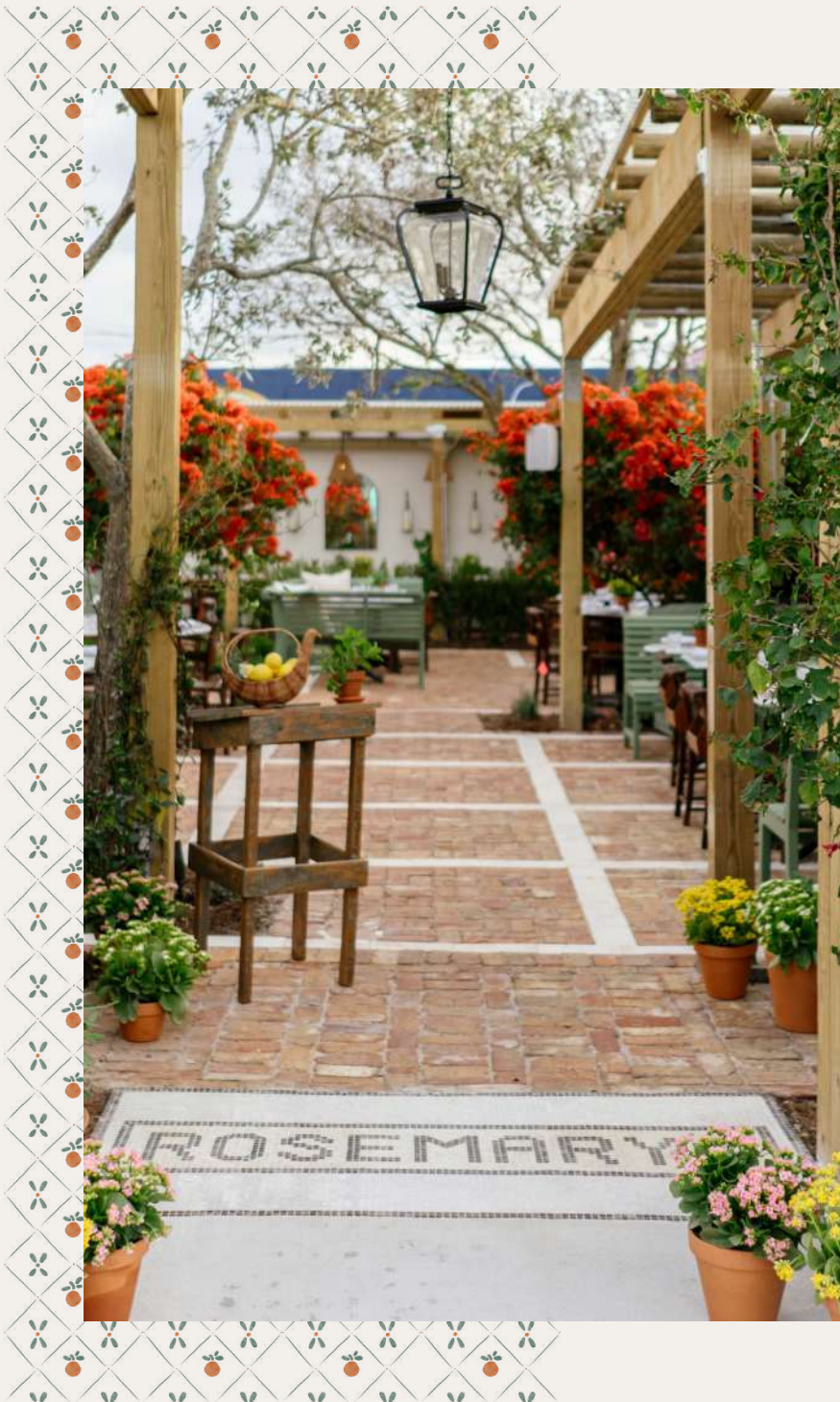




ROSEMARY'S

MIAMI

PRIVATE EVENTS & DINING

322 NW 25th St
Wynwood, FL 33127

212-488-2624
events@rosemarysmiami.com

@rosemarysrestaurant
rosemarys.com



ROSEMARY'S

MIAMI

Indoor Dining

The Communal Table

14 guests seated



Main Dining Room

Private Buyout - Indoor Bar - 70 seated - 90 standing



ROSEMARY'S

MIAMI

Al Fresco Dining



The Veranda

Private - 26 seated - 20 standing



The Terrace

46 seated - 65 standing



The Terrace + The Veranda

Buyout - 72 Seated - 85 Standing



The Outdoor Bar

Private Buyout - Wine Bar Lounge - 60 standing



Full Venue Buyout

180 seated - 300 standing



The Veranda



The Terrace



Outdoor Bar & Wine Lounge



Main Dining Room & Indoor Bar



Patio



ROSEMARY'S

MIAMI

Event Menus

Dinner

\$85 Family Style - \$95 Combination

Starters

Crudites +50
selection of raw vegetables, hummus

Formaggi Board +75
selection of italian cheeses

Salumi Board +65
selection of italian meats

Mixed Board +85
selection of italian meats & cheeses

Contorni

+6

Broccolini DF
anchovy, bread crumbs
lemon, bomba chili

Rosemary Potatoes V, DF
rosemary, caper salt

Antipasti

Roasted Beets V, GF
goat cheese, agrodolce onion
dill, 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
rosemary, maldon sea salt

Mozzarita Burrata V +5
marinated peppers
sullivan street filone



Secondi

-select three-

Cavatelli V
mixed mushrooms, porcini

Rigatoni V
arrabbiata sauce, burrata, basil

Orecchiette
home made sausage, broccoli rabe
fresno chili

Branzino DF, GF
kale, borlotti beans, salsa verde

Heritage Chicken DF, GF
half chicken, fennel glazed
carrots, marsala jus

Steak Tagliata DF, GF +10
grilled steak, charred green onion

includes fresh ingredients from our garden

Dolce

Vanilla Gelato V, GF

Tiramisu V

Olive Oil Cake V
blueberry compote, whipped cream



Brunch

\$58 Family Style - \$68 Combination



Starters

+5

Mozzarita Burrata V
marinated peppers
sullivan street filone

Lemon Ricotta Bombolini V
nutella cream

Antipasti

Eggplant Caponata V, DF, GF
pine nuts agrodolce

Roasted Beets V, GF
goat cheese, dill, agro dolce onion
spiced pistachio

Chopped Salad 'Siciliana' V
