

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*

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 ROASTED CHICKEN \$8
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*

ARUGULA & AVOCADO SALAD • 15

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

mushroom ragu, parsley, pecorino

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

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

FRESH SQUEEZED JUICE

EACH \$8

GREEN kale, apple, cucumber
BEET red beets, apple, mint
CARROT ginger, apple
CITRUS BLEND
GRAPEFRUIT
ORANGE

ARTISANAL SODA

EACH \$5

ROSEMARY'S LEMONADE
GINGER BEER
GINGER SODA
VANILLA CREAM
PELLEGRINO SODA aranciata, aranciata rossa, limonata

APERITIVI

BRUNCH COCKTAILS

EACH \$12

MIMOSA frizzante, orange juice
BELLINI frizzante, peach purée
GRAPEFRUIT frizzante, grapefruit juice

SPRITZ

EACH \$14

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

BIRRA

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

WINES BY THE GLASS

PRIVATE LABEL WINES



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

VINI BOLLICINE

SPARKLING DRY CIDER Clifton NV, Fingerlakes	7		12
PROSECCO Bisol 'Credo' Brut 2016, Veneto	14	21	56
GRAN RISERVA CHAMPAGNE METHOD Trevisiol 2009, Veneto	15	23	60
LAMBRUSCO ROSÉ Saetti 'Il Cadetto' 2016, Emilia-Romagna	12	18	50
LAMBRUSCO ROSSO La Battagliola 2017, Emilia-Romagna	12	18	50
FRANCIACORTA CHAMPAGNE METHOD Ca'del Bosco NV, Lombardia	18	27	75

VINI ROSATI

SANGIOVESE BLEND ROSÉ Fattoria Sardi Giustiniani 2017, Toscana	14	21	56
SANGIOVESE BLEND ROSÉ Fattoria Sardi Giustiniani 'Le Cicale' 2016, Toscana	18	27	75
NEGROAMARO ROSÉ Rosa del Golfo 2017, Puglia	12	18	50

VINI BIANCHI

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

VINI ROSSI

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