

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, orange

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*

HOLIDAYS

THANKSGIVING

Thursday, November 22nd

12:00pm - 9:30pm

4 Course Prix Fixe Menu . \$65

CHRISTMAS EVE

Monday, December 24th

5:00pm - 10:00pm

À La Carte Menu with Specials

NEW YEAR'S EVE

Monday, December 31st

First Seating: 6:00pm - 8:00pm

Special À La Carte Menu

Second Seating: 8:00pm - Late

4 Course Prix Fixe Menu . \$95

RESERVE

holidays@rosemarysnyc.com

212-647-1818

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

*butternut squash, sage
pumpkin seed, parmigiano*

RIGATONI . 17

*housemade sausage, broccoli rabe
fresno chili, parmigiano*

GEMELLI . 17

*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 . 28

*why brined goffle road farm chicken
forst lager, roasted seasonal vegetables
FOR TWO . 45*

CRISPY SKIN SALMON . 28

chickpea ragu, kale, orange

SMOKED LAMB SHOULDER . 26

*delicata squash, lambrusco poached pears
braised escarole, ricotta, mint
spiced walnuts*

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

WE WILL OPEN ANYTHING
ASK YOUR SERVER



PARTY POUR
9 OUNCE POURS



ROSEMARY'S PRIVATE LABELS

12 | 18 | 48

BIANCO
Falanghina, Alois
Campania 2017

ROSSO
Nebbiolo, Cordero di Montezemolo,
Piemonte 2016

ROSATO
Sangiovese, Fontezoppa
Marche 2017

APERITIVI

ROSEMARY'S LEMON FIZZ	12
cliffton sparkling dry cider, rosemary infused lemonade	
IL VICINO	13
carpano vermouth, salers apertif, bitters	
AMERICANO PERFETTO	14
vermouth, americano aperitivo, bitters, lemon peel	
ROMAN CHARIOT	12
cardamaro, fresh lemon, bitters, sugar rim, sage	
CAPPELLETTI SPRITZ	14
cappelletti (not aperol), prosecco, lemon & orange peel	
NUVOLA SCURA	11
bonal gentiane, ginger beer	

VINI BOLLICINE

	5oz	9oz	BTL
SPARKLING DRY CIDER	7		12
Cliffton NV, Fingerlakes			
PROSECCO	14	21	56
Bisol 'Credo' Brut 2016, Veneto			
GRAN RISERVA CHAMPAGNE METHOD	15	23	60
Trevisiol 2009, Veneto			
LAMBRUSCO ROSÉ	11	17	45
Bertolani 2016, Emilia-Romagna			
LAMBRUSCO ROSSO	12	18	50
Vigneto Saetti 2017, Emilia-Romagna			
FRANCIACORTA CHAMPAGNE METHOD	18	27	75
Ca'del Bosco NV, Lombardia			
PINOT NERO BRUT ROSÉ	18	27	75
Conte Vistarino NV, Lombardia			
'SFORZA' CHAMPAGNE METHOD			65
Cesarini NV, Trentino-Alto Adige			

