

# ROSEMARY'S

## Enoteca & Trattoria

### ROOFTOP GARDEN

#### VERDURE

EACH \$8 • THREE \$21 • FIVE \$30

##### BEETS

bitter greens, hazelnuts

##### CABBAGES

pecorino, chili, almonds

##### CHICKPEAS

smoked onion, tomato

##### EGGPLANT CAPONATA

roasted vegetables, pine nuts, agrodolce

##### RADISHES

butter, salt, thyme

##### WARM OLIVES

castelvetro, fennel, orange

#### FRUTTI DI MARE

##### TUNA CRUDO • 16

shaved fennel, fennel purée, grapefruit

##### SHRIMP • 9

ginger, mint, scallion

##### CALAMARI FRITTI • 16

capri aioli

##### OCTOPUS SALAME • 12

basil, sicilian giardiniera

#### SALUMI

EACH \$9 • MISTI \$25

##### PROSCIUTTO DI PARMA

fratelli galloni, 18 month

##### SOPPRESSATA

finnichiona, new england

##### CROSTINI TOSCANA

goffle road farm chicken liver mousse  
housemade jam, semolina cracker

#### FORMAGGI

EACH \$6 • THREE \$16

##### MOZZARELLA & BURRATA . 14

basil, maldon sea salt

##### 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

##### FIG & PROSCIUTTO FOCACCIA . 11

fig & rosemary jam, prosciutto  
arugula, balsamic

#### BRUNCH

##### EGGS FROM ROSEMARY'S FARM

##### WARM GRAINS . 12

quinoa, oats, farro, maple  
raisins, apples, grapes

##### UOVA IN PURGATORIO . 14

sunny side up eggs, fresno chili  
pomodoro, parmigiano

##### NAPOLITANO . 16

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

##### EGGS BENEDICT . 16

prosciutto di parma, grilled filone

##### SMOKED SALMONE . 15

smoked salmon, toasted focaccia  
mascarpone, lemon jam

##### UOVA CON FUNGHI . 17

roasted maitake mushrooms  
prosciutto, poached egg

#### CONTORNI

EACH \$8

##### ROSEMARY POTATOES

rosemary, caper salt

##### ROASTED BRUSSELS SPROUTS

balsamic mostarda

##### BROCCOLI RABE

garlic, bomba chili, preserved lemon

##### TENDERBELLY BACON

##### BREAKFAST SAUSAGE

#### INSALATE

ADD SEARED YELLOWFIN TUNA \$8

##### 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

##### WINTER CITRUS & ARUGULA . 15

bee pollen, toasted almonds  
parmigiano, citrus-honey vinaigrette

#### PANE

FOR THE TABLE

##### BREAD BASKET . 14

blueberry or carrot muffin  
pain au chocolat, croissant

##### NUTELLA PANINO . 10

##### LEMON RICOTTA BOMBOLINI . 9

#### PANINI

EACH \$14

##### PROSCIUTTO

18 month aged prosciutto di parma  
housemade mozzarella, arugula

##### CAPRESE

housemade mozzarella, tomato, basil

##### LAMB

braised lamb shoulder, escarole  
honey-mint ricotta on baguette

##### ROSEMARY'S BURGER . 18

beef, prosciutto and guanciale burger  
magic spice ketchup, provolone  
rosemary potatoes

#### PASTA

GLUTEN FREE FUSILLI AVAILABLE \$2

##### FUSILLI ALLA NAPOLETANA . 14

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

##### LINGUINE . 14

preserved lemon, pickled chili, parmigiano

##### CAVATELLI . 16

butternut squash, sage  
pumpkin seed, parmigiano

##### RIGATONI . 17

housemade sausage, broccoli rabe  
fresno chili, parmigiano

##### CHITARRA ALLA CARBONARA . 16

guanciale, egg, scallion, pecorino

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

 FATTA IN CASA

OGNI OCCASIONE, TUTTE LE OCCASIONI

**BEVANDE**

**COFFEE & TEA**

<b>SHAKERATO</b> espresso, meringue, shaken, served chilled	5
<b>ADD ALLSPICE DRAM LIQUEUR</b>	+5
<b>ESPRESSO</b>	4
<b>CAPPUCCINO + LATTE</b>	5
<b>STUMPTOWN COLD BREW</b>	6
<b>HOT CHOCOLATE</b>	5
<b>MACCHIATO</b>	4
<b>MOCHA</b>	5
<b>HOT TEA</b>	5
english breakfast, earl grey, toasted green, white basil chamomile, peppermint	

**FRESH SQUEEZED JUICE**

EACH \$8

<b>GREEN</b> kale, apple, cucumber
<b>BEET</b> red beets, apple, mint
<b>CARROT</b> ginger, apple
<b>CITRUS BLEND</b>
<b>GRAPEFRUIT</b>
<b>ORANGE</b>

**ARTISANAL SODA**

EACH \$5

<b>ROSEMARY'S LEMONADE</b>
<b>GINGER BEER</b>
<b>GINGER SODA</b>
<b>VANILLA CREAM</b>
<b>PELLEGRINO SODA</b> aranciata, aranciata rossa, limonata

