

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

spicy tomato "glassato", oregano, raisins

TUNA

olives, capers, parsley, ceci fritti

OCTOPUS

basil, gardiniere

SHRIMP

ginger, lemon, jalapeno, mint

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

KIND OF BLUE

FOCACCE

ROSEMARY'S . \$5

rosemary, maldon

FOCCACIA DI RECCO . \$7

stracchino

CAPRESE . \$7

tomato, mozzarella, basil

APERITIVI

TEMPESTOSO . \$13

carpano vermouth, lime, gingerbeer

VINO DOLCE . \$13

marzemino wine, lime juice, lime

VINO FRIZZANTE . \$13

red wine, prosecco, blueberries

TOMMASIO . \$13

white wine, rosemary, lemon juice

AQUA POMODORO . \$13

tomato water, basil-sake, gingerbeer

TE E ROSSO . \$10

red berry tea, marzemino wine, apple

TE FRIZZANTE . \$10

white tea, lemongrass, peach, prosecco

BEER & MARY'S . \$10

white tea, lemongrass, peach, prosecco

BIRRA AL BASILICO . \$10

wcucumber water, basil-sake, agave, wheat beer

ANALCOLICO

ROSEMARY'S LEMONADE . \$7

house made rosemary syrup, lemon, soda

ARANCIATTA . \$7

cucumber, blood orange soda, lime juice

CONTORNI

EACH \$5

CRISPY POTATOES

BRAISED GREENS

ROASTED BRUSSEL SPROUTS

SUMMER SQUASH

INSALATE

CELERY CAESAR . \$9

HOUSE MADE MOZZARELLA . \$10

tuscan olive oil & basil

CHOPPED SALAD "SICILIANA" . \$11

ROOF TOP GARDEN HERB SALAD . \$12

PASTA

FRESH HOMEMADE PASTA

SPAGHETTI AL POMODORO . \$12

ORECCHIETTE . \$14

braise greens, homemade sausage

CAVATELLI . \$14

peas, mint, ricotta

CHITARRA ALLA CARBONARA . \$13

LINGUINI . \$12

preserved lemon, pickled chili, parmigiano

SECONDI

MINISTRA DI STAGIONE . \$19

PORCHETTINA . \$22

pork tenderloin, fennel, frutta mostarda

LAMB LEG . \$23

summer vegetables, lamb ragu

MARKET FISH . \$24

pole beans, pea vines, cherry tomatoes

SKIRT STEAK . \$22

crispy potatoes, balsamic steak sauce

DOLCE

CHOCOLATE HAZELNUT

SEMIFREDDO . \$8

macerated strawberries

OLIVE OIL CAKE . \$8

whipped cream & blueberries

TIRAMISU . \$8

ITALIAN COOKIES . \$7



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

VINI

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

ROSÉ, LAMBERTI
medium body, powerful, fresh, fruity flavor
REGION: VENETO

VINO BIANCO

VERNACCIA DI SAN GIMIGNANO, 2010, CESANI
light body and citrus
TOSCANA

ASPIRINIO, 2010, VESTINI CAMPAGNANO
light bodied, well balance acidity
CAMPANIA

GRILLO, 2011, TENUTA RAPITALA
light, crisp, herbal noise
SICILIA

VERMENTINO DI SARDEGNA, 2011, SANTA MARIA LA PALMA
light, dry, crisp and lively, apple fragrance
SARDEGNA

FALERIO, 2011, SALADINI PILASTRI
medium body w/ citrus note
MARCHE

GRECO, 2010, TORRE QUARTO
medium body with mineral, lime and grapefruit
PUGLIA

FRIULANO, 2009, VILLANOVA
medium body and racy acidity
FRIULI-VENEZIA GIULIA

GAVI, 2011, LA MONETTA
medium, soft note, fresh and delicate with some balance
PIEMONTE

FIANO, 2011, CASTELLO MONACI
medium, fresh, lively and light
PUGLIA

PECORINO, 2010, SALADINI PILASTRI
full bodied w/ medium acidity
MARCHE

FALANGHINA, 2010, DONNACHIARA
fully dry and full bodied palate
CAMPANIA

PINOT GRIGIO, 2011, ZEMMER
elegant rich, crisp and long lasting finish
FRIULI-VENEZIA GIULIA

TREBBIANO DI LUGANA, 2010, TENUTA ROVEGLIA
dry, elegant finish fruity accent
LOMBARDIA

SOAVE, 2010, SANTI
firm acidity, long crisp finish
VENETO

CHARDONNAY, 2010, CASTELLO DELLA SALA
well structured wine, elegant with great minerality
UMBRIA

WEISSBURGUNDER, 2010, ERSTE NEUE
elegant freshness, minerality, fine structure
TRENTINO-ALTO ADIGE

VINO ROSATO

DONNADELE, 2010, ALBERTO LONGO
medium body, fresh and elegant, good structure
PUGLIA

VINO ROSSO

GUARDA MARZEMINO, 2009, COSTARIPA
light bodied wine, ripe fruit well rounded
LOMBARDIA

DOLCETTO D'ALBA, 2011, BATASIOLO
very fruity red, light to medium body
PIEMONTE

LAMBRUSCO DI SORBARA, NV, CANTIDA DI SORBARA
red licorice, elegant and refined, light to medium
SICILIA

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

VALPOLICELLA CLASSICO, 2010, LUCCHINE "TEDESCHI"
fresh, young with cherries and kurrant note
VENETO

CHIANTI, 2010, RICASOLI
medium body, ripe red fruit with spicy note
TOSCANA

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

NERO D'AVOLA, 2009, POGGIONOTTE
blueberry, choco, with spice in finish
SICILIA

MONFERATO, 2009, ACCORNERO
leather and spice, red and juicy berry
PIEMONTE

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

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

NEBBIOLO D'ALBA, 2008, RENATO RATTI
elegant and full, velvety
PIEMONTE

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

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

KAJANERO, 2010, VESTINI-CAMPAGNANO
bold, medium body, black kurrant
CAMPANIA

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

IRPINIA AGLIANICO, 2008, DONNACHIARA
fully dry/ structured tannin/ cherry
CAMPANIA

PRIMITIVO, 2010, LE CORTE
full bodied/ medium tannin/long finish
PUGLIA

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

BIRRA

ALLA SPINA

BIRRA DEL BORGO, DODICI ALE . \$9
PIEMONTE

SIXPOINT, CRISP PILSNER . \$7
RED HOOK, NEW YORK

BOTTIGLIA

ALMOND 22, PINK IPA . \$15
ABRUZZO

BALADIN, NORA . \$15
PIEDMONT

L'OLMAIA, ALE . \$15
TOSCANA

MENEBREA, BLONDA PILSNER . \$7
PIEDMONT

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

OMMEGANG, HANNEPIN (SEASONAL) . \$7
COPERTOWN, NEW YORK

TROEGS, DREAM WEAVER (WHEAT) . \$7
HERSHEY, PENNSYLVANIA