



ROSEMARY'S

— MIDTOWN —

PRIVATE EVENTS & DINING

825 Third Avenue
New York, NY

212 488 2624
events@rosemarysnyc.com

[@rosemarysnyc](https://www.rosemarysnyc.com)
[rosemarysnyc.com](https://www.rosemarysnyc.com)



The Gallery

24 guests seated

25 guests standing



Full Venue Buyout

90 guests seated

125 guests standing





ROSEMARY'S

— MIDTOWN —

DINNER MENUS

FAMILY STYLE - PLATED - COMBINATION

FAMILY STYLE MENU

\$75 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

ANTIPASTI

all items included for the table

EGGPLANT CAPONATA

roasted vegetables, pine nuts
agrodolce (v, df, gf)

SUPPLI

carnaroli rice, tomato, mozzarella (v)

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (v)

SECONDI

select 3 for the table | GF pasta \$3 | GF pizza \$4

MARGHERITA PIZZA

tomato, mozzarella, basil (v)

STINGER

tomato, toasted chili oil, mozzarella
soppressata, basil, honey

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

BRANZINO

escarole, borlotti beans, pickled onion gremolata
crispy kale (df, gf)

SASSO CHICKEN

half chicken, fennel glazed carrots
marsala jus (df, gf)

MEATBALLS

beef, pork and prosciutto meatballs
pomodoro, fresh ricotta

ROSEMARY'S BURGER +5

short rib blend, gorgonzola
red onion marmalade, rosemary fries

STEAK TAGLIATA +10

grilled steak, charred spring onion
extra virgin olive oil, sea salt (df, gf)

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

green onion crema (v)

SHAVED ASPARAGUS +6 PP

croutons, walnuts, parmigiano (v)

DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)

Brewed coffee & tea are included with each menu

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

Children 12 and under will be charged \$25 per person



COMBINATION MENU

\$85 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheese (gf)

Brewed coffee & tea
are included

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

Children 12 and under
will be charged \$30 pp



ANTIPASTI

all items included for the table

EGGPLANT CAPONATA

roasted vegetables, pine nuts
agrodolce (v, df, gf)

SUPPLI

carnaroli rice, tomato, mozzarella (v)

CHOPPED SALAD 'SICILIANO'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

FRITTO MISTO + 5 PP

point judith calamari, shrimp
vegetables, herbs (df)

BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (v)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

BRANZINO

escarole, borlotti beans, pickled onion gremolata
crispy kale (df, gf)

SASSO CHICKEN

half chicken, fennel glazed carrots
marsala jus (df, gf)

MEATBALLS

beef, pork and prosciutto meatballs
pomodoro, fresh ricotta

STEAK TAGLIATA +10

grilled steak, charred spring onion
extra virgin olive oil, sea salt (df, gf)

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

green onion crema (v)

SHAVED ASPARAGUS +6 PP

croutons, walnuts, parmigiano (v)



DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk whipped
cream, olive oil, maldon salt (v)

PLATED MENU

\$95 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

Brewed Coffee & Tea
are included

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

Children 12 and under
will be charged \$35 pp

ANTIPASTI

select 3 | guests will select 1 at meal

LANI'S MARKET GREENS

garden herbs, extra virgin olive oil, lemon
parmigiano reggiano 24 month (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANO'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

SUPPLI

carnaroli rice, tomato, mozzarella (v)

GRILLED OCTOPUS

trapanese almond pesto, potato
gremolata (df, gf)

BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (v)

FRITTO MISTO + 5 PP

point judith calamari, shrimp
vegetables, herbs (df)

SECONDI

select 3 | guests will select 1 at meal | GF pasta \$3 pp

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

BUSIATE CON GAMBERI

red shrimp, aromatic herbs
roasted tomatoes

BRANZINO

escarole, borlotti beans, pickled onion gremolata
crispy kale (df, gf)

SASSO CHICKEN

half chicken, fennel glazed carrots
marsala jus (df, gf)

STEAK TAGLIATA +10

grilled steak, charred spring onion
extra virgin olive oil, sea salt (df, gf)



CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

green onion crema (v)

SHAVED ASPARAGUS +6 PP

croutons, walnuts, parmigiano (v)

DOLCE

all included | guests will select 1 at meal

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)



ROSEMARY'S

— MIDTOWN —

BRUNCH MENUS

FAMILY STYLE - PLATED - COMBINATION

FAMILY STYLE MENU

\$55 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

SEASONAL FRUIT +65

(v, df, gf)

Brewed coffee & tea
are included

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

Children 12 and under
will be charged \$25 pp

ANTIPASTI

select 3 for the table

EGGPLANT CAPONATA

roasted vegetables, pine nuts
agrodolce (v, df, gf)

TRI COLOR BEETS

goat cheese, dill, agro dolce onion
spiced pistachio

LANI'S MARKET GREENS

garden herbs, extra virgin olive oil
lemon, parmigiano reggiano (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (v)