escarole, olives, sun dried tomatoes,
artichokes, crispy chickpeas
ricotta salata, almonds

 Rosemary's Focaccia V, DF
rosemary, sea salt

Contorni

+6

Rosemary Potatoes V, DF
Breakfast Sausage DF, GF
Heritage Pork Bacon DF, GF

Secondi

-select three-

Rigatoni V
arrabbiata sauce, burrata, basil

 Orecchiette
home made sausage
broccoli rabe, fresno chili

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

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

 French Toast V
berries, toasted almonds
whipped amaretto butter

Breakfast Sandwich
bacon, scrambled eggs, provolone,
spicy aioli, brioche bun, house chips

Dolce

Vanilla Gelato V, GF

Tiramisu V

Olive Oil Cake V
blueberry compote, whipped cream



includes fresh ingredients from our garden

Cocktail Reception

\$30 per hour

Passed Canapes

select 5

Spiedini

Shrimp Scampi
garlic aioli, tomato pesto

Chicken Piccata
lemon caper aioli

Polpette
meatballs, pomodoro

Roasted Vegetables
cherry tomato, eggplant
red onion, basil vinaigrette



Crostini

Eggplant Caponata
roasted vegetables, pine nuts
agrodolce

Prosciutto
whipped goat cheese

Salmone Affumicato
smoked salmon rillette, citrus crème
fraîche, capers

Caprese
tomatoes, mozzarella, basil purée

Carcifiori
pickled artichoke, herbed yogurt

Funghi
wood roasted mushrooms
taleggio fonduta

Fritti

Parmigiana Cornetto
crispy pasta, whipped parmigiana
tomato marmalade

Fried Cauliflower
spicy romesco

Bocconconi Fritti
fried mozzarella



Platters

serves 10

Salumi Board \$55
prosciutto, soppressata, house
pickles, olives, focaccia

Crudité \$40
market vegetables
artichoke & basil dip

Formaggi \$50
ricotta fresca, parmigiano reggiano,
taleggio, rosemary honey, grapes,
maple pecans, focaccia

Mozzarella \$40
fresh basil, flaked sea salt, focaccia



Beverage Packages

priced per person

Brunch

\$45

Wines
Sparkling, Rosé, White, Red
Cocktails
Mimosa
Rosemary's Spritz

Piccola

\$50

Wines
Sparkling, Rosé, White, Red
Beers

Grande

\$70

Wines
Sparkling, Rosé, White, Red
Full Bar Spirits
Cocktails
Rosemary's Spritz
Beers

Superiore

\$95

Wines
Sparkling, Rosé, White, Red
Premium Bar Spirits
Cocktails
Rosemary's Spritz
Aranciata Margarita
Beers

