ROSEMARY'S

THANKSGIVING 2026

THREE COURSES | 85

GRANDE ANTIPASTO

for the table

ROASTED CAULIFLOWER
golden raisins
pine nuts

EGGPLANT SOTT'OLIO
marinated roasted eggplant

ARANCINI
black truffle risotto
talleggio

SALUMI
galloni 24 month prosciutto
columbus finocchiona
rosemary focaccia

MARINATED PEPPERS
roasted red peppers
oregano vinaigrette

HANDMADE MOZZARELLA
sun-dried tomatoes
basil vinaigrette

OLIVES
castelvetrano, fennel
orange

SECONDI

select one

BRAISED SHORT RIB
crispy mushroom
wild hive polenta

ROASTED HERITAGE TURKEY
panzanella stuffing
mashed potatoes
broccoli rabe
marsala gravy

GRILLED BRANZINO
borlotti beans, escarole
manilla clams
salsa verde

CAVATELLI
wild mushrooms
porcini crema, cavolo nero

TAGLIATELLE
sautéed shrimp, white wine
leek confit, chili

ORECCHIETTE
housemade sausage, chili
broccoli rabe, parmigiano

RIGATONI ALLA VODKA
tomato crema, stracciatella

MUSHROOM LUCCHESI
mushroom ragù
wild hive polenta

DOLCE

select one

PUMPKIN SUNDAE
salted caramel fudge
mascarpone, amaretto cookies

CHOCOLATE TORTA
buttermilk whipped cream
olive oil, maldon salt

OLIVE OIL CAKE
blueberry compote
whipped cream

TIRAMISU
maldon salt
olive oil

