOR TWO • \$48

MARKET FISH • \$28

charred snap peas, escarole
charred scallions, grapefruit, ginger

SMOKED LAMB SHOULDER • \$26

raw spring vegetables, pickled hon shimeji
walnuts, whipped ricotta, brown butter
housemade raisins, mint

MARINATED SKIRT STEAK • \$26

guanciale steak sauce
crispy fingerlings, arugula

BISTECCA (FOR TWO) • \$80

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

CONTORNI

EACH \$8

ROSEMARY POTATOES

rosemary, caper salt

ROASTED BRUSSELS SPROUTS

balsamic mostarda

BROCCOLI RABE

garlic, bomba chili, preserved lemon

EATING RAW OR UNDERCOOKED
FISH, SHELLFISH, EGGS OR MEAT INCREASES
THE RISK OF FOODBORNE ILLNESS

👉 FATTA IN CASA

OGNI OCCASIONE, TUTTE LE OCCASIONI