ROSEMARY'S EAST

PRIVATE DINING & EVENTS



350 1ST AVE, NEW YORK CITY 212 488 2624

THE GREENHOUSE

Our private dining room with windows on three sides, two skylights.

A/V set up available with 70" TV for

meetings and corporate events.

Capacity: 32 guests seated at 4 tables of 8
20 guests seated at one long table
32 guests standing



PIZZA PANTRY

Our light-filled semi-private dining room overlooking our wood burning pizza ovens.

Capacity: 50 guests seated at 5 tables of 10 guests 30 guests seated at one long table 70 guests standing



SPEAKEASY

Our cozy semi-private dining room adjacent to the Pizza Pantry. Perfect for smaller, intimate gatherings.

<u>Capacity</u>: 26 guests seated 26 guests standing



BRUNCH MENUS



ROSEMARYS

3 COURSE BRUNCH

FAMILY STYLE — \$45 PER PERSON CHILDREN 12 & UNDER \$20



ANTIPASTI & INSALATE

SELECT 3 TO BE SERVED FAMILY STYLE

BEETS *GF*, *DF*, *V* bitter greens, hazelnuts

EGGPLANT CAPONATA GF, DF, V roasted vegetables, pine nuts, agrodolce

SHRIMP CHOPPED SALAD GF, V garden herbs, lemon, extra virgin olive oil

CHICKEN COBB SALAD avocado, bacon, feta, tomato, corn artichoke, cucumber, radish

GREEK YOGURT HONEY *V* berries, granola

SEASONAL FRUIT PLATE GF, DF, V



SELECT 3 TO BE SERVED FAMILY STYLE

EGGS BENEDICT traditional or smoked salmon

NAPOLETANO SCRAMBLE V burrata

BREAKFAST SANDWICH *V* egg, cheese, potato bun

AVOCADO TOAST V poached egg, multigrain

ALMOND CRUSTED FRENCH TOAST maple syrup, fresh berries, butter

MARGHERITA PIZZA V tomato, basil

PCV CACIO E PEPE PIZZA *V* housemade mozzarella, taleggio cream, parmigiano, black pepper

SMOKED SALMON PIZZA cream, capers, dill everything bagel seasoning



CONTORNI

SERVED FAMILY STYLE
OPTIONAL \$3 PER PERSON PER ITEM

CRISPY BACON DF

CHEESY BRUNCH POTATOES V

TURKEY BACON

DOLCE

SERVED FAMILY STYLE
ASSORTMENT OF ROSEMARY'S DESSERTS



ROSEMARYS



3 COURSE BRUNCH

COMBINATION - \$55 PER PERSON CHILDREN 12 & UNDER \$25

ANTIPASTI & INSALATE

SELECT 3 TO BE SERVED FAMILY STYLE

BEETS *GF*, *DF*, *V* bitter greens, hazelnuts

EGGPLANT CAPONATA GF, DF, V roasted vegetables, pine nuts, agrodolce

SHRIMP CHOPPED SALAD *GF, V* garden herbs, lemon, extra virgin olive oil

CHICKEN COBB SALAD avocado, bacon, feta, tomato, corn artichoke, cucumber, radish

GREEK YOGURT HONEY *V* berries, granola

SEASONAL FRUIT PLATE GF, DF, V

SECONDI

SELECT 3 TO BE INDIVIDUALLY PLATED

EGGS BENEDICT traditional or smoked salmon

NAPOLETANO SCRAMBLE *V* burrata

BREAKFAST SANDWICH *V* egg, cheese, potato bun

AVOCADO TOAST *V* poached egg, multigrain

ALMOND CRUSTED FRENCH TOAST maple syrup, fresh berries, butter

BURGER

cheddar cheese, lettuce, tomato bacon jam, house sauce, fries

UOVO IN PURGATORIO puttanesca, pomodoro, chili flake

THREE EGG-OMELETTE sausage, spinach, feta



SERVED FAMILY STYLE

OPTIONAL \$3 PER PERSON PER ITEM

CRISPY BACON DF

CHEESY BRUNCH POTATOES V

TURKEY BACON

DOLCE

SERVED FAMILY STYLE
ASSORTMENT OF ROSEMARY'S DESSERTS



ROSEMARY'S

3 COURSE BRUNCH

INDIVIDUALLY PLATED - \$65 PER PERSON CHILDREN 12 & UNDER \$30



SELECT 3 TO BE INDIVIDUALLY PLATED

CHICKEN COBB SALAD avocado, bacon, feta, tomato, corn artichoke, cucumber, radish

