

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

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

👉 MOZZARELLA & BURRATA • \$14

basil, maldon sea salt

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.

CONTORNI

EACH \$8

ROSEMARY POTATOES

rosemary, caper salt

ROASTED BRUSSELS SPROUTS

balsamic mostarda

BROCCOLI RABE

garlic, bomba chili, preserved lemon

TENDERBELLY BACON

👉 BREAKFAST SAUSAGE

BRUNCH

ALL EGGS FROM ROSEMARY'S FARM

EGGS BENEDICT • \$16

prosciutto di parma, grilled filone

SMOKED SALMONE • \$15

smoked salmon, toasted focaccia, mascarpone, lemon jam

WARM GRAINS • \$12

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

NAPOLITANO • \$16

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

BREAD BASKET • \$14

blueberry or carrot muffin, pain au chocolat, croissant

NUTELLA PANINO • \$10

LEMON RICOTTA BOMBOLINI • \$9

PANINI

EACH \$14

EGGPLANT

roasted eggplant, peppers, arugula, provolone

LAMB

braised lamb shoulder, escarole, honey-mint ricotta on baguette

PROSCIUTTO

18 month aged prosciutto di parma, housemade mozzarella, arugula

ROSEMARY'S BURGER • \$18

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

PRIMI

GLUTEN FREE FUSILLI AVAILABLE \$2

LINGUINE • \$14

preserved lemon, pickled chili, parmigiano

👉 CAVATELLI • \$15

peas, mint, ricotta, parmigiano

👉 RIGATONI • \$17

housemade sausage, broccoli rabe, fresno chili, parmigiano

FUSILLI ALLA NAPOLETANA • \$14

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