VINI ROSATI & BIANCI

	5oz	9oz	BTL
SANGIOVESE BLEND ROSÉ	13	20	52
La Spinetta il Rosé di Casanova 2017, Toscana			
SANGIOVESE BLEND ROSÉ	14	21	56
Fattoria Sardi Giustiniani 2017, Toscana			
SANGIOVESE BLEND ROSÉ	18	27	75
Fattoria Sardi Giustiniani 'Le Cicale' 2016, Toscana			
NEGROAMARO ROSÉ	12	18	50
Rosa del Golfo 2017, Puglia			
GAVI DI GAVI	13	20	52
Villa Sparina 2017, Piemonte			
PINOT BIANCO	15	23	60
Terlano 2017, Trentino-Alto Adige			
MÜLLER THURGAU	14	21	56
Cembra 'Vigna delle Forche' 2014, Trentino-Alto Adige			
SAUVIGNON BLANC	16	24	65
Villa Russiz 2017, Friuli			
VERDICCHIO DEI CASTELLI DI JESI	13	20	52
Ca'Liptra 'Kypra' 2017, Marche			
BELLONE	14	21	56
Casale del Giglio 2017, Lazio			
PECORINO	11	17	45
Contesa 2017, Abruzzo			
ISCHIA BIANCO	12	18	50
Casa d'Ambra 2017, Campania			
GRECO BIANCO	11	17	45
Ippolito 'Mare Chiaro' Cirò 2017, Calabria			
PETITE ARVINE			60
Grosjean 'Vigne Rovettaz' 2015, Valle d'Aoste			
ERBALUCE			45
Ferrando 'La Torrazza' 2015, Alto Piemonte			
ARNEIS			56
Cordero di Montezemolo 2017, Piemonte			
GAVI DI GAVI			70
Villa Sparina Monerotondo 2011, Piemonte			
CHARDONNAY			60
Cavallotto 2017, Piemonte			
RIESLING/GEWÜRTZTRAMINER			65
San Fereolo Coste di Riavolo 2013, Piemonte			
MANZONI BIANCO			70
Foradori 'Fontanasanta' 2016, Alto Adige			
FRIULANO			65
Schiopetto 2016, Friuli			
PINOT GRIGIO			56
Scarbolo 2017, Friuli			
VERMENTINO			60
Fattoria Sardi Giustiniani 2016, Toscana			
VERNACCIA DI GIMIGNANO			52
Mormoraia 'Suavis' 2016, Toscana			
ORVIETO CLASSICO			56
Antinori 'San Giovanni' 2015, Umbria			
FIANO			60
Donna Paolina 2017, Campania			
PALLAGRELLO BIANCO			60
Alois 'Caiati' 2012, Campania			
MALVASIA (SUPER ORANGE)			65
Camerlengo 'Accamilla' 2017, Basilicata			
NERO D'AVOLA BIANCO			56
Morgante 2015, Sicilia			
ZIBIBBO/ALBANELLO			65
Occhipinti SP68 Bianco 2017, Sicilia			
VERMENTINO DI GALLURA			56
Cantina Tani 'Taerra' 2016, Sardegna			

VINI ROSSI

	5oz	9oz	BTL
BARBERA D'ASTI	14	21	56
Prunotto 'Fiulot' 2015, Piemonte			
BARBARESCO	18	27	75
Cascina Bruciata 2012, Piemonte			
SANGIOVESE	13	20	52
Sassoregale 2016, Toscana			
SUPER TUSCAN CHIANTI CLASSICO	18	27	75
Tolani 'Valdisanti' 2012, Toscana			
PINOT NERO	16	24	65
Conte Vistarino 2016, Lombardia			
VALPOLICELLA CLASSICO	12	18	50
Secondo Marco 2015, Veneto			
MONTEFALCO ROSSO	15	23	60
Arnaldo Caprai 2015, Umbria			
MONTEPULCIANO D'ABRUZZO	20	30	80
Contessa Riserva 2013, Abruzzo			
NEGROAMARO	12	18	50
Cantele Salice Salentino Riserva 2014, Puglia			
GAGLIOPPO BLEND	12	18	50
Odoardi 'Terra Damia' 2014, Calabria			
NERO D'AVOLA	12	18	50
Feudo Montoni 'Lagnusa' 2015, Sicilia			
SARDINIAN BLEND	13	20	52
Tenute Dettori 'Renosu' Rosso NV, Sardegna			
NEBBIOLO BLEND			65
Il Chiosso Fara Alto Piemonte			
RUCHE			70
Montalbera 'Laccetto' 2015, Piemonte			
BAROLO			70
Mauro Molino 2014, Piemonte			
CHIANTI CLASSICO			70
Candialle 2013, Toscana			
VINO NOBILE DI MONTEPULCIANO			70
Dei 2014, Toscana			
ROSSO DI MONTALCINO			70
La Gerla 2016, Toscana			
CILIEGIOLO/MERLOT			60
Santa Caterina Fontananera 2014, Liguria			
NEGROAMARO			45
Cooperativa Copertino 2009, Puglia			
GAGLIOPPO 'COLLI DEL MANCUSO'			65
Ippolito 1845 Cirò 2014, Calabria			
FRAPPATO/NERO D'AVOLA			65
Occhipinti SP68 Rosso 2017, Sicilia			
NERELLO MASCALESE			65
Eduardo Torres Acosta 'Versante Nord' 2016, Sicilia			

BEER

FORST LAGER, IT	7
KWAK BELGIUM STRONG PALE ALE, BE	12
MENABREA AMBER, IT	8
SAN GABRIEL AMBER, IT	14
OMMEGANG NIRVANA IPA, NY	8
OMMEGANG 3 PHILOSOPHERS QUADRUPLE ALE, NY	11
BROOKLYN BREWERY SORACHI ACE, NY 750ML	25