CAESAR kale, celery, anchovy, rosemary breadcrumbs

SHRIMP CHOPPED SALAD GF, V garden herbs, lemon, extra virgin olive oil

> GREEK YOGURT HONEY V berries, granola

SEASONAL FRUIT PLATE GF, DF, V

SECONDI

SELECT 3 TO BE INDIVIDUALLY PLATED

EGGS BENEDICT traditional or smoked salmon

NAPOLETANO SCRAMBLE V burrata

BREAKFAST SANDWICH Vegg, cheese, potato bun

> AVOCADO TOAST V poached egg, multigrain

ALMOND CRUSTED FRENCH TOAST maple syrup, fresh berries, butter

> **BURGER** cheddar cheese, lettuce, tomato bacon jam, house sauce, fries

UOVO IN PURGATORIO puttanesca, pomodoro, chili flake

THREE EGG-OMELETTE sausage, spinach, feta

CONTORNI

SERVED FAMILY STYLE

OPTIONAL \$3 PER PERSON PER ITEM

CRISPY BACON DF

CHEESY BRUNCH POTATOES

TURKEY BACON

DOLCE

INDIVIDUALLY PLATED

GELATO TIRAMISU OLIVE OIL CAKE











ROSEMARY'S

3 COURSE DINNER

FAMILY STYLE - \$55 PER PERSON CHILDREN 12 & UNDER \$25

ANTIPASTI & INSALATE

SERVED FAMILY STYLE

BEETS GF, DF, V bitter greens, hazelnuts

EGGPLANT CAPONATA GF, DF, V roasted vegetables, pine nuts, agrodolce

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

CHARCUTERIE BOARD GF, DF

CHEESE SELECTION GF. V

SECONDI

SELECT 3 TO BE SERVED FAMILY STYLE

MARGHERITA PIZZA' V tomato, mozzarella, basil

PCV CACIO E PEPE PIZZA V house made mozzarella, taleggio cream, parmigiano, black pepper

STINGER PIZZA spicy honey, tomato, toasted chili oil house made mozzarella, soppressata basil, honey

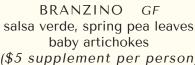
FUSILLI ALLA NAPOLETANA V pomodoro, housemade burrata, basil purée fresno chili, pine nuts, parmigiana

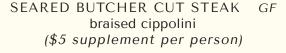
ORECCHIETTE housemade sausage, broccoli rabe fresno chili, parmigiano

RIGATONE ALLA VODKA

CHICKEN MILANESE arugula, parmigiano, lemon

salsa verde, spring pea leaves baby artichokes (\$5 supplement per person)





CONTORNI

SERVED FAMILY STYLE

OPTIONAL \$3 PER PERSON PER ITEM

BROCCOLINI

ROSEMARY POTATOES DF, V

DOLCE

SERVED FAMILY STYLE

ASSORTMENT OF ROSEMARY'S DESSERTS

ALL MENUS INCLUDE BREWED COFFEE & TEA







3 COURSE DINNER

COMBINATION — \$65 PER PERSON CHILDREN 12 & UNDER \$30



SERVED FAMILY STYLE

BEETS *GF*, *DF*, *V* bitter greens, hazelnuts

EGGPLANT CAPONATA GF, DF, V roasted vegetables, pine nuts, agrodolce

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

CHARCUTERIE BOARD GF, DF
CHEESE SELECTION GF, V

SECONDI

SELECT 3 TO BE INDIVIDUALLY PLATED

FUSILLI ALLA NAPOLETANA *V* pomodoro, housemade burrata, basil purée fresno chili, pine nuts, parmigiana

ORECCHIETTE housemade sausage, broccoli rabe fresno chili, parmigiano

RIGATONE ALLA VODKA V

BRANZINO GF salsa verde, spring pea leaves baby artichokes (\$5 supplement per person)

CHICKEN MILANESE arugula, parmigiano, lemon

SEARED BUTCHER CUT STEAK GF
braised cippolini
(\$5 supplement per person)

