

# ROSEMARY'S

## Enoteca & Trattoria

### ROOFTOP FARM

#### VERDURE

EACH \$5 . THREE \$12 . FIVE \$20

##### WARM OLIVES

CABBAGES, PECORINO, CHILIS, ALMONDS

EGGPLANT CAPONATA

BEETS, DANDELION, HAZELNUTS

ZUCCHINI CRUDO

RADISHES, BUTTER, SALT, THYME

#### FRUTTI DI MARE

EACH \$8

##### CALAMARI

celery, almond, raisins, chili oil

##### TUNA

olives, capers, parsley, ceci fritti

##### SHRIMP

ginger, lemon, jalapeno, mint

##### OCTOPUS SALAMI

basil, sicilian gardiniere

#### SALUMI

EACH \$9 . MISTI \$25

PROSCIUTTO DI PARMA

SOPPRESSATA

MORTADELLA

CAPPA COLLA COTTA (House made)

TESTA (House made)

LARDO

#### FORMAGGI

THREE \$15 . FIVE \$20

RICOTTA FRESCA

CACIO CAVALLO

PECORINO TOSCANO

PECORINO ROMANO LOCATELLI

PARMIGIANO REGGIANO

MOSES SLEEPER, VT

GORGONZOLA DOLCE

#### FOCACCE

ROSEMARY'S . \$5

rosemary, maldon salt

FOCCACCIA DI RECCO . \$7

filled with stracchino cheese

CAPRESE . \$7

tomato, mozzarella, basil

LARDO . \$7

salt cured fat back

#### APERITIVI

BIRRA AL BASILICO . \$10

cucumber water, basil infused sake,  
agave nector, wheat beer

TE FRIZZANTE . \$10

lemongrass and peach infused tea,  
prosecco

TE E ROSSO . \$13

red berry tea, vino rosso, apple

TEMPESTOSO . \$13

carpano vermouth, lime juice,  
gingerbeer

VINO FRIZZANTE . \$13

blueberries, vino rosso, prosecco

#### ANALCOLICO

ROSEMARY'S LEMONADE . \$7

housemade rosemary syrup,  
lemon juice, soda water

ARANCIATA . \$7

cucumber, blood orange soda,  
lime juice

#### CONTORNI

EACH \$5

ROSEMARY POTATOES

BRAISED GREENS

ROASTED BRUSSEL SPROUTS

SUMMER SQUASH

#### INSALATE

CELERY CAESAR . \$9

anchovy, bread crumbs, parmigiano

HOUSE MADE MOZZARELLA . \$10

tuscan olive oil & basil

CHOPPED SALAD "SICILIANA" . \$11

escarole, sliced artichoke, olives, raisins,  
caper berries, cherry tomatoes, chickpeas,  
ricotta salata, sunflower seeds

#### PASTA

FRESH HOMEMADE PASTA

SPAGHETTI AL POMODORO . \$12

ORECCHIETTE . \$14

braised greens, homemade sausage

CAVATELLI . \$14

peas, mint, ricotta

CHITARRA ALLA CARBONARA . \$13

guanciale, scallions, pecorino romano, egg

LINGUINI . \$12

preserved lemon, pickled chili, parmigiano

#### PIATTI UNICI

FOR TWO

ACQUA PAZZA . \$55

seafood stew in "crazy water"  
preserved lemon potatoes, pesto crostini

CARNE MISTI . \$70

espresso glazed pork ribs, spicy smoked lamb  
shoulder, mozzarella whey brined poussin

BISTECCA GRAN MELA . \$80

dry aged ny strip, confit potatoes,  
local heirloom tomatoes, smoked onion

#### SECONDI

MINISTRA DI STAGIONE . \$16

summer vegetable soup, "the ultimate minestrone"

PORCHETTINA . \$22

pork tenderloin, fennel, frutta mostarda

LAMB . \$23

grilled lamb leg, roasted peach, braised greens,  
sheep's milk ricotta

MARKET FISH . \$24

radish tops, snap peas, cherry tomatoes

SKIRT STEAK . \$22

crispy potatoes, balsamic steak sauce



SUGGESTED GRATUITY OF 20% MAY BE  
ADDED TO PARTIES OF 6 OR MORE

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

OGNI OCCASIONE, TUTTE LE OCCASIONI

ALL BOTTLES \$40

WINE BY THE GLASS \$10

## VINO SPUMANTE & FRIZZANTE

PROSECCO ON TAP, FRIZZANTE, MONTELVINI  
*light, floral, fruity*  
VENETO

PROSECCO, VALDOBBIADENE, SPUMANTE,  
CA FURLAN  
*dry and fruity, creamy bubbles*  
VENETO

