



ROSEMARY'S

— EAST —

PRIVATE DINING
& EVENTS

350 First Ave
New York City
212 488 2624

events@rosemarysnyc.com

THE GREENHOUSE

Our private dining room with windows on three sides, two skylights, A/V set up available with 70" TV for meetings and corporate events.

Capacity: 30 seated (20 at one long table) or 32 standing



The background image shows a semi-private dining room. On the left, a wall is covered in a bold, blue and white floral pattern. A long, light-colored upholstered booth runs along the wall. Several wooden tables are set with white plates, glasses, and small potted plants. The chairs are made of light wood with a woven back and a blue and white striped fabric draped over the top. A yellow pendant lamp hangs over one of the tables. The floor has a geometric pattern. The overall atmosphere is cozy and intimate.

THE SPEAKEASY

Our cozy semi-private dining room adjacent to the Pantry.
Perfect for smaller, intimate gatherings.

Capacity: 20 seated or 25 standing

THE PANTRY

Our beautiful private dining room adjacent to the Main Dining Room.
A gorgeous space to host larger groups.

Capacity: 40 seated or 50 standing



The image shows a semi-private lounge area. In the foreground, there are several wooden tables with a herringbone pattern, each set with a white plate, a folded white napkin, and a glass. The chairs have a woven, patterned backrest. The floor is made of large, reddish-brown hexagonal tiles. In the background, there is a bar area with shelves of bottles and glasses, and a white brick wall. A large, woven pendant light hangs from the ceiling. A white text box is overlaid on the right side of the image.

WINE BAR LOUNGE

Our beautiful semi-private lounge, adjacent to the Wine Bar.

Capacity: 18 seated or 20 standing



DINNER MENUS

\$70 FAMILY STYLE

3 COURSE DINNER

ANTIPASTI

a selection included for the table

SECONDI

select 3 for the table

CONTORNI

optional family style sides priced per person per item

DOLCE

a selection included for the table

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

GF PASTA - \$3 PER ORDER

GF PIZZA CRUST - \$4 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$25 per person.

ANTIPASTI

GOLDEN BEETS V, GF
goat cheese, dill, agrodolce onion, spiced pistachio

CHOPPED SALAD 'SICILIANA' V
escarole, olives, sun dried tomatoes, artichokes
crispy chickpeas, ricotta salata, almonds

FOCACCIA V, DF

SECONDI

MARGHERITA PIZZA V

CACIO E PEPE PIZZA V
house made mozzarella, taleggio cream
parmigiano, black pepper

STINGER PIZZA
spicy honey, tomato, toasted chili oil
house made mozzarella, soppressata basil

CAVATELLI V
wild mushrooms, porcini crema, cavolo nero

RIGATONI ALLA ARRABBIATA V
burrata, calabrian chili, garlic, herbs

ORECCHIETTE
housemade sausage, broccoli rabe
fresno chili, parmigiano

LUMACHE ALLA VODKA V

ROASTED HALF CHICKEN
prosciutto & peppercorn spice
swiss chard, chicken jus

SALMONE AL CARTOCCIO DF, GF
steamed salmon, olive, fennel, citrus salad

GRILLED BRANZINO DF, GF
borlotti beans, escarole, manilla clams, salsa verde

STEAK TAGLIATA DF, GF
grilled spring onions, salsa verde
(\$10 supplement per person)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

BRUSSELS SPROUTS V, DF

ROASTED CARROTS V, DF, GF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF

\$80 COMBINATION

3 COURSE DINNER

ANTIPASTI

a selection included for the table

SECONDI

select 3, guests will select 1 at the time of the meal

CONTORNI

optional family style sides priced per person per item

DOLCE

a selection included for the table

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

GF PASTA - \$3 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$30 per person.

ANTIPASTI

GOLDEN BEETS V, GF

goat cheese, dill, agrodolce onion, spiced pistachio

CHOPPED SALAD 'SICILIANA' V

escarole, olives, sun dried tomatoes, artichokes

crispy chickpeas, ricotta salata, almonds

ROSEMARY'S FOCACCIA V, DF

SECONDI

CAVATELLI V

wild mushrooms, porcini crema, cavolo nero

RIGATONI ALLA ARRABBIATA V

burrata, calabrian chili, garlic, herbs

ORECCHIETTE

housemade sausage, broccoli rabe

fresno chili, parmigiano

LUMACHE ALLA VODKA V

ROASTED HALF CHICKEN

prosciutto & peppercorn spice

swiss chard, chicken jus

SALMONE AL CARTOCCIO DF, GF

steamed salmon, olive, fennel, citrus salad

GRILLED BRANZINO DF, GF

borlotti beans, escarole

manilla clams, salsa verde

STEAK TAGLIATA DF, GF

grilled spring onion, salsa verde

(\$10 supplement per order)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

BRUSSELS SPROUTS V, DF

ROASTED CARROTS V, DF, GF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF

\$90 PLATED

3 COURSE DINNER

Available for parties of 30 & under.

