

ROSEMARY'S

WINTER RESTAURANT WEEK

three course dinner \$45 | sunday - friday

full table participation

Antipasti

choose one

CHOPPED SALAD 'SICILIANA'

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

BABY GEM CAESAR

caper caesar dressing, pangrattato

ITALIAN WEDDING SOUP

pork sausage, beef, escarole, pasta, chicken broth



Secondi

choose one

RIGATONI ALLA ARRABBIATA

burrata, calabrian chili, garlic, herbs

CAVATELLI

wild mushrooms, crema di porcini, cavolo nero

ZUPPA DI PESCE

sea bream, squid, mussels, shrimp, tomato seafood brodo

ROASTED CHICKEN

prosciutto & peppercorn spice, swiss chard, chicken jus

BRASATO DI MANZO

red wine braised beef shank, creamy polenta

STEAK TAGLIATA +15

charred green onion, salsa verde, sea salt

rosemary's potatoes +12

brussels sprouts +14

Dolce

choose one

OLIVE OIL CAKE

blueberry compote, whipped cream

CROSTATA

apple cranberry jam pie, marsala whipped cream

SEASONAL GELATI & SORBETTI



Vini

\$55

BIANCO

Pinot Bianco | Manincor, La Manina, Alto-Adige

This white blend is celebrated for its zesty, refreshing character and aromatic complexity, making it an excellent partner for a variety of lighter dishes.

ROSSO

Valpolicella Classico | Ca' La Bionda, Veneto

A fresh, red-fruited Italian red with cherry notes and a bright, clean finish. Built to compliment a perfectly grilled steak.

