

ROSEMARY'S

Thanksgiving 2025

THREE COURSES | 74

Antipasti

for the table



AUTUMN CAPONATA

root vegetables & squash, olives
capers, raisins, pine nuts

SHAVED FENNEL SALAD

toasted almonds, celery root
parmigiano

BOCCONCINI

mozzarella, sundried tomatoes
basil vinaigrette

PROSCIUTTO

galloni 24 mos., rosemary focaccia

MARINATED BEANS

gigante beans, trapanese dressing

ARANCINI

black truffle risotto, talleggio

Secondi

select one

HERITAGE TURKEY MILANESE

pan fried turkey leg cutlet
cranberry mostarda, arugula

MUSHROOM LUCCHESI

mushroom ragù, wild hive polenta

BRAISED SHORT RIB

red wine, crispy mushroom
wild hive polenta

GRILLED BRANZINO

borlotti beans, escarole
manilla clams, salsa verde

ROASTED HERITAGE TURKEY

slow roasted turkey breast
panzanella stuffing, carrots
mashed potatoes, marsala gravy

CAVATELLI

wild mushrooms, porcini crema
cavolo nero

ORECCHIETTE

housemade sausage, chili
broccoli rabe, parmigiano

GEMELLI

red shrimp, aromatic herbs
roasted tomatoes

RIGATONI ALLA ARRABBIATA

burrata, calabrian chili
garlic, herbs

Dolce

select one

CROSTATA

honeycrisp apples, cranberry
cardamom sugar

CHOCOLATE TORTA

buttermilk whipped cream, olive oil
maldon salt

OLIVE OIL CAKE

blueberry compote, whipped cream

TIRAMISU

olive oil, maldon salt