

SUMMER TASTING MENU 175 pp

Discover the season's finest with a chef-crafted experience featuring peak summer ingredients.
Elevate your meal with an optional wine pairing for each course at 125 per person

FIRST COURSE

CALIFORNIA SEA BASS
*uni, nectarine, whipped fennel
chive blossom*

SECOND COURSE

HEARTH SMOKED TOMATO
*hand pulled mozzarella, basil emulsion
pink peppercorns, grilled focaccia*

THIRD COURSE

ROASTED DORADE
*summer squash, "clams casino"
saffron aioli*

FOURTH COURSE

DOPPIO RAVIOLI
*corn ricotta, Australian winter truffle,
chanterelles*

FIFTH COURSE

ROSEWOOD WAGYU FILET
*summer peppers, salsa verde,
handmade orecchiette grappa*

SIXTH COURSE

TROPICAL
*coconut passionfruit gelato, mango
pizzelle cookie*

TO SHARE

Charred Spanish Octopus 24
*summer peppers, saffron aioli
puttanesca vinaigrette*

Wood Oven Roasted
Tiger Prawns 39
*sea salt, salsa verde, cilantro,
fennel pollen, calabrian chile jus*

Wood Fired Meatballs 24
*tomato crudo, basil,
buffalo milk mozzarella*

Fritto Misto 26
calamari, prawns, halibut, herb aioli

CHILLED & RAW

Island Creek Oysters 24/48
*cucumber mignonette, cocktail,
horseradish, fire sauce*

Giant Prawn Cocktail 36
drawn butter, garlic aioli, lemon

Texas Wagyu Carpaccio 32
*arugula, charred lemon, black truffle,
horseradish crema, warm brioche*

Crudo 26
*salmon, hamachi, tuna, marinated shallots,
capers, parsley, lemon vinaigrette*

Ossetra Caviar Service 1oz –180
*potato chips, warm potato blinis,
chive, egg, crème fraîche*

SALADS

Summer Panzanella 24
*local marinated vegetables, fregola
lemon whipped feta, croutons*

Prosciutto & Melon 28
*stracciatella, villa manodori balsamic
sicilian pistachio, basil*

Caesar 18
*little gem, parmesan, soft boiled egg,
warm olive oil croutons*

HOUSE - MADE PASTAS

Herb Ricotta Anolini 24
lemon, parmesan, serrano, mint

Momma’s Spicy Rigatoni alla Vodka 28
smooth as silk, crispy garlic, guanciale

Shrimp Scampi Ravioli 32
spinach, white wine, roasted garlic, calabrian oil

Saffron Bucatini 32
hearth smoked tomato, uni crema

Shortrib Bolognese 32
casarecce pasta, hazelnut, ricotta, parsley

Fire Roasted Lasagna Diane 30/60
bolognese, ricotta, cheese crust - it’s the best part

Whole Maine Lobster Spaghetti 72
chile de arbol, oloroso sherry, basil

ENTRÉES

Atlantic Halibut 52
*jimmy nardello peppers, sweet corn
espuma, lemon verbena, green olives*

King Salmon 38
*piccata sauce, brown butter,
meyer lemon, parsley*

Wood Grilled Branzino 46
fennel confit, capers, espelette, basil

Filet Mignon 58
*smoked tomato butter,
peperonata, salsa verde*

Wood Oven Chicken 32
*charred lemon, castelvetrano olives,
smoked drippings*

Veal Chop Parmesan 58
pomodoro, mozzarella, basil

ACCOMPANIMENTS

Black Truffle Risotto 26
madeira, chives

Charred Asparagus 16
pine nuts, oregano, lemon

Garlic Whipped Potatoes 14

Charred Creamed Corn 18
parmesan, pancetta, chives

Wood Oven Roasted
Oyster Mushrooms 18
porcini butter, parmesan aioli

BUTCHER’S RESERVE

*Our finest selection of locally sourced, high-quality steaks and chops,
slow-roasted over a wood fire and cooked with love and passion*

Bistecca alla Fiorentina
40oz -190

45 Day Dry Aged
Tomahawk 34oz-210

Half-Rack Patagonian
Lamb 12oz-70

28 Day Dry Aged
Ribeye 20oz-99

Japanese A5 Filet
Kagoshima 5oz-180

South Texas Nilgai
Antelope 8oz-65

Rosewood Ranch Wagyu
Striploin 10oz-120

FINISHING
TOUCHES

Bearnaise 6

Barolo Jus 6

Black Truffle Butter 8

Bone Marrow alla Grappa 18

Crispy Gorgonzola Ravioli 14