

ROSEMARY'S

MIAMI SPICE

APPETIZERS

HEIRLOOM TOMATO PANZANELLA

cucumbers, olives, pickled onions, sourdough croutons

CHOPPED SALAD 'SICILIANA'

*escarole, sun dried tomato, olives, artichoke
crispy chickpeas, ricotta salata, almonds*

PROSCIUTTO E MELONE

sweet cantaloupe, burrata, aged balsamic, mint

MAIN COURSE

RIGATONI

arrabbiata, burrata, basil

LEMON LINGUINE

preserved lemon, parmigiano, fermented chili

BRANZINO

borlotti beans, kale, salsa verde

STEAK TAGLIATA +15

charred green onion

DESSERTS

OLIVE OIL CAKE

whipped cream, blueberry compote

BOMBOLINI

lemon ricotta donuts, nutella cream

DINNER \$45

WINE PAIRING

\$50 per bottle

BIANCO

MARCHESE MIGLIORATI

Pecorino d'Abruzzo, 2021

ROSSO

VIGNETTI MASSA

Terra Rosso, Piemonte, 2021