**APERITIVI**

**BRUNCH COCKTAILS**

EACH \$12

<b>MIMOSA</b> frizzante, orange juice
<b>BELLINI</b> frizzante, peach purée
<b>GRAPEFRUIT</b> frizzante, grapefruit juice

**SPRITZ**

EACH \$14

<b>CAPPELLETTI</b> not aperol – wine based & citrus forward aperitivo
<b>BONAL</b> gentiane vermouth from the chartreuse mountains
<b>SALERS</b> bitter and herbacious aperitivo from auvergne
<b>COCCHI DI TORINO</b> moscato-based fortified wine from piemonte
<b>CONTRATTO ROSSO</b> herbal, wine based bitter
<b>CONTRATTO BIANCO</b> floral, chardonnay & cortese based vermouth

**BIRRA**

<b>FORST LAGER</b> Italy	7
<b>KWAK BELGIUM STRONG PALE ALE</b> Belgium	12
<b>MENABREA AMBER</b> Italy	8
<b>SAN GABRIEL AMBER</b> 16.9oz, Italy	14
<b>OMMEGANG NIRVANA IPA</b> New York	8
<b>OMMEGANG QUADRUPLE ALE</b> Three Philosophers, New York	11
<b>BROOKLYN BREWERY SORACHI ACE</b> 750 ml, New York	25

**WINES BY THE GLASS**

**PRIVATE LABEL WINES**



<b>BIANCO</b> Falanghina, Alois, Campania 2017	12	18	56
<b>ROSSO</b> Nebbiolo, Cordero di Montezemolo, Piemonte 2016	12	18	56
<b>ROSATO</b> Sangiovese, Fontezoppa, Marche 2017	12	18	56

**VINI BOLLICINE**

<b>SPARKLING DRY CIDER</b> Clifton NV, Fingerlakes	7		12
<b>PROSECCO</b> Bisol 'Credo' Brut 2016, Veneto	14	21	56
<b>GRAN RISERVA CHAMPAGNE METHOD</b> Trevisiol 2009, Veneto	15	23	60
<b>LAMBRUSCO ROSÉ</b> Bertolani 2016, Emilia-Romagna	11	17	45
<b>LAMBRUSCO ROSSO</b> Vigneto Saetti 2017, Emilia-Romagna	12	18	50
<b>FRANCIACORTA CHAMPAGNE METHOD</b> Ca'del Bosco NV, Lombardia	18	27	75

**VINI ROSATI**

<b>SANGIOVESE BLEND ROSÉ</b> La Spinetta il Rosé di Casanova 2017, Toscana	13	20	52
<b>SANGIOVESE BLEND ROSÉ</b> Fattoria Sardi Giustiniani 2017, Toscana	14	21	56
<b>SANGIOVESE BLEND ROSÉ</b> Fattoria Sardi Giustiniani 'Le Cicale' 2016, Toscana	18	27	75
<b>NEGROAMARO ROSÉ</b> Rosa del Golfo 2017, Puglia	12	18	50

**VINI BIANCI**

<b>GAVI DI GAVI</b> Villa Sparina 2017, Piemonte	13	20	52
<b>PINOT BIANCO</b> Terlano 2017, Trentino-Alto Adige	15	23	60
<b>MÜLLER THURGAU</b> Cembra 'Vigna delle Forche' 2014, Trentino-Alto Adige	14	21	56
<b>SAUVIGNON BLANC</b> Villa Russiz 2017, Friuli	16	24	65
<b>VERDICCHIO DEI CASTELLI DI JESI</b> Ca'Liptra 'Kypra' 2017, Marche	13	20	52
<b>BELLONE</b> Casale del Giglio 2017, Lazio	14	21	56
<b>PECORINO</b> Contesa 2017, Abruzzo	11	17	45
<b>ISCHIA BIANCO</b> Casa d'Ambra 2017, Campania	12	18	50
<b>GRECO BIANCO</b> Ippolito 'Mare Chiaro' Cirò 2017, Calabria	11	17	45

**VINI ROSSI**

<b>BARBERA D'ASTI</b> Prunotto 'Fiulot' 2017, Piemonte	14	21	56
<b>BARBARESCO</b> Cascina Bruciata 2012, Piemonte	18	27	75
<b>SANGIOVESE</b> Sassoregale 2016, Toscana	13	20	52
<b>SUPER TUSCAN CHIANTI CLASSICO</b> Tolani 'Valdisanti' 2012, Toscana	18	27	75
<b>PINOT NERO</b> Conte Vistarino 2016, Lombardia	16	24	65
<b>VALPOLICELLA CLASSICO</b> Secondo Marco 2015, Veneto	12	18	50
<b>MONTEFALCO ROSSO</b> Arnaldo Caprai 2015, Umbria	15	23	60
<b>MONTEPULCIANO D'ABRUZZO</b> Contesa Riserva 2013, Abruzzo	20	30	80
<b>NEGROAMARO</b> Cantele Salice Salentino Riserva 2014, Puglia	12	18	50
<b>GAGLIOPPO BLEND</b> Odoardi 'Terra Damia' 2014, Calabria	12	18	50
<b>NERO D'AVOLA</b> Feudo Montoni 'Lagnusa' 2016, Sicilia	12	18	50
<b>SARDINIAN BLEND</b> Tenute Dettori 'Renosu' Rosso NV, Sardegna	13	20	52