

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

*basil purée, bomba chili, pine nuts
preserved lemon, croutons*

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*

VALENTINE'S DAY SPECIALS

ANTIPASTI MISTI . 25

*crab salad, mushroom crostini
housemade bocconcini, farm eggs
pistachio crusted confit beets
prosciutto, miso bagna cauda
pickled seasonal vegetables*

FARFALLINE . 26

*handmade "little butterfly" pasta
shrimp, meyer lemon, organo*

TONNO E/O BISTECCA . 34

*seared tuna, grilled ribeye, roasted
garlic, pickled vegetable relish
charred broccoli rabe, steak sauce*

CONTORNI

EACH \$8

ROSEMARY POTATOES

rosemary, caper salt

ROASTED BRUSSELS SPROUTS

balsamic mostarda

BROCCOLI RABE

garlic, bomba chili, preserved lemon

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*

ARUGULA & AVOCADO SALAD . 15

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

PASTA

GLUTEN FREE FUSILLI AVAILABLE \$2

LINGUINE . 14

*preserved lemon, pickled chili
parmigiano*

CAVATELLI . 16

mushroom ragu, parsley, pecorino

RIGATONI . 17

*housemade sausage, broccoli rabe
fresno chili, parmigiano*

GEMELLI . 17

*duck confit, roasted grapes, walnuts
sapa, red onion, chili, parmigiano*

CHITARRA ALLA CARBONARA . 16

guanciale, egg, scallion, pecorino

SECONDI

'MEILLER FARM' PORK . MP

*parmigiano roasted fennel
orange mostarda, crispy pork skin*

ROAST CHICKEN . 28

*beer can roasted goffle road farm chicken
polenta, butternut squash, maple glaze
FOR TWO . 45*

CRISPY SKIN SALMON . 28

*celery root purée, roasted celery root
celery and grapefruit salad*

SMOKED LAMB SHOULDER . 26

*roasted carrots, whipped ricotta
smoked onions, brown butter
caramelized orange, breadcrumbs*

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*



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

 FATTA IN CASA

OGNI OCCASIONE, TUTTE LE OCCASIONI