

SPRING TASTING MENU 190 pp

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

FIRST COURSE

CARTA DI MUSICA

*venison tartare, whipped foie gras,
celtuce, radishes, spring blooms*

SECOND COURSE

WHITE ASPARAGUS

*ossetra caviar sabayon, piquillo pepper,
stone crab, hearth smoked almonds*

THIRD COURSE

ONO ARROSTICINI

*artichokes, wild ramp soubise,
fava beans, chive blossoms*

FOURTH COURSE

DOPPIO RAVIOLI

*herb ricotta, black truffle, saffron,
heirloom carrot, morels*

FIFTH COURSE

ROSEWOOD WAGYU FILET

*gnocchi alla vodka, italian sausage,
bone marrow, spring onion jus*

SIXTH COURSE

CHOCOLATE MOUSSE

*dark cherries, chocolate cookie crust,
vanilla ice cream*

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

*crispy atrichoke, field peas, fennel,
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 28

*avocado, basil vinaigrette,
asparagus, crispy brioche*

Caesar 18

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

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

Wild Ramp 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
smoked cauliflower, meyer lemon, Marcona almonds

King Salmon 42
spring peas, Calabrian chili, saffron, radishes

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

Filet Mignon 58
grilled spring vegetables, ramps, 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

Green Beans 16
dill yogurt, lemon, hazlenuts, crispy garlic

Wood Oven Roasted
Oyster Mushrooms 18
porcini butter, parmesan aioli