

ROSEMARY'S

Summer Restaurant Week

THREE COURSE DINNER \$45 | SUNDAY - FRIDAY



GRATUITA

WELCOME TOAST

sparkling wine or non-alcoholic bubbly



ANTIPASTI

-select one-

CHOPPED SALAD 'SICILIANA'

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

LANI'S MARKET GREENS

garden herbs, extra virgin olive oil
lemon parmigiano reggiano 24 month



CRISPY ARTICHOKEs

roasted garlic aioli, chives

SECONDI

-select one-

RIGATONI

arrabbiata sauce, burrata, basil

CHITARRA

preserved lemons, fresno chili
oregano breadcrumbs



BRANZINO

pea leaves, marinated artichokes
grilled lemon

STEAK TAGLIATA +8

grilled steak, charred onion

DOLCE

-select one-

OLIVE OIL CAKE

whipped cream, blueberry compote

CHOCOLATE TORTA

dark chocolate, buttermilk whipped cream
olive oil, maldon salt

GELATO OR SORBETTO

\$50 WINE BOTTLES

CATARATTO

tenuta gorgi tondi, sicilia

GAGLIOPPO

statti, calabria