ROSATO, NV, LAMBERTI  
*raspberries, strawberries, great with salumi*  
VENETO

LAMBRUSCO, NV, CANTINA DI SORBARA  
*red wine, made sparkling. very refreshing and floral,  
perfect for hot summer days*  
EMILIA-ROMAGNA

## VINO BIANCO

VERNACCIA DI SAN GIMIGNANO, 2010, CESANI  
*crisp and light, refreshing, great acidity*  
TOSCANA

VERMENTINO, 2011, SANTA MARIA LA PALMA  
*light, acidic, with a pleasant briny quality*  
SARDEGNA

FIANO, 2011, CASTELLO MONACI  
*crisp, medium bodied, a natural food pairing*  
PUGLIA

CAPITEL FOSCARINO, 2007, ANSELMI  
*single vineyard from the Soave region, earthy and rich*  
VENETO

SOAVE, 2010, SANTI  
*mineral driven, medium body, notes of melon and stone fruits*  
VENETO

PINOT GRIGIO, 2011, CA'DI PONTI  
*crisp, light, notes of peach, pear, and white flowers*  
LOMBARDIA

PECORINO, 2010, SALADINI PILASTRI  
*complex, notes of almond, banana, and earthiness*  
MARCHE

FALERIO, 2011, SALADINI PILASTRI  
*a wine for everyone, a multi grape blend, great with pasta*  
MARCHE

ERBALUCE DI CALUSO, 2010, FERRANDO  
*mouthwatering, orchard fruit, vibrant acidity*  
PIEMONTE

GRECO, 2010, TORRE QVARTO  
*grown in sandy soil, round and pleasant, good crowd pleaser*  
PUGLIA

FALANGHINA, 2010, DONNACHIARA  
*grown in volcanic soil, smokey and crisp*  
CAMPANIA

ASPRINIO, 2010, VESTINI CAMPAGNANO  
*unique minerality, well balanced acidity*  
CAMPANIA

GRAVE, FRIULANO, 2009, SATIS  
*clean, fresh, easy drinking, a staple of Northern Italian wine*  
FRIULI

WEISSBURGUNDER, 2010, ERSTE NEUE  
*reminiscent of Alsatian whites, full but dry with strong minerality*  
TRENTINO-ALTO ADIGE

CHARDONNAY, 2010, CASTELLO DELLA SALA  
*only partially oaky, as half the wine is vinified in stainless*  
UMBRIA

## VINO ROSATO

ROSE, 2011 BEDELL  
*captures the essence of the north fork with notes of wild  
strawberries*  
USA, NORTH FORK, NEW YORK

BARDOLINO CHIARETTO, 2011 FRATTA PASINI  
*from the same area as Amarone and Soave, Bardolino makes  
a refreshing rosato. a great match for salumi and verdure*  
VENETO

## VINO ROSSO

DOLCETTO DOGLIANI, 2009, CLAVESANA  
*light and elegant, earthy with great acidity*  
PIEMONTE

PINOT NERO, 2008, CUSUMANO  
*light and elegant, earthy with great acidity*  
SICILIA

MARZEMINO, 2009, COSTARIPA  
*lighter, elegant and refined, lovely match for antipasti*  
LOMBARDIA

NERO D'AVOLA, 2009, POGGIONOTTE  
*blueberry, cocoa, with a spicy finish*  
SICILIA

VALPOLICELLA CLASSICO, 2010, LUCCHINE "TEDESCHI"  
*fresh, young with notes of cherries and currant*  
VENETO

CHIANTI COLLI SENESI, 2010, CESANI  
*medium body, ripe red fruit with spicy note*  
TOSCANA

CARIGNANO DI SULCIS SUPERIORE, 2009, SANTADI  
*medium-full body, pleasant, great red with seafood*  
SARDEGNA

NEBBIOLO D'ALBA, 2010, RENATO RATTI  
*elegant and dry, velvety, earthy - Italy's answer to pinot noir*  
PIEMONTE

NERELLO MASCALESE, 2010, DI GIOVANNA  
*rich, dark, black fruit, hint of spice, smoky*  
SICILIA

KAJANERO, 2010, VESTINI-CAMPAGNANO  
*bold, medium body, notes of black pepper and currant*  
CAMPANIA

PRIMITIVO, 2010, LE CORTE  
*full bodied, medium tannins, spicy notes*  
PUGLIA

BARBERA D'ASTI, LIA VI, 2010, CARUSSIN  
*biodynamic, think dark stone fruit with a unique barnyard  
character that satisfies both wine geeks and casual drinkers*  
PUGLIA

GERBINO, 2009, DI GIOVANNA  
NERO D'AVOLA, CABERNET SAUVIGNON, MERLOT  
*intense with prune, violets, great acidity*  
SICILIA

SYRAH, 2009, PRINCIPIDI BUTERA  
*full, rich, big structure, long finish*  
SICILIA

