

ROSEMARY'S

Pizza

OUR DOUGH IS MADE IN A BREAD MAKER'S STYLE USING A BLEND OF WHOLE GRAIN AND DOUBLE ZERO NON-GMO ORGANIC FLOURS FROM WILD HIVE MILLS AND A SOURDOUGH STARTER.

✿ MARGHERITA 14

housemade mozzarella, bianco dinapoli tomatoes, basil

✿ BROCCOLI RABE 15

stracciatella, pine nuts, pecorino toscano

SPICY BRUSSELS SPROUTS 17

housemade mozzarella, parmigiano, almonds, rosemary's hot sauce

FUNGHI 18

lion's mane & oyster mushrooms, fontina, apple

CLAM 18

lemon, garlic, pickled chili, parsley

PEPPERONI 16

pepperoni, 'nduja, tomato, mozzarella, arugula

ROASTED PORK & FENNEL 16

fennel, smoked mozzarella, burnt orange

CREATE YOUR OWN

MARGHERITA PIZZA WITH A CHOICE OF TOPPINGS

EACH 3 THREE 7 FIVE 10

OLIVES, ARUGULA, EXTRA MOZZARELLA

PROSCIUTTO, BROCCOLI RABE, ROASTED FENNEL

FUNGHI, PEPPERONI, GUANCIALE, 'NDUJA

✿ CAN BE MADE VEGAN

SPUNTINI

ROSEMARY'S SNACK MIX 3

crispy chickpeas, almonds, rosemary's spice blend

SALUMI & CHEESE 7

soppressata, cacioavallo, extra virgin olive oil

SALT PRESSED PICKLES 6

champagne vinegar, mustard seed

MARINATED OLIVES 6

nocellara olives, fennel seeds, extra virgin olive oil

SHRIMP COCKTAIL 9

tomato passata and horseradish cocktail sauce

CHIPS & ONION DIP 9

INSALATE

ROSEMARY'S SALAD 12

baby gem lettuce, pickled onion, croutons
roasted garlic and gorgonzola dressing

✿ RADICCHIO 13

grapefruit, pistachio, pecorino toscano

FALL CAPRESE 15

housemade mozzarella, roasted pumpkin
brown butter, sage, pomegranate

✿ ROASTED PEAR & ARUGULA 14

arugula, market pears, spiced walnuts
pecorino toscano, speck, brown sugar

ANTIPASTI MISTI 18

prosciutto, housemade mozzarella
shrimp cocktail, seasonal vegetables

ADD CHICKEN, SHRIMP, OR PROSCIUTTO 6

FROM THE OVEN

EGGPLANT PARMESAN 11

parmigiano, bianco dinapoli tomato sauce
housemade mozzarella, breadcrumbs

MEATBALLS 14

pork, dry aged beef, rosé
tomato, parmigiano

MAH ZE DAHR

DESSERTS FROM OUR GENIUS NEIGHBOR 10

MALTED CHOCOLATE BUDINO

CARAMELIZED APPLE SHORTCAKE

AFFOGATI

ITALIAN ICE CREAM SODAS 8

MANHATTAN SPECIAL

coffee soda, cacao nibs

GINGER APPLE

ginger beer, roasted apple

AMARO DOLCE

amaro borschi, walnuts

TESTAROSSA

aranciata rossa, burnt orange

ESPRESSO

espresso beans

VANILLA GELATO 4

✿ STRAWBERRY SORBETTO 4

HOUSE WINES

GLASS 14 | BOTTLE 56

BIANCO

Falanghina, Campania 2017

ROSSO

Nebbiolo, Piemonte 2016

ROSATO

Sangiovese, Marche 2017

OUR HOUSE WINES ARE MADE IN COLLABORATION WITH THREE OF OUR FAVORITE ITALIAN WINEMAKERS: ALOIS, FONTEZOPPA AND THE ICONIC CORDERO DI MONTEZEMOLO. CIN CIN!

SERVING BRUNCH!

SATURDAY & SUNDAY

11:00AM - 3:00PM

