

# ROSEMARY'S

ENOTECA - TRATTORIA - GARDEN

## Spuntini

GRISINI 7  
rosemary

OLIVES 9  
fennel, orange

SUPPLI 15  
carnaroli rice, tomato  
mozzarella



## Antipasti

ROSEMARY'S FOCACCIA 11  
rosemary, sea salt

CAPRESE FOCACCIA 13  
tomato, mozzarella, basil

SALUMI E FORMAGGI 38  
selection of meats & cheeses


MOZZARITA BURRATA 21  
marinated peppers  
sullivan street filone

## Verdure

EGGPLANT CAPONATA 12  
agrodolce, pinenuts

BROCCOLINI 14  
anchovy, lemon, bomba chili

ROSEMARY'S POTATOES 14  
rosemary, caper salt


 SWANK FARMS GREENS 19  
garden herbs, extra virgin olive oil

CHOPPED SALAD 'SICILIANA' 20  
escarole, olives, sun dried tomato  
crispy chickpeas, artichokes  
ricotta salata, almonds


BABY GEM SALAD 18  
citron honey, anchovy  
puffed farro

ROASTED BEETS 16  
goat cheese, agrodolce onion  
dill, spiced pistachio

## Frutti di Mare

 TUNA CRUDO 23  
seasonal citrus  
garden herb purée

CALAMARI FRITTI 21  
point judith calamari  
garlic aioli

 GRILLED OCTOPUS 24  
trapanese almond pesto  
potato, gremolata

MUSSELS 22  
white wine, fennel confit  
sullivan street filone

## Pasta

GLUTEN FREE \$2


SPAGHETTI 19  
aglio e olio, toasted breadcrumb

RIGATONI 23  
arrabbiata sauce, burrata, basil

LINGUINI 27  
florida rock shrimp, lemon  
bomba chilis

CAVATELLI 25  
mixed mushrooms, porcini

MEZZE MANICHE 25  
carbonara, guanciale, egg yolk

 ORECCHIETTE 26  
home made sausage  
broccoli rabe, fresno chili

PAPPARDELLE VERDE 26  
artusi's veal bolognese

## Festa


- FOR TWO -

WHOLE GRILLED  
ORATA 59  
braised escarole, capers  
castelvetrano olive



## Secondi

BRANZINO 32  
kale, borlotti beans  
salsa verde

 HERITAGE CHICKEN 29  
half chicken, fennel glazed  
carrots, marsala jus

MEATBALLS 16/25  
beef, pork and prosciutto  
pomodoro, fresh ricotta  
\*choice of 3 or 5\*

PORCHETTA 32  
crispy pork belly, zucchini salad  
calabrian date hot sauce

STEAK TAGLIATA 38  
charred green onion

 includes fresh ingredients from our garden

## Aperitivi

ARANCIATA MARGARITA 17  
blanco tequila, amaretto  
blood orange, lime

ROSEMARY'S SPRITZ 16  
cappelletti, prosecco  
rosemary, orange peel



SBAGLIATO FUMO 20  
montelobos mezcal, limoncello  
cocchi americano bianco

CARDINALE 18  
grey goose or bombay sapphire  
campari, carpiano bianco

WYNWOOD SOUR 18  
bacardi 8, braulio, lime  
egg white, angostura bitters

COCOVIALE 19  
coconut-washed angel's envy bourbon  
aperitivo select, amaro dell'etna

## Bicchieri

### Bollicine

PROSECCO 14/23/56  
castello del poggio, veneto, nv

FRANCIACORTA 19/33/90  
ca' del bosco, franciacorta, lombardia, nv

LAMBRUSCO 15/25/52  
cleto chiarli, emilia-romagna, nv

### Bianco

ROSEMARY'S BIANCO 16/27/60  
alois, falanghina, campania, 2023

PINOT GRIGIO 17/29/68  
albino armani, friuli, 2023

SAUVIGNON BLANC 18/31/72  
kurtatsch, alto adige, 2020

CHARDONNAY 19/33/95  
tramin, alto adige, 2023



### Rosato

ROSEMARY'S ROSATO 16/27/60  
fontezoppa, marche, 2023

SANGIOVESE BLEND 15/25/60  
fattoria sardi, primavera, toscana, 2023

ETNA ROSATO 18/31/78  
benanti, etna, sicilia, 2023

### Rosso

ETNA ROSSO served chilled 14/23/42  
tenuta di fessina, sicilia, 2020

SANGIOVESE 15/25/52  
pietramerana, toscana, 2020

CHIANTI CLASSICO 17/29/68  
borgo scapetto, toscana, 2022

NEBBIOLO 18/31/72  
g.d. vajra, piemonte, 2023

TOSCANA BLEND 22/39/88  
ornellaia, le volte, toscana, 2022

Rosemary's aims to transport our guests to a Tuscan home, reminiscent of Rosemary's home in Lucca, where the cooking is simple and seasonal, the ingredients are fresh from her garden and the hospitality is unending. We want you to leave feeling inspired by your meal - and anticipating your return. Our wine list amplifies this ethos.

We have curated a collection of wines from unique, small producers who focus on sustainability, non-interventionist techniques, and quality. We are bringing you the best possible wine at any price range for every palate.

If you're looking for more guidance, our service team is highly-trained, passionate, and happy to offer you suggestions or advice- just ask! We can't wait to help you find your new favorite wine or serve you an outstanding example of what you love. Drink up, and drink well!

### Bianco

PINOT GRIGIO 102  
russiz superiore, collio, friuli, 2023

TIMORASSO 65  
la spinetta, colli tortonesi, piemonte, 2022

SAUVIGNON BLANC 95  
elena walch, castel ringberg, alto adige, 2022

VERNACCIA 80  
montenidoli, fiore, san gimignano, 2022

SOAVE CLASSICO 63  
monte tondo, veneto, 2022

GAVI 75  
beni di batasiolo, piemonte, 2023

CHARDONNAY 145  
alolis lageder, löwengang, alto adige, 2020

### Rosso

SCHIAVA 78  
elena walch, alto adige, 2023

FREISA 90  
scarpa, monferrato, piemonte, 2018

BARBERA D'ALBA 88  
castello di neve, santo stefano, piemonte, 2021

AGLIANCO 73  
macchialupa, campania, 2017

CERASUOLO DI VITTORIA 62  
feudi del pisciotto, sicilia, 2021

BAROLO 185  
boroli, piemonte, 2019

SUPER TUSCAN 165  
gaja, ca'marcanda, promis, toscana, 2022

### Birra

PERONI 9  
lager, vigevano, italy

WYNWOOD LA RUBIA 9  
blonde ale, miami, florida

FUNKY BUDDHA FLORIDIAN 9  
german-style wheat, miami, florida

FUNKY BUDDHA HOP GUN 10  
ipa, miami, florida

### non ale

ATLETHIC BREWING CO 8  
upside dawn, na lager, milford, ct

GHIA SOUR 13  
ghia aperitivo, lemon, egg white

NON # 1 BOLLICINE ROSATO 14  
raspberry, chamomile, sémillon verjus

MOLE COLA 7  
torino, italy