KID'S PASTA with butter or marinara sauce

CONTORNI

SERVED FAMILY STYLE
OPTIONAL \$3 PER PERSON PER ITEM

BROCCOLINI V

ROSEMARY POTATOES DF, V

DOLCE

SERVED FAMILY STYLE

ASSORTMENT OF ROSEMARY'S DESSERTS



ALL MENUS INCLUDE BREWED COFFEE & TEA

ROSEMARYS

3 COURSE DINNER

INDIVIDUALLY PLATED — \$75 PER PERSON CHILDREN 12 & UNDER \$35



ANTIPASTI & INSALATE

SELECT 3 TO BE INVIDUALLY PLATED

CAESAR *GF*, *V* kale, celery, anchovy rosemary croutons

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

ARUGULA PARMIGIANO *GF, V* garden herbs, lemon, extra virgin olive oil

SHRIMP SCAMPI DF white wine, garlic, sun dried tomato gremolata

MEATBALLS beef, pork, ricotta, parmigiano

GRILLED OCTOPUS celery heart salad, taggiasca vinaigrette (\$5 supplement per person)

<u>SECONDI</u>

SELECT 3 TO BE INDIVIDUALLY PLATED

FUSILLI ALLA NAPOLETANA *V* pomodoro, housemade burrata, basil purée fresno chili, pine nuts, parmigiana

ORECCHIETTE housemade sausage, broccoli rabe fresno chili, parmigiano

RIGATONE ALLA VODKA V

BRANZINO *GF*salsa verde, spring pea leaves
baby artichokes
(\$5 supplement per person)

CHICKEN MILANESE arugula, parmigiano, lemon

SEARED BUTCHER CUT STEAK GF braised cippolini (\$5 supplement per person)

KID'S PASTA with butter or marinara sauce

CONTORNI

SERVED FAMILY STYLE
OPTIONAL \$3 PER PERSON PER ITEM

BROCCOLINI V

ROSEMARY POTATOES DF, V

DOLCE

INDIVIDUALLY PLATED

GELATO

TIRAMISU

OLIVE OIL CAKE







COCKTAIL RECEPTION



ROSEMARYS



PASSED CANAPÉS \$25 PER PERSON PER HOUR CHOOSE 5





CROSTINI

CAPONATA
eggplant, agrodolce, pinenuts
CAPRESE
roasted tomatoes, mozzarella
WALNUT PESTO

basil

SMOKED SALMON capers, onion, whipped ricotta

SPEDINI

HOUSE MADE MOZZARELLA cherry tomato, basil, balsamic PROSCIUTTO, arugula, mozzarella POLPETTE pomodoro, parmigiano

PROSCIUTTO WRAPPED SHRIMP, chili & tomato chutney

FRITTI

ARANCINI
nduja, stracchino cheese

PASTA FRITTA
prosciutto
FRITTO MISTO
fried market vegetables, lemon aoli



PLATTERS

serves 10

SALUMI BOARD \$55

prosciutto, soppressata, house pickles olives, filone bread

FORMAGGI BOARD \$50

ricotta, fontina, parmigiano, gorgonzola dolce rosemary honey, grapes, spiced walnuts, filone

MOZZARELLA & BURRATA \$40 fresh basil, flaked sea salt, filone

CRUDITÉ \$40 market vegetables, artichoke & basil dip





BEVERAGE PACKAGES

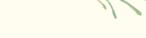


ROSEMARYS



BEVERAGE PACKAGES





PICCOLO

\$35 PER PERSON - 3 HOUR LIMIT

WINES Red, White, Rosé, Sparkling BEERS

NON-ALCOHOLIC BEVERAGES Soft Drinks, Brewed Coffee & Tea

MEDIO

\$45 PER PERSON - 3 HOUR LIMIT

WINES Red, White, Rosé, Sparkling

COCKTAILS
Pink Negroni &
Limoncello Sprtiz
BEERS

NON-ALCOHOLIC BEVERAGES Soft Drinks, Brewed Coffee & Tea





WINES Red, White, Rosé, Sparkling COCKTAILS

Mimosa & Bloody Mary





\$55 PER PERSON - 3 HOUR LIMIT

WINES Red, White, Rosé, Sparkling

MIXED DRINKS

COCKTAILS

Pink Negroni &

Limoncello Sprtiz

BEERS

NON-ALCOHOLIC BEVERAGES Soft Drinks, Brewed Coffee & Tea

SUPERIORE

\$70 PER PERSON - 3 HOUR LIMIT

WINES <u>SELECT TWO OF EACH</u> Red, White, Rosé, Sparkling

MIXED DRINKS WITH PREMIUM SPIRITS

BEERS

NON-ALCOHOLIC BEVERAGES Soft Drinks, Brewed Coffee & Tea



CONTACT US

Private events and large party reservations are planned and booked by the Casa Nela Events Team.



EVENTS@CASANELA.COM 212 488 2624

Events are back and we are ready for you!