



Antipasti

Rosemary & Garlic Confit Focaccia	10
Culatello Di Zibello, D.O.P. +20 The Crème De La Crème of Italian Hams	
Bologna's Tortellini en Brodo	13
Prosciutto Di Parma, Mortadella, Parmigiano Reggiano, Nutmeg & Duck Broth	
Chopped Salad	18
Chicory, Romaine, Peperoncini, Salami, Garbanzo Beans, Cherry Tomato, Sicilian Oregano, Red Wine Vinaigrette, Smoked Scormoza	
Tuna Crudo	20
Capers, Shallots, Sweet Basil, Lemon	
Beetroot & Burrata	16
Roasted Beets, Burrata Cheese, Pistachio, Rose Balsamic, Mint	
Polpette	18
Meatballs Made of Pork, Beef, Veal in a Pomodoro Sauce	
Shrimp Scampi	18
Nduja, Garlic, Wine, Butter, Grilled Focaccia	
Calamari	14
Fried with Hot Peppers, Lemon, Oregano, Calabrian Aioli	

Pasta

All Made in House

Conchiglie Al Broccoli	19
Broccoli Pesto, Anchovy, Parmigiano Reggiano, Butter, Pangrattato	
Lasagna Bianca	28
White Bolognese, Sage, Spinach Pasta, Parmigiano Reggiano, Nutmeg	
Coniglio Alla Gricia	26
Braised Rabbit, Cassarece, Guanciale, Pecorino Romano, Bitter Greens, Black Pepper	
Bolognese	25
Mafaldini Pasta, 6-Hour Braised Beef, Veal, & Pork	
Rigatoni All'Amatriciana	24
Guanciale, Pecorino Romano, Pomodoro, Chili	
Lobster and Crab Ravioli	28
Cognac, Chives, Lobster Sauce	

Please understand that we add a 20% service charge for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition

Entrees

Chicken Parmesan	32
Prosciutto, Mozzarella, Pomodoro, Basil	
Fire Roasted Eggplant Involtini	27
Ricotta, Smoked Mozzarella, Parmesan, Calabrian Chili, Pomodoro, Basil	
Osso Bucco	49
Slow Braised Veal Shank, Mascarpone Polenta, Wild Mushrooms, Carrot Top Gremolata	
Whole Branzino 	Market Price
Open Flame Cooked With Fennel, Thyme, Lemon, Salsa Verde	
Rosewood Skirt Steak 	34
Italian Salsa Verde, Charred Lemon	
Pollo Alla Griglia 	36
Wood Fired Green Circle Chicken, Warm Bread Salad, Sultana, Jus, Rosemary	
Bracirole Di Maiale Alla Brace 	42
Kurobuta Pork Chop, Grilled Radicchio Borettane Onions, Balsamic	
Bistro Filet 	43
10oz. Filet, Chicory Salad, Charred Lemon	
Rosewood Ribeye "Fiorentina Style" 	95
14oz. Texas Wagyu Ribeye, Charred Lemon, Chicory Salad	



From Our Wood Fired Grill
Texas Post Oak Wood

Sides

Grilled Broccolini	8
Bagna Cauda, Breadcrumbs	
Carote Grigliate	10
Woodfired Carrots, Stracciatella Cheese, Carrot Top Gremolata, Sunflower Seeds, Honey	
Tuscan White Bean in Olive Oil	7
Parmesan Broth, Herbs, Olive Oil	

* Please also understand that we add a 3.5% service charge for credit card use. We recognize that we have the flexibility to capture these fees within our menu pricing, yet we have opted to include this merchant service charge fee for transparency and fairness to our guests that opt to pay with cash.