

# ROSEMARY'S

## EAST

### Summer Restaurant Week

THREE COURSE DINNER \$30 | SUNDAY - FRIDAY

FULL TABLE PARTICIPATION



#### ANTIPASTI

-select one-

##### CHOPPED SALAD 'SICILIANA'

escarole, olives, sun-dried tomatoes, artichokes  
crispy chickpeas, ricotta salata, almonds

##### HEIRLOOM TOMATO PANZANELLA

cucumbers, olives, pickled onions  
sourdough croutons

##### CRISPY ARTICHOKE

bagna cauda, lemon, mint



#### SECONDI

-select one-

##### FUSILLI

pomodoro, burrata, basil purée  
pine nuts, parmigiano

##### CHITARRA ALLA NERANO

caramelized zucchini, parmigiano

##### BRANZINO

green beans, farro, salsa verde

##### CHICKEN ALLA GRIGLIA

peperonata, cucumber giardiniera

##### STEAK TAGLIATA +12

grilled steak, charred onion



#### DOLCE

-select one-

##### OLIVE OIL CAKE

whipped cream, blueberry compote

##### GELATO OR SORBETTO

#### \$50 WINE BOTTLES

##### BIANCO

##### ALBANA

zerbina, bianco di ceperano albana  
secco, emilia-romagna, 2024

##### ROSSO

##### MERLOT BLEND

san fabiano calcinaia, casa  
boschino, toscana, 2023