



ROSEMARY'S

PRIVATE DINING
& EVENTS

18 Greenwich Ave

New York City

212 488 2624

events@rosemarysnyc.com



THE COMMUNAL TABLE

Located in the center of our Main Dining Room.

Available for groups of 8 - 16 guests with the use of a prix fixe menu.



FULL VENUE

Exclusive use of the restaurant.

Capacity: 100 seated & 130 standing

\$80 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

an assortment included for the table

OPTIONAL ANTIPASTI

WHIPPED BURRATA V
marinated red peppers, black olives
(\$5 supplement per person)

FORMAGGI BOARD V, GF
(\$10 supplement per person)

SALUMI BOARD DF, GF
(\$10 supplement per person)

AFFETTATI MISTI BOARD GF
(\$15 supplement per person)

GF PASTA - \$2 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.

ANTIPASTI

ROASTED BEETS V, GF
herb goat cheese, spiced pistachio

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

PROSCIUTTO DF, GF

PARMIGIANO REGGIANO V, GF

ROSEMARY'S FOCACCIA V, DF

SECONDI

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

ORECCHIETTE
housemade sausage, broccoli rabe, fresno chili, parmigiano

CAVATELLI V
basil pesto, snap peas, new potatoes, pecorino sardo

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

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

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

STEAK TAGLIATA DF, GF
prime hanger steak, roasted leeks, salsa verde
(\$15 supplement per person)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

CRISPY BRUSSELS SPROUTS V, DF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF

\$95 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

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

OPTIONAL ANTIPASTI

WHIPPED BURRATA V
marinated red peppers, black olives
(\$5 supplement per person)

FORMAGGI BOARD V, GF
(\$10 supplement per person)

SALUMI BOARD DF, GF
(\$10 supplement per person)

AFFETTATI MISTI BOARD GF
(\$15 supplement per person)

GF PASTA - \$2 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.

ANTIPASTI

ROASTED BEETS V, GF
herb goat cheese, spiced pistachio

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

PROSCIUTTO DF, GF

PARMIGIANO REGGIANO V, GF

ROSEMARY'S FOCACCIA V, DF

SECONDI

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

ORECCHIETTE
housemade sausage, broccoli rabe
fresno chili, parmigiano

CAVATELLI V
basil pesto, snap peas, new potatoes, pecorino sardo

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

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

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

STEAK TAGLIATA DF, GF
prime hanger steak, roasted leeks, salsa verde
(\$15 supplement per order)

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

CRISPY BRUSSELS SPROUTS V, DF

ROSEMARY POTATOES V, DF

BROCCOLI RABE V, DF, GF

\$55 BRUNCH MENU

2 COURSE FAMILY STYLE

ANTIPASTI

a selections included for the table

SECONDI

a selection included for the table

CONTORNI

optional sides priced per person per item
contorni are always served family style



ANTIPASTI

ROASTED BEETS *V, GF*

herb goat cheese, spiced pistachio

CHOPPED SALAD 'SICILIANA' *V*

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

ROSEMARY'S FOCACCIA *V, DF*

rosemary, maldon sea salt

OPTIONAL ADDITIONS

WHIPPED BURRATA *V*

(\$5 supplement per person)

LEMON RICOTTA BOMBOLINI *V*

(\$3 supplement per person)

SECONDI

RIGATONI ALLA ARRABIATTA *V*

burrata, calabrian chili, garlic, herbs

SMOKED SALMONE

crispy 'everything' focaccia, lemon
mascarpone, capers, pickled red onion

NAPOLETANO *V*

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

CONTORNI

OPTIONAL \$6 PER PERSON PER ITEM

HERITAGE PORK BACON *DF, GF*

BREAKFAST SAUSAGE *DF, GF*

ROSEMARY POTATOES *V, DF*

Brewed coffee & tea are included with each menu.

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

\$55 LUNCH MENU

2 COURSE FAMILY STYLE

ANTIPASTI

a selection included for the table

SECONDI

a selection included for the table

CONTORNI

Rosemary Potatoes included for the table
additional sides priced per person per item

ANTIPASTI

ROASTED BEETS *V, GF*

herb goat cheese, spiced pistachio

CHOPPED SALAD 'SICILIANA' *V*

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

ROSEMARY'S FOCACCIA *V, DF*

SECONDI

RIGATONI ALLA ARRABIATTA *V*

burrata, calabrian chili, garlic, herbs

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano

ROASTED HALF CHICKEN *DF, GF*

prosciutto & peppercorn spice, swiss chard, chicken jus

CONTORNI

ROSEMARY POTATOES *V, DF*

OPTIONAL \$6 PER PERSON PER ITEM

CRISPY BRUSSELS SPROUTS *V, DF*

BROCCOLI RABE *V, DF, GF*

GF PASTA - \$2 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.

BAR MENU



PLATTERS

serves 10

FORMAGGI BOARD *V, GF*
gorgonzola, parmigiano, fontina
nuts & honey
\$75

SALUMI BOARD *DF, GF*
prosciutto, soppressata, mortadella
giardiniera
\$65

MIXED BOARD *GF*
parmigiano, fontina
prosciutto, soppressata
\$85

CRUDITÉS *V*
artichoke & basil pesto dip
vegetables, filone
\$50

FOCACCIA BOARD *V, DF*
sea salt, rosemary
\$35

CAPRESE FOCACCIA BOARD *V*
tomato, mozzarella, basil
\$45

SEASONAL FOCACCIA BOARD
\$55

MIXED FOCACCIA BOARD
rosemary's, caprese, seasonal
\$55



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](mailto:fleurissimonyc@gmail.com) - 631-912-5323 or fleurissimonyc@gmail.com

CAKE / BAKERY

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

PHOTOGRAPHERS

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

DECOR SUPPLY

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

KOSHER CATERING

- [Abigael's Catering](tel:212-575-1407)- 212-575-1407