SANGIOVESE, 2009, BRUSCO DEI BARBI  
*smooth tannins, fresh acidity, red berries*  
TOSCANA

SANGIOVESE AND CABERNET SAUVIGNON,  
2008, ENOS, "GIRASOLE"  
*medium body, pepper, hint of chocolate*  
USA, SONOMA

PIRPINIA AGLIANICO, 2008, DONNACHIARA  
*strong tannins, macerated berries, wonderful acid structure*  
CAMPANIA

VALPOLICELLA RIPASSO, 2008, CORTE MAJOLI  
*leather and black cherry notes, hint of cinnamon*  
VENETO

IL VOLANO, 2007, IL MOLINO DI GRACE  
*round body, fruity and floral, fresh finish*

## BIRRA

ALLA SPINA

BIRRA DEL BORGO, DODICI ALE . \$9  
PIEMONTE

SIXPOINT, CRISP PILSNER . \$6  
RED HOOK, NEW YORK

BOTTIGLIA

ALMOND 22, PINK IPA . \$15  
ABRUZZO

BALADIN, NORA . \$15  
PIEMONTE

L'OLMAIA, ALE . \$15  
TOSCANA

MENEBREA BIONDA PILSNER . \$7  
PIEMONTE

TRÖEGS, DREAMWEAVER WHEAT BEER . \$7  
HARRISBURG, PENNSYLVANIA

BLUE POINT, HOPTICAL ILLUSION . \$7  
LONG ISLAND, NEW YORK

OMMEGANG, HENNEPIN (SAISON) . \$7  
COOPERSTOWN, NEW YORK

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EGGPLANT CAPONATA

BEETS, DANDELION, HAZELNUTS

ZUCCHINI CRUDO

RADISHES, BUTTER, SALT, THYME

#### FRUTTI DI MARE

EACH \$8

##### CALAMARI

celery, almond, raisins, chili oil

##### TUNA

olives, capers, parsley, ceci fritti

##### SHRIMP

ginger, lemon, jalapeno, mint

##### OCTOPUS SALAMI

basil, sicilian gardeniere

#### SALUMI

EACH \$9 . MISTI \$25

PROSCIUTTO DI PARMA

SOPPRESSATA

MORTADELLA

CAPPA COLLA COTTA (House made)

TESTA (House made)

LARDO

#### FORMAGGI

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GORGONZOLA DOLCE

#### FOCACCE

ROSEMARY'S . \$5

rosemary, maldon salt

FOCCACCIA DI RECCO . \$7

filled with stracchino cheese

CAPRESE . \$7

tomato, mozzarella, basil

LARDO . \$7

salt cured fat back

#### PANINI

LAMB . \$12

braised lamb shoulder, braised greens, honey-mint ricotta on baguette

EGGPLANT . \$12

eggplant, roasted pepper, arugula, caciovallo on pressed ciabatta

CAPRESE . \$12

house made mozzarella, tomato, basil on pressed ciabatta

PROSCIUTTO . \$12

prosciutto, house made mozzarella, tomato, arugula on pressed ciabatta

SOPPRESSATA . \$12

soppressata, pecorino Toscano, spicy cabbage, almonds on pressed ciabatta

#### CONTORNI

EACH \$5

ROSEMARY POTATOES

BRAISED GREENS

ROASTED BRUSSEL SPROUTS

SUMMER SQUASH

#### INSALATE

CELERY CAESAR . \$9

anchovy, bread crumbs, parmigiano

HOUSE MADE MOZZARELLA . \$10

tuscan olive oil & basil

CHOPPED SALAD "SICILIANA" . \$11

escarole, sliced artichoke, olives, caper berries, cherry tomatoes, chickpeas, raisins, ricotta salata, sunflower seeds

TOMATO SALAD . \$14

heirloom tomato, smoked onion, arugula 'apicius' vinaigrette

#### PASTA

FRESH HOMEMADE PASTA

SPAGHETTI AL POMODORO . \$12

ORECCHIETTE . \$14

braised greens, homemade sausage

CAVATELLI . \$14

peas, mint, ricotta

CHITARRA ALLA CARBONARA . \$13

guanciale, scallions, pecorino romano, egg

LINGUINI . \$12

preserved lemon, pickled chili, parmigiano

#### SECONDI

MINISTRA DI STAGIONE . \$18

summer vegetable soup, "the ultimate minestrone"

MARKET FISH . \$24

radish tops, snap peas, cherry tomatoes

SKIRT STEAK . \$22

crispy potatoes, balsamic steak sauce

POLLO AL MATONE . \$20

charred mixed pole bean salad

#### DOLCE

CHOCOLATE HAZELNUT

SEMIFREDDO . \$8

macerated strawberries

OLIVE OIL CAKE . \$8

whipped cream & blueberries

TIRAMISU . \$8

ITALIAN COOKIES . \$7



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