SECONDI

select 3 for the table | GF pasta \$3 | GF pizza \$4

MARGHERITA PIZZA

tomato, mozzarella, basil (v)

ROMANA PIZZA

confit potato, pancetta, red onion, fried egg
mozzarella, ricotta

EGGS BENEDICT

grilled capicola, focaccia, hollandaise

UOVO IN PURGATORIO

baked eggs, arrabbiata sauce
basil pesto, grilled filone (v, df)

NAPOLETANO

scrambled eggs, tomato, basil, burrata,
arugula, pine nuts, grilled focaccia (v)

BREAKFAST SANDWICH

bacon, scrambled eggs, provolone
spicy aioli, house made brioche

PANETTONE FRENCH TOAST

berries, whipped amaretto butter
toasted almonds (v)

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

(v, df)

HERITAGE PORK BACON+6 PP

(df, gf)

BREAKFAST SAUSAGE +6 PP

(df, gf)



DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)

COMBINATION MENU

\$65 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

SEASONAL FRUIT +65

(v, df, gf)

Brewed coffee & tea
are included

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

Children 12 and under
will be charged \$30 pp



ANTIPASTI

select 3 for the table

EGGPLANT CAPONATA

roasted vegetables, pine nuts
agrodolce (v, df, gf)

TRI COLOR BEETS

goat cheese, dill, agro dolce onion
spiced pistachio

LANI'S MARKET GREENS

garden herbs, extra virgin olive oil
lemon, parmigiano reggiano (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (v)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

EGGS BENEDICT

grilled capicola, focaccia, hollandaise

UOVO IN PURGATORIO

baked eggs, arrabbiata sauce
basil pesto, grilled filone (v, df)

NAPOLETANO

scrambled eggs, tomato, basil, burrata,
arugula, pine nuts, grilled focaccia (v)

BREAKFAST SANDWICH

bacon, scrambled eggs, provolone
spicy aioli, house made brioche

PANETTONE FRENCH TOAST

berries, whipped amaretto butter
toasted almonds (v)

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ROSEMARY'S BURGER

short rib blend, gorgonzola
red onion marmalade

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

(v, df)

HERITAGE PORK BACON +6 PP

(df, gf)

BREAKFAST SAUSAGE +6 PP

(df, gf)

DOLCE

all items included for table

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)



PLATED MENU

\$75 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

SEASONAL FRUIT +65

(v, df, 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 12 and under will be charged \$35 per person

ANTIPASTI

select 3 | guests will select 1 at meal

LANI'S MARKET GREENS

garden herbs, extra virgin olive oil
lemon, parmigiano reggiano (v, gf)

BABY GEM CAESAR

gem lettuce, caper caesar dressing
pangrattato

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

BROOKLYN BURRATA + 5 PP

spring peas, basil pesto (v)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

EGGS BENEDICT

grilled capicola, focaccia, hollandaise

UOVO IN PURGATORIO

baked eggs, arrabbiata sauce
basil pesto, grilled filone (v, df)

NAPOLETANO

scrambled eggs, tomato, basil, burrata,
arugula, pine nuts, grilled focaccia (v)

BREAKFAST SANDWICH

bacon, scrambled eggs, provolone
spicy aioli, house made brioche

PANETTONE FRENCH TOAST

berries, whipped amaretto butter
toasted almonds (v)

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ROSEMARY'S BURGER

short rib blend, gorgonzola
red onion marmalade

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

(v, df)

HERITAGE PORK BACON+6 PP

(df, gf)

BREAKFAST SAUSAGE +6 PP

(df, gf)



DOLCE

all included | guests will select 1 at meal

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)



ROSEMARY'S

— MIDTOWN —

LUNCH MENUS

FAMILY STYLE - COMBINATION

FAMILY STYLE MENU

\$45 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

ANTIPASTI

all items included for the table

TRICOLOR BEETS

goat cheese, dill, agro dolce, onion
spiced pistachio (v, gf)

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

SECONDI

select 3 for the table | GF pasta \$3 | GF pizza \$4

MARGHERITA PIZZA

tomato, mozzarella, basil (v)

STINGER PIZZA

tomato, toasted chili oil, mozzarella
soppressata, basil, honey

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ORECCHIETTE

house made sausage, broccoli rabe
fresno chili, parmigiano reggiano 24 month

BRANZINO

escarole, borlotti beans, pickled onion gremolata
crispy kale (df, gf)

CHICKEN PAILLARD

lani's market greens, rosemary, sage
parmigiano (gf)

MEATBALLS

beef, pork and prosciutto meatballs
pomodoro fresh ricotta

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

green onion crema (v)

SHAVED ASPARAGUS +6 PP

croutons, walnuts, parmigiano (v)

DOLCE

optional add-on | family-style | +10 PP

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk
whipped cream, olive oil, maldon salt (v)

Brewed coffee & tea are included with each menu

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

Children 12 and under will be charged \$20 per person



COMBINATION MENU

\$55 PER PERSON

PLATTERS

optional add-on | serves 10 guests

CRUDITES +50

cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75

selection of italian cheeses (v, gf)

