

SUMMER TASTING MENU 190 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

SEARED HIRAMASA*

*foie gras, red pepper jelly, ossetra caviar,
heirloom beans, confit potato, chive blossom*

SECOND COURSE

HEARTH SMOKED TOMATO

*hand pulled mozzarella, basil emulsion,
pink peppercorns, grilled focaccia*

THIRD COURSE

HALIBUT CHEEK CIAMBOTTA

*root spinach, fairytale eggplant, oregano,
baby zucchini, confit garlic*

FOURTH COURSE

DOPPIO RAVIOLI

*corn ricotta, black truffle, charred corn,
chanterelles, crispy guanciale*

FIFTH COURSE

ROSEWOOD WAGYU FILET*

*summer peppers, salsa verde, barchette,
wagyu italian sausage, grappa*

SIXTH COURSE

PISTACHIO POPSICLE

*sponge cake, chocolate,
candied pistachios*

HOUSE - MADE FOCACCIA 12



Whipped Ricotta 8
*truffle, honey, black pepper,
warm marinated olives*



Dip in the Pot 8
*fresh tomato sauce, roasted garlic,
chili, basil*



**Prosciutto & Buffalo
Mozzarella 18**
*prosciutto di Parma,
buffalo mozzarella*

TO SHARE

Charred Spanish Octopus 24

*field peas, charred onion, roasted corn,
Calabrian aioli, saffron*

Island Creek Oysters* 24/48

*cucumber mignonette, cocktail,
horseradish, fire sauce*

Wood Fired Meatballs 24

*tomato crudo, basil,
buffalo milk mozzarella*

Texas Wagyu Carpaccio* 32

*arugula, charred lemon, black truffle,
horseradish crema, warm brioche*

Calamari Fritto 26

tempura, espelette, herb aioli

Crudo* 26

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

Wood Oven Roasted Tiger Prawns 39

*sea salt, salsa verde, cilantro,
fennel pollen, calabrian chile jus*

Ossetra Caviar Service* 1oz -180

*potato chips, Roman gnocchi,
chive, egg, crème fraîche*

SALADS

Heirloom Panzanella 24

*local marinated vegetables, fregola,
lemon whipped feta, croutons*

Burrata di Puglia 26

*heirloom tomato, basil emulsion,
tuscan kale, smoked tomatoes*

Caesar 18

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

*these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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*

charred in the coals

40oz -190

45 Day Dry Aged*
Tomahawk 34oz-210

Half-Rack Lamb*
12oz-70

28 Day Dry Aged*
Ribeye 20oz-99

Japanese A5 Filet*
Kagoshima 5oz-180

Mountain River Venison*
8oz-65

Rosewood Ranch Wagyu
Striploin* 10oz-120

FINISHING TOUCHES

Bearnaise 6

Giardineira Jus 6

Black Truffle Butter 8

Bone Marrow alla Grappa 18

Black Truffle 40

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

Fire Roasted Lasagna Diane 46
bolognese, ricotta, cheese crust - it's the best part

Shortrib Bolognese 32
casarecce pasta, hazelnut, ricotta, parsley

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

ENTRÉES

Alaskan Halibut 48
confit tomatoes, little neck clams, white wine, saffron, oregano

Red Snapper 42
marinated zucchini, gigante beans, bagnet verde, frisee

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

Filet Mignon* 58
salsa verde, capers, peperonata

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

Peppers & Sausage 24
wagyu Italian sausage, giardineira, parmesan

Wood Oven Roasted
Oyster Mushrooms 18
porcini butter, parmesan aioli

Heirloom Tomato 15
salsa verde, sea salt