ANTIPASTI

select 3, guests will select 1 at the time of the meal

SECONDI

select 3, guests will select 1 at the time of the meal

CONTORNI

optional family style sides priced per person per item

DOLCE

3 included, guests will select 1 at the time of the meal

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

GF PASTA - \$3 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$35 per person.

ANTIPASTI

BABY GEM CAESAR

gem lettuce, caper caesar dressing, pangrattato

CHOPPED SALAD 'SICILIANA' V

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

LANI'S MARKET GREENS V, GF

garden herbs, extra virgin olive oil
lemon, parmigiano reggiano 24 month

MEATBALLS

beef, pork & prosciutto, pomodoro, fresh ricotta

MUSSELS IN BRODO

white wine, fennel confit, focaccia

CHARRED OCTOPUS

roasted cauliflower, pine nuts, bagna verde
(\$8 supplement per order)

SECONDI

CAVATELLI V

wild mushrooms, porcini crema, cavolo nero

RIGATONI ALLA ARRABBIATA V

burrata, calabrian chili, garlic, herbs

ORECCHIETTE

housemade sausage, broccoli rabe
fresno chili, parmigiano

LUMACHE ALLA VODKA V

ROASTED HALF CHICKEN

prosciutto & peppercorn spice
swiss chard, chicken jus

SALMONE AL CARTOCCIO DF, GF

steamed salmon, olive, fennel, citrus salad

GRILLED BRANZINO DF, GF

borlotti beans, escarole
manilla clams, salsa verde

STEAK TAGLIATA DF, GF

grilled spring onion, salsa verde
(\$10 supplement per order)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

BRUSSELS SPROUTS V, DF

ROASTED CARROTS V, DF, GF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF



BRUNCH MENUS

\$55 FAMILY STYLE

3 COURSE BRUNCH

ANTIPASTI

select 3 for the table

SECONDI

select 3 for the table

CONTORNI

optional family style sides priced per person per item

DOLCE

a selection included for the table

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

GF PIZZA CRUST - \$4 PER ORDER

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$20 per person.

ANTIPASTI

GOLDEN BEETS V, GF

goat cheese, dill, agrodolce onion, spiced pistachio

SEASONAL FRUIT PLATE V, DF, GF

TUSCAN KALE V, GF

butternut squash, apples, brussels

turmeric dressing, parmigiano

BABY GEM CAESAR

gem lettuce, caper caesar dressing, pangrattato

CHOPPED SALAD 'SICILIANA' V

escarole, olives, sun dried tomatoes, crispy chickpeas

artichokes, ricotta salata, almonds

LANI'S MARKET GREENS V, GF

garden herbs, extra virgin olive oil, lemon

parmigiano reggiano 24 month

SECONDI

EGGS BENEDICT

prosciutto cotto, hollandaise

grilled focaccia

NAPOLETANO V

scrambled eggs, tomato, basil, burrata

arugula pine nuts, grilled focaccia

BREAKFAST SANDWICH

bacon, egg, cheese, sesame bun

AVOCADO TOAST V

poached egg, parmigiano, multigrain

MASCARPONE PANCAKES V

warm orange caramel, whipped cream

MARGHERITA PIZZA V

tomato, basil

CACIO E PEPE PIZZA V

housemade mozzarella, taleggio

parmigiano, black pepper

STINGER PIZZA

spicy honey, tomato, toasted chili oil

house made mozzarella, soppressata, basil

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

CRISPY BACON DF

ROSEMARY POTATOES V, DF

\$65 COMBINATION

3 COURSE BRUNCH

ANTIPASTI

select 3 for the table

SECONDI

select 3, guests will select 1 at the time of the meal

CONTORNI

optional family style sides priced per person per item

DOLCE

a selection included for the table

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$25 per person.

ANTIPASTI

GOLDEN BEETS V, GF
goat cheese, dill, agrodolce onion, spiced pistachio

SEASONAL FRUIT PLATE V, DF, GF

TUSCAN KALE V, GF
butternut squash, apples, brussels
turmeric dressing, parmigiano

BABY GEM CAESAR
gem lettuce, caper caesar dressing, pangrattato

CHOPPED SALAD 'SICILIANA' V
escarole, olives, sun dried tomatoes, crispy chickpeas
artichokes, ricotta salata, almonds

LANI'S MARKET GREENS V, GF
garden herbs, extra virgin olive oil, lemon
parmigiano reggiano 24 month

SECONDI

EGGS BENEDICT
prosciutto cotto, hollandaise
grilled focaccia

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

BREAKFAST SANDWICH
bacon, egg, cheese, sesame bun

AVOCADO TOAST V
poached egg, parmigiano, multigrain

MASCARPONE PANCAKES V
warm orange caramel, whipped cream

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

CRISPY BACON DF

ROSEMARY POTATOES V, DF

\$75 PLATED

3 COURSE BRUNCH

Available for parties of 30 & under.

