

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.

Capacity: 26 guests seated
26 guests standing





BRUNCH MENUS



V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

All pasta can be made GF

ROSEMARY'S



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

SECONDI

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



ALL MENUS INCLUDE BREWED COFFEE & TEA

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

All pasta can be made GF

ROSEMARY'S



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

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

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

GREEK YOGURT HONEY V
berries, granola

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

SEASONAL FRUIT PLATE GF, DF, V

SECONDI

SELECT 3 TO BE INDIVIDUALLY PLATED

EGGS BENEDICT
traditional or smoked salmon

ALMOND CRUSTED FRENCH TOAST
maple syrup, fresh berries, butter

NAPOLETANO SCRAMBLE V
burrata

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

BREAKFAST SANDWICH V
egg, cheese, potato bun

UOVO IN PURGATORIO
puttanesca, pomodoro, chili flake

AVOCADO TOAST V
poached egg, multigrain

THREE EGG-OMELETTE
sausage, spinach, feta



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



ALL MENUS INCLUDE BREWED COFFEE & TEA

V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

All pasta can be made GF

ROSEMARY'S



3 COURSE BRUNCH

INDIVIDUALLY PLATED – \$65 PER PERSON

CHILDREN 12 & UNDER \$30



ANTIPASTI & INSALATE

SELECT 3 TO BE INDIVIDUALLY PLATED

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

CAESAR V
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 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



CONTORNI

SERVED FAMILY STYLE

OPTIONAL \$3 PER PERSON PER ITEM

CRISPY BACON DF

CHEESY BRUNCH POTATOES V

TURKEY BACON

DOLCE

INDIVIDUALLY PLATED

GELATO

TIRAMISU

OLIVE OIL CAKE



ALL MENUS INCLUDE BREWED COFFEE & TEA





DINNER MENUS



V=VEGETARIAN

GF=GLUTEN FREE

DF=DAIRY FREE

All pasta can be made GF

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' 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 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 V

CHICKEN MILANESE
arugula, parmigiano, lemon

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

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

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



V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE

All pasta can be made GF

ROSEMARY'S



3 COURSE DINNER

COMBINATION – \$65 PER PERSON

CHILDREN 12 & UNDER \$30



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' 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



V=VEGETARIAN
GF=GLUTEN FREE
DF=DAIRY FREE
All pasta can be made GF

ROSEMARY'S



3 COURSE DINNER

INDIVIDUALLY PLATED – \$75 PER PERSON

CHILDREN 12 & UNDER \$35



ANTIPASTI & INSALATE

SELECT 3 TO BE INDIVIDUALLY 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)

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

INDIVIDUALLY PLATED

GELATO

TIRAMISU

OLIVE OIL CAKE



ALL MENUS INCLUDE BREWED COFFEE & TEA



COCKTAIL RECEPTION



ROSEMARY'S



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



ROSEMARY'S



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 Spritz

BEERS

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Brewed Coffee & Tea

BRUNCH

\$45 PER PERSON - 2 HOUR LIMIT

WINES

Red, White, Rosé, Sparkling

COCKTAILS

Mimosa &
Bloody Mary



GRANDE

\$55 PER PERSON - 3 HOUR LIMIT

WINES

Red, White, Rosé, Sparkling

MIXED DRINKS

COCKTAILS

Pink Negroni &
Limoncello Spritz

BEERS

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Brewed Coffee & Tea



SUPERIORE

\$70 PER PERSON - 3 HOUR LIMIT

WINES

SELECT TWO OF EACH

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!