

# 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 giardinere*

#### 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*

##### WINTER CITRUS & ARUGULA . 15

*bee pollen, parmigiano, toasted almonds  
citrus-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