ANTIPASTI

select 3, guests will select 1 at the time of the meal

SECONDI

select 3, guests will select 1 at the time of the meal

CONTORNI

optional family style sides priced per person per item

DOLCE

3 included, guests will select 1 at the time of the meal

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$30 per person.

ANTIPASTI

GOLDEN BEETS V, GF
goat cheese, dill, agrodolce onion, spiced pistachio

SEASONAL FRUIT PLATE V, DF, GF

TUSCAN KALE V, GF
butternut squash, apples, brussels
turmeric dressing, parmigiano

BABY GEM CAESAR
gem lettuce, caper caesar dressing, pangrattato

CHOPPED SALAD 'SICILIANA' V
escarole, olives, sun dried tomatoes, crispy chickpeas
artichokes, ricotta salata, almonds

LANI'S MARKET GREENS V, GF
garden herbs, extra virgin olive oil, lemon
parmigiano reggiano 24 month

SECONDI

EGGS BENEDICT
prosciutto cotto, hollandaise
grilled focaccia

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

BREAKFAST SANDWICH
bacon, egg, cheese, sesame bun

AVOCADO TOAST V
poached egg, parmigiano, multigrain

MASCARPONE PANCAKES V
warm orange caramel, whipped cream

ROSEMARY'S BURGER
short rib blend, gorgonzola
red onion marmalade, rosemary fries

UOVO IN PURGATORIO V
puttanesca, pomodoro, chili flake

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

CRISPY BACON DF, GF
ROSEMARY POTATOES V, DF

DOLCE

GELATO V, GF
TIRAMISU V
OLIVE OIL CAKE V



LUNCH MENUS

\$45 FAMILY STYLE

2 COURSE LUNCH

ANTIPASTI

a selection included for the table

SECONDI

select 3 for the table

CONTORNI

optional family style sides priced per person per item

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

GF PASTA - \$3 PER ORDER

GF PIZZA CRUST - \$4 PER ORDER

Dessert courses are available with a \$10 supplement per person.

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$15 per person.

ANTIPASTI

GOLDEN BEETS V, GF

goat cheese, dill, agrodolce onion, spiced pistachio

CHOPPED SALAD 'SICILIANA' V

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

ROSEMARY'S FOCACCIA V, DF

SECONDI

MARGHERITA PIZZA V

tomato, basil

CACIO E PEPE PIZZA V

housemade mozzarella, taleggio
parmigiano, black pepper

STINGER

spicy honey, tomato, toasted chili oil
house made mozzarella, soppressata basil

CAVATELLI V

wild mushrooms, porcini crema, cavolo nero

RIGATONI ALLA ARRABBIATA V

burrata, calabrian chili, garlic, herbs

ORECCHIETTE

housemade sausage, broccoli rabe
fresno chili, parmigiano

LUMACHE ALLA VODKA V

ROASTED HALF CHICKEN

prosciutto & peppercorn spice
swiss chard, chicken jus

ROSEMARY'S BURGER

short rib blend, gorgonzola
red onion marmalade, rosemary fries
(\$5 supplement per person)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

BRUSSELS SPROUTS V, DF

ROASTED CARROTS V, DF, GF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF

\$55 COMBINATION

2 COURSE LUNCH

ANTIPASTI

a selection included for the table

SECONDI

select 3, guests will select 1 at the time of the meal

CONTORNI

optional family style sides priced per person per item

OPTIONAL STARTERS

CRUDITÉS \$40 V, DF, GF

SALUMI BOARD \$55 DF, GF

FORMAGGI BOARD \$50 V, GF

MOZZARELLA \$40 V, GF

GF PASTA - \$3 PER ORDER

Dessert courses are available with a \$10 supplement per person.

Brewed coffee & tea are included with each menu.

Quantities of each dish for family style courses are determined by your final guest count.

Children under the age of 12 will be charged \$20 per person.

