



*Rosmarino*

NEAPOLITAN PIZZA & TRATTORIA

# FOOD MENU





*The authentic taste of Naples and Southern Italy, Rosmarino - Neapolitan Pizza & Trattoria brings the flavours and traditions of Italy's pizza capital to Bengaluru. We work with a wide range of artisanal Italian ingredients and the finest local produce sourced from bio-dynamic farms to cook up delicious wood-fired Neapolitan pizzas, sourdough garlic breads, mouthwatering antipasti, fresh salads, hand crafted pastas, creamy risottos, flavourful seafood recipes, succulent grilled meats and decadent desserts to satisfy your soul. Buon Appetito!*






*Chef Abhijit Saha*

## SEEDED SOURDOUGH GARLIC BREAD

Made with Italian Tipo 00 flour. Served with basil pesto.

<b>Originale</b>	300
Garlic butter, mozzarella and parmesan	
<b>Formaggi</b>	350
Garlic butter, creamy cheese sauce, jalapeño, olives and parmesan	
<b>OTP</b>	350
Onion, tomato, peppers, garlic butter, mozzarella and parmesan	
<b>Sicilian</b>	375
Sundried tomato, capers, garlic butter, mozzarella and parmesan	
<b>Cipolla Caramellita</b>	375
Caramelized onion, baby potato, garlic butter, mozzarella and parmesan	
<b>Tartufo e Funghia</b>	450
Truffle salsa, mushroom, garlic butter, mozzarella and parmesan	

## ANTIPASTI VEGETARIAN

 <b>Rufanata Potato Cakes</b>	400
Horse radish, sundried tomato, rosemary and pecorino	
 <b>Avocado on Crispy Polenta</b>	450
Capers, lemon and EVOO	
 <b>Duet of Vegetarian Bruschetta</b>	450
Asparagus, orange and goat cheese, pickled mushrooms and parmesan	
 <b>Mixed Mushroom Aglio Olio</b>	525
Cherry tomatoes, parsley and pecorino	
 <b>Four Cheese &amp; Pistachio Arancini</b>	525
Spiced tomato dip	



VEGETARIAN



VEGAN



NO GLUTEN



CONTAINS EGG








SUGAR FREE

## ANTIPASTI NON-VEGETARIAN

<b>Duet of Sourdough Bruschetta</b>	550
Parma ham, ricotta and white bean, pulled chicken and caramelized onion	
<b>Italian Devilled Chicken</b>	475
Chilli, crushed pepper, rosemary, lemon and english mustard	
<b>Crispy Chicken Milanese with Aioli</b>	475
Balsamic and parmesan	
<b>Prawn alla Busara</b>	595
Tomato sauce, saffron, garlic, chilli flakes, breadcrumbs and Italian herbs	
<b>Sashimi Grade Tuna Carpaccio</b>	825
Avocado, capers, arugula, cherry tomato, oregano and chilli oil	

## INSALATE & ZUPPE VEGETARIAN

 <b>Fig, Bocconcini &amp; Arugula Pesto</b>	525
Balsamic reduction and EVOO	
 <b>Italian Farro/ Quinoa Salad</b>	525
Cucumber, bell pepper, onion, cherry tomato and olive tapenade	
 <b>Burrata &amp; Heirloom Tomato Salad</b>	675
Gremolata and beet pesto	
 <b>Neapolitan Style Minestrone Soup (Pasta e Fagioli)</b>	350
Tomato, kale, spinach, white bean, oregano, basil and short pasta	
 <b>Cream of Cremini &amp; Porcini Mushroom</b>	375
Truffle oil and parmesan	



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## INSALATE & ZUPPE NON-VEGETARIAN

- Grilled Chicken Caprese Salad** 550  
Cherry tomatoes, bocconcini, basil pesto and balsamic reduction
- Insalata Gamberetti** 595  
Prawn, jammy eggs, cos lettuce, caesar dressing, parmesan and garlic toast
- Salame Napoli & Ricotta Salad** 625  
Pomegranate salsa and arugula
- Chicken Egg-drop Stracciatella Soup** 375  
Spinach, basil, peas and parmesan
- Calabrese Seafood & Tomato Soup** 475  
Shrimp, calamari, garlic, chilli and fresh herbs

## PASTA VEGETARIAN

-   **Spaghetti Alla Nerano/Sugo di Pomodoro e Basilico** 525  
Caramelized zucchini, garlic, basil and creamy cheese sauce/ Tomato-basil sauce  
*Gluten-free Spaghetti + Rs50*
-  **Home-made Emmer Wheat and Spinach Fettuccine with Carrot & Courgette** 575  
Cacio e pepe/ Aglio olio e peperoncino
-  **Roasted Pumpkin Ravioli** 625  
Sage butter sauce, toasted pinenut and pecorino
-  **Hand Crafted Fazoletti with Truffle Salsa/ Black Truffle** 850/ 1200  
Herb and edible flower lamination, butter and parmesan



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## PASTA NON-VEGETARIAN

-  **Spaghetti Puttanesca** 595  
Anchovy, olives, capers, chilli, garlic and tomato-basil sauce  
*Gluten-free Spaghetti + Rs50*
- Angel Hair Pasta with Shrimp & Asparagus Aglio Olio** 750  
Cherry tomato, fresh herbs and lemon
-  **Linguini / Spaghetti Carbonara** 625  
Bacon, egg yolk, parmesan, parsley and extra virgin olive oil  
*Gluten-free Spaghetti + Rs50*
- Chicken Tortellini in Rossa Sauce** 650  
Smoked mushroom, roasted bell peppers, paprika and parmesan
- Rigatoni with Lamb Ragù** 750  
Pecorino cheese and rosemary

