

ROSEMARY'S

Summer Restaurant Week

THREE COURSE DINNER \$45 | 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 ARTICHOKEs

bagna cauda, lemon, mint

SECONDI

-select one-

RIGATONI

arrabbiata sauce, burrata, basil

CHITARRA ALLA NERANO

caramelized zucchinis, parmigiano

BRANZINO

farro, green beans, collard greens, salmoriglio

CHICKEN ALLA GRIGLIA

peperonata, zucchini salad

STEAK TAGLIATA +12

grilled steak, charred onion



DOLCE

-select one-

OLIVE OIL CAKE

whipped cream, blueberry compote

CHOCOLATE TORTA

dark chocolate, buttermilk whipped cream

GELATO OR SORBETTO

\$50 WINE BOTTLES

BIANO

ZERBINA

bianco di ceparano albana
secco, emilia-romagna, 2024

ROSSO

MERLOT BLEND

san fabiano calcinaia, casa
boschino, toscana, 2023