SALUMI BOARD +65

selection of italian meats (df, gf)

MIXED BOARD +85

selection of italian meats & cheeses (gf)

ANTIPASTI

all items included for the table

TRICOLOR BEETS

goat cheese, dill, agro dolce, onion
spiced pistachio (v, gf)

CHOPPED SALAD 'SICILIANA'

escarole, olives, sun dried tomato
crispy chickpeas, artichokes, ricotta
salata, almonds (v)

ROSEMARY'S FOCACCIA

sea salt, rosemary (v, df)

SECONDI

select 3 | guests will select 1 at meal
GF pasta \$3 pp

RIGATONI

arrabbiata sauce, burrata, basil (v)

SPRING CAVATELLI

lamb ragu, green peas, caprino

ORECCHIETTE

house made sausage, broccoli rabe, fresno
chili, parmigiano reggiano 24 month

BRANZINO

escarole, borlotti beans, pickled onion gremolata
crispy kale (df, gf)

CHICKEN PAILLARD

lani's market greens, rosemary
sage, parmigiano (gf)

ROSEMARY'S BURGER

short rib blend, gorgonzola, red onion
marmalade, rosemary fries

ITALIANO PANINO

soppressata, prosciutto, mortadella
roasted peppers, provolone, arugula, focaccia

GRILLED VEGETABLE PANINO

zucchini, sweet peppers, eggplant
basil pesto, provolone piccante

CONTORNI

optional add-on | family-style sides

ROSEMARY POTATOES +6 PP

green onion crema (v)

SHAVED ASPARAGUS +6 PP

croutons, walnuts, parmigiano (v)



DOLCE

optional add-on | family-style | +10 PP

OLIVE OIL CAKE

blueberry compote, whipped cream (v)

LEMON RICOTTA BOMBOLINI

nutella crema (v)

CHOCOLATE TORTA

dark chocolate cake, buttermilk whipped
cream, olive oil, maldon salt (v)

Brewed coffee & tea are included with each menu

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

Children 12 and under will be charged \$25 per person

COCKTAIL RECEPTION



PASSED CANAPÉS

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

CAPRESE SPIEDINI
tomato, mozzarella, basil, aged balsamic

CHICKEN PICCATA SPIEDINI

lemon caper aioli

SHRIMP SCAMPI SPIEDINI
garlic aioli

GRILLED SKIRT STEAK SPIEDINI
salsa verde

POLPETTE AGRO DOLCE SPIEDINI
beef, pork

GRILLED VEGETABLE SPIEDINI

zucchini, pepper, mushroom, onion, pesto

SEASONAL WRAPPED PROSCIUTTO

STUFFED MUSHROOM

cremini, breadcrumbs, garlic, herbs

SALMONE AFFUMICATO
smoked salmon, lemon caper mascarpone, chive, cucumber

EGGPLANT CAPONATA CROSTINI

roasted vegetables, agrodolce, pinenuts

TARTUFATA CROSTINI
truffle, mushroom, ricotta

CARCIOFI ALLA ROMANA CROSTINI
marinated artichoke, pickled red onion, mint, goat cheese

PLATTERS

serves 10 guests

CRUDITES +50
cannellini dip, pesto, vegetables
filone (v, df, gf)

FORMAGGI BOARD +75
selection of italian cheeses (v, gf)

SALUMI BOARD +65
selection of italian meats (df, gf)

MIXED BOARD +85
selection of italian meats &
cheeses (gf)

BEVERAGE PACKAGES

\$45 BRUNCH

WINES

Sparkling, Rosé, White, Red

COCKTAILS

Mimosa, Bloody Mary

\$50 PICCOLO

WINES

Sparkling, Rosé, White, Red

BEERS

\$70 GRANDE

WINES

Sparkling, Rosé, White, Red

FULL BAR SPIRITS

COCKTAILS

Rosemary's Spritz

BEERS

\$95 SUPERIORE

WINES

Sparkling, Rosé, White, Red

PREMIUM BAR SPIRITS

COCKTAILS

Rosemary's Spritz, Pink Negroni

Blood Orange Margarita

BEERS





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.

WIFI

For your presentations or to post that cute selfie!

COAT CHECK

Complimentary upon entry

Preferred Vendors

FLORALS

Fleurissimo NYC

631-912-5323 | fleurissimonyc@gmail.com

CAKE / BAKERY

Empire Cake

212-242-5858 | info@empirecake.com

Magnolia Bakery

212-462-2572 | hello@magnoliabakery.com

Maman

646-767-0097 | info@mamannyc.com

PHOTOGRAPHERS

Carly Tumen Creative

516-592-9611 | carly@carlytumen.com

DECOR SUPPLY

Party City

929-523-2739

Mary Ellen

chasedtreasures@gmail.com

KOSHER CATERING

Abigael's Catering

212-575-1407