ANTIPASTI

GOLDEN BEETS V, GF

goat cheese, dill, agrodolce onion, spiced pistachio

CHOPPED SALAD 'SICILIANA' V

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

ROSEMARY'S FOCACCIA V, DF

SECONDI

CAVATELLI V

wild mushrooms, porcini crema, cavolo nero

RIGATONI ALLA ARRABBIATA V

burrata, calabrian chili, garlic, herbs

ORECCHIETTE

housemade sausage, broccoli rabe

fresno chili, parmigiano

LUMACHE ALLA VODKA V

ROASTED HALF CHICKEN

prosciutto & peppercorn spice
swiss chard, chicken jus

ROSEMARY'S BURGER

short rib blend, gorgonzola
red onion marmalade, rosemary fries
(\$5 supplement per order)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

BRUSSELS SPROUTS V, DF

ROASTED CARROTS V, DF, GF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF

COCKTAIL RECEPTION

PASSED CANAPÉS

\$30 per person for 1 hour - \$60 per person for 2 hours

CHOOSE 5

SPIEDINI

SHRIMP SCAMPI *DF, GF*

garlic aioli, tomato pesto

CHICKEN PICCATA

lemon caper aioli

POLPETTE

beef, pork & prosciutto, pomodoro

ROASTED VEGETABLES *V, DF, GF*

cherry tomato, eggplant

red onion, basil vinaigrette

FRITTI

PARMIGIANO CORNETTO *V*

crispy pasta, whipped parmigiana

tomato marmalade

FRIED CAULIFLOWER *V*

spicy romesco

ARANCINI *V*

carnaroli rice, tomato, mozzarella

CROSTINI

PROSCIUTTO

whipped goat cheese

SALMONE AFFUMICATO

smoked salmon rilette

citrus crème fraîche, capers

CAPRESE *V*

tomatoes, mozzarella, basil purée

CARCIFIORI *V*

pickled artichoke, herbed yogurt

FUNGHI *V*

wood roasted mushrooms

talleggio fonduta



PLATTERS

serves 10

SALUMI BOARD \$55

prosciutto, soppressata

house pickles, olives

focaccia

CRUDITÉS \$40

market vegetables

artichoke & basil dip

FORMAGGI BOARD \$50

ricotta fresca, parmigiano reggiano

tallegio, rosemary honey grapes

maple pecans, focaccia

MOZZARELLA \$40

fresh basil, flaked sea salt

focaccia



BEVERAGE PACKAGES & SPIRIT LIST

\$45 BRUNCH

WINES

Sparkling, Rosé, White & Red

COCKTAILS

Mimosa

Bloody Mary

\$50 BEER & WINE

WINES

Sparkling, Rosé, White & Red

BEERS

\$70 GRANDE

WINES

Red, White, Rosé, Sparkling

FULL BAR SPIRITS

COCKTAILS

Rosemary's Spritz

BEERS

\$95 SUPERIORE

WINES

Red, White, Rosé, Sparkling

PREMIUM LIQUORS SPIRITS

COCKTAILS

Rosemary's Spritz, Pink Negroni

Blood Orange Margarita

BEERS

GRANDE SPIRITS

VODKA

Helix Vodka

GIN

Askur Gin

TEQUILA

Juarez (Blanco)

BOURBON

Evan Williams

SCOTCH

Dewar's 'White Label'

RUM

El Dorado White Rum

SUPERIORE SPIRITS

VODKA

Helix Vodka, Titos, Ketel One

Grey Goose

GIN

Askur Gin, Hendricks

Tanqueray

TEQUILA

Juarez Silver, Espolon Blanco

MEZCAL

El Silencio

RYE/WHISKEY

Evan Williams, Jameson

Makers Mark, Pinkhook Bourbon

Pinkhook Rye

SCOTCH

Dewar's 'White Label'

RUM

El Dorado, Ten to One Rum Blanco



All beverage packages include non-alcoholic beverages such as soft drinks, juices, coffee & tea.
Espresso beverages are always charged on consumption.



INCLUDED SERVICES

CUSTOMIZED MENUS

- Share your logo and/or custom menu header. We're happy to personalize each menu.
- Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

VOTIVE CANDLES

- Votive candles flood the room and tables for the perfect dim ambiance.
- Available for brunch events upon request.

WIFI

- For your presentations or to post that cute selfie!

COAT CHECK

- Complimentary upon entry!

PREFERRED VENDORS

FLORALS

- [Fleurissimo NYC](#) - 631-912-5323 or fleurissimonyc@gmail.com

CAKE / BAKERY

- [Empire Cake](#)- 212-242-5858 or info@empirecake.com
- [Magnolia Bakery](#)- 212-462-2572 or hello@magnoliabakery.com
- [Maman](#)- 646-767-0097 or info@mamannyc.com

PHOTOGRAPHERS

- [Carly Tumen Creative](#) - 516-592-9611 or carly@carlytumen.com

DECOR SUPPLY

- [Party City](#) - 929-523-2739
- Mary Ellen - chasedtreasures@gmail.com

KOSHER CATERING

- [Abigail's Catering](#)- 212-575-1407