## SECONDI PIATTI VEGETARIAN

-   **L'Aquila Saffron Risotto** 650  
Char-grilled vegetables and parmesan
-   **Risotto Ai Funghi Misti** 670  
Porcini and cremini mushrooms
-  **Sorrentina Gnocchi with Asparagus & Chickpeas** 595  
Tomato, mozzarella, garlic, basil and parmesan
-  **Grilled Portobello/ King Oyster Mushroom** 695  
Four cheese sauce, charred broccoli and roasted baby potatoes
-  **Woven Spinach & Ricotta Lasagna** 625  
Smoked tomato sauce



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## SECONDI PIATTI NON-VEGETARIAN

<b>Risotto alla Pescatora</b> Shrimp, baby octopus, calamari, lemon and dill	750
<b>Chicken &amp; Leek Risotto</b> Blue cheese, parmesan and thyme	675
<b>Muddica Crusted Baked Fish</b> Broad bean mash, caponata and salmoriglio sauce	750
<b>Almost Chicken Marsala</b> Cremini mushroom and port wine sauce, charred broccoli and roasted baby potatoes	625
<b>Braised Lamb Picatta with Creamy Polenta</b> Capers, red wine, lemon, rosemary and char- grilled vegetables	850
<b>Grilled Tenderloin with Creamy Spinach &amp; Truffle Scented Fries</b> Pizzaiola sauce/ Black pepper sauce	850



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## DESSERTS

-   **Flourless Chocolate & Almond Torta Caprese** 475  
Vanilla ice- cream
-  **Signature Tiramisu / Biscoff Eggless Tiramisu** 475  
Cappuccino sauce
-  **Cannoli Siciliani** 475  
Crispy pastry shells, ricotta, chocolate chip, candied orange peel and pistachio
-  **Baked Orange Ricotta Cheesecake** 475  
Citrus sauce
-   **Coconut Milk & Passion Fruit Panna Cotta** 450  
Seasonal fruits
-  **Roasted Almond & Vanilla Semifreddo** 450  
Homemade italian ice-cream with chunky caramelized apple sauce
-   **Affogato** 350  
Vanilla/ Chocolate ice- cream with a shot of espresso
-  **Sorbetto** 300  
Classic Italian lemon sorbet



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*Neapolitan pizza is a traditional Italian pizza rooted in the 18th-century street food of Naples. It gained prominence in 1889 when Raffaele Esposito created the Pizza Margherita for Queen Margherita.*








*Authentic Neapolitan pizza adheres to specific guidelines regarding ingredients, preparation, and cooking methods. Typically cooked in a wood-fired oven at extremely high temperatures 400C to 450C for a short time.*

*Known for its soft, thin centre and a puffy, leopard-spotted outer ring called the cornicione and high-quality toppings, it typically features San Marzano tomatoes, fresh mozzarella (either buffalo mozzarella or fior di latte) and basil. Traditionally it is cooked in a wood-fired oven.*

# NEAPOLITAN PIZZA

## SOURDOUGH NEAPOLITAN WOOD-FIRED PIZZAS 12"

Made with Italian Tipo 00 Flour G San Marzano Tomato Sauce

-  **Margherita Classico** 575  
Tomato sauce, mozzarella, basil and extra virgin olive oil  
 With homemade vegan mozzarella + Rs50
-  **Jay's Ravello** 625  
Jammy caramelized onion, goat cheese, tomato sauce and rosemary
-  **Giardino Fresco** 650  
Zucchini, bell pepper, cherry tomato, red onion, jalapeno, tomato sauce, mozzarella and arugula  
 With homemade vegan mozzarella + Rs50
-  **Quattro Formaggi** 650  
Pecorino, fior di latte, goat cheese, blue cheese and cracked black pepper
-  **Funghi Misti** 675  
Selection of mushrooms, red onion, olives and mozzarella with home made vegan mozzarella +Rs50
-  **Burrata Seduzione** 750  
Father Michael's burrata, tomato sauce, black olive crumble and toasted pisatchio
-  **Signature Salsa Tartufata/ Tartufo Nero** 900/ 1250  
Cream cheese, garlic, cremini mushroom, arugula and pecorino



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## NON-VEGETARIAN

<b>Affumicato</b> Smoked chicken, smoked scamorza, tomato sauce, mozzarella and basil	650
<b>Pollo Aglio Olio</b> Chicken morsels, tomato sauce, mozzarella, garlic, extra virgin olive oil and parmesan	650
<b>Gambretti</b> Prawn, creamy cheese sauce, jalapeno, sun-dried tomato and basil pesto	850
<b>Pastore</b> Lamb ragu, bechamel, tomato sauce, mozzarella, rosemary and pecorino	850
<b>Immigrata</b> Italian pepperoni, pickled onion, tomato sauce and mozzarella	850
<b>Signature Maiale Neapolitana</b> Salame napoli, rustic sausage meat, smoked bacon, san marzano tomato, fior di latte, fresno chilli and hot honey	950
<b>Proscuitto Di Parma</b> San marzano tomato sauce, parma ham, straciatella and parmesan	950

## HALF & HALF

**Double Vegetarian/ Double Non-Vegetarian/ Vegetarian + Non-Vegetarian**

Prices as per choice of toppings

**Add ₹50**



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