



ROSEMARY'S

MIAMI

PRIVATE EVENTS & DINING

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Wynwood, FL 33127

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@rosemarysrestaurant
rosemarys.com



ROSEMARY'S

MIAMI

Indoor Dining

R

The Communal Table

16 guests seated



R

Main Dining Room

Private Buyout - Indoor Bar - 70 seated - 90 standing





ROSEMARY'S

MIAMI

Al Fresco Dining



R

The Veranda

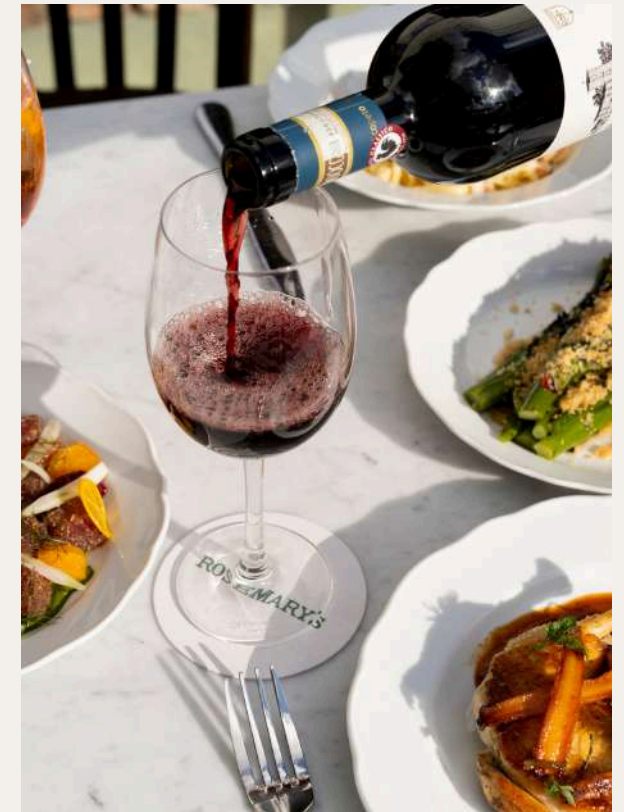
Private - 24 seated - 20 standing



R

The Terrace

46 seated - 65 standing



R

The Terrace + The Veranda

Buyout - 70 Seated - 85 Standing



R

The Outdoor Bar

Private Buyout - Wine Bar Lounge - 40 standing



R

Full Venue Buyout

180 seated - 300 standing



The Veranda



The Terrace



Outdoor Bar + Wine Lounge



Main Dining Room + Indoor Bar



Patio



ROSEMARY'S

MIAMI

Event Menus

R

Dinner

\$85 Family Style - \$95 Combination

Starters

Crudites +50
selection of raw vegetables, hummus

Formaggi Board +75
selection of italian cheeses

Prosciutto Board +65
prosciutto di parma

Mixed Board +85
selection of prosciutto & cheeses

Contorni

+6

Rosemary Potatoes V, DF
rosemary, caper salt

Fried Brussels Sprouts V, DF
calabrian chili honey, mint

Antipasti

Roasted Beets V, GF
goat cheese, agrodolce onion
dill, spiced pistachio

Chopped Salad 'Siciliana' V
escarole, olives, sun dried tomatoes
artichokes, crispy chickpeas
ricotta salata, almonds

Burrata V
marinated peppers
sullivan street filone

Rosemary's Focaccia V, DF
rosemary, maldon sea salt



Secondi

-select three-

Cavatelli V
mixed mushrooms, porcini
parmigiano reggiano

Rigatoni V
arrabbiata sauce, burrata, basil

Spaghetti alle Vongole +5
manila clams, fresno chili, parsley

Mezze Maniche
carbonara, guanciale, egg yolk

Orecchiette
house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

Branzino DF, GF
kale, borlotti beans, salsa verde

Chicken Milanese
crispy chicken breast, fennel salad

Steak Tagliata DF, GF +10
grilled steak, charred green onion

Dolce

Vanilla Gelato V, GF

Olive Oil Cake V
blueberry compote, whipped cream

Chocolate Torta V
dark chocolate cake, buttermilk
whipped cream olive oil, maldon salt



R

Brunch

\$58 Family Style - \$68 Combination



Starters

+5

Mozzarita Burrata V
marinated peppers
sullivan street filone

Lemon Ricotta Bombolini V
nutella cream

Antipasti

Roasted Beets V, GF
goat cheese, dill, agro dolce onion
spiced pistachio

Chopped Salad 'Siciliana' V
escarole, olives, sun dried tomato,
crispy chickpeas, artichokes
ricotta salata, almonds

Rosemary's Focaccia V, DF
rosemary, sea salt

Contorni

+6

Rosemary Potatoes V, DF

Heritage Pork Bacon DF, GF

Secondi

-select three-

Rigatoni V
arrabbiata sauce, burrata, basil

Mezze Maniche
carbonara, guanciale, egg yolk

Spaghetti alle Vongole +5
manila clams, fresno chili, parsley

Napoletano V
scrambled eggs, tomato, basil, burrata
arugula, pine nuts, grilled focaccia

Florentine Frittata V, GF
artichokes, spinach, parmigiano

Smoked Salmone
crispy 'everything' focaccia, capers
lemon mascarpone, pickled red onion

French Toast V
berries, toasted almonds
whipped amaretto butter

Breakfast Sandwich
bacon, scrambled eggs, provolone,
spicy aioli, brioche bun, house chips

Bistecca e Uova DF, GF +10
skirt steak, fried eggs
roasted potatoes, salsa verde
Only Available on \$68 Menu

Dolce

Vanilla Gelato V, GF

Olive Oil Cake V
blueberry compote, whipped cream

Chocolate Torta V
dark chocolate cake, buttermilk
whipped cream olive oil, maldon salt



Cocktail Reception

\$30 per hour

Passed Canapes

select 5

Spiedini

Shrimp Scampi
garlic aioli, tomato pesto

Chicken Piccata
lemon caper aioli

Polpette
meatballs, pomodoro

Roasted Vegetables
cherry tomato, eggplant
red onion, basil vinaigrette



Crostini

Eggplant Caponata
roasted vegetables, pine nuts
agrodolce

Prosciutto
whipped goat cheese

Salmone Affumicato
smoked salmon rilette, citrus crème
fraîche, capers

Caprese
tomatoes, mozzarella, basil purée

Carcifiori
pickled artichoke, herbed yogurt

Funghi
wood roasted mushrooms
taleggio fonduta

Fritti

Parmigiana Cornetto
crispy pasta, whipped parmigiana
tomato marmalade

Fried Cauliflower
spicy romesco

Bocconconi Fritti
fried mozzarella



Platters

serves 10

Salumi Board \$55
prosciutto, soppressata, house
pickles, olives, focaccia

Crudité \$40
market vegetables
artichoke & basil dip

Formaggi \$50
ricotta fresca, parmigiano reggiano,
tallegio, rosemary honey, grapes,
maple pecans, focaccia

Mozzarella \$40
fresh basil, flaked sea salt, focaccia



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Beverage Packages

priced per person



Brunch

\$45

Wines

Sparkling, Rosé, White, Red

Cocktails

Mimosa

Rosemary's Spritz

Grande

\$70

Wines

Sparkling, Rosé, White, Red

Full Bar Spirits

Cocktails

Rosemary's Spritz

Beers

Piccola

\$50

Wines

Sparkling, Rosé, White, Red

Beers

Superiore

\$95

Wines

Sparkling, Rosé, White, Red

Premium Bar Spirits

Cocktails

Rosemary's Spritz

Aranciata Margarita

Beers

