



## Antipasti

<b>Rosemary &amp; Garlic Confit Focaccia</b>	<b>10</b>
Culatello Di Zibello, D.O.P. +20 The Crème De La Crème of Italian Hams	
<b>Bologna's Tortellini en Brodo</b>	<b>13</b>
Prosciutto Di Parma, Mortadella, Parmigiano Reggiano, Nutmeg & Duck Broth	
<b>Roasted Butternut Squash Bruschetta</b>	<b>14</b>
Fire Roasted With Goat Cheese, Pistachio Vinaigrette, Crispy Sage	
<b>Winter Chopped Salad</b>	<b>16</b>
Apple, Butternut Squash, Almond, Shaved Parmigiano Reggiano, Salami, White Balsamic	
<b>Tuna Crudo</b>	<b>20</b>
Capers, Shallots, Sweet Basil, Lemon	
<b>Beetroot &amp; Burrata</b>	<b>16</b>
Roasted Beets, Burrata Cheese, Pistachio, Rose Balsamic, Mint	
<b>Polpette</b>	<b>18</b>
Meatballs Made of Pork, Beef, Veal in a Pomodoro Sauce	
<b>Shrimp Scampi</b>	<b>18</b>
Nduja, Garlic, Wine, Butter, Grilled Focaccia	

## Pasta

*All Made in House*

<b>Conchiglie Alla Vodka</b>	<b>24</b>
Baked Pasta With Pancetta, Spicy Vodka Sauce, Basil, Parmigiano Reggiano	
<b>Lasagna Bianca</b>	<b>28</b>
White Bolognese, Sage, Spinach Pasta, Parmigiano Reggiano, Nutmeg	
<b>Coniglio Alla Gricia</b>	<b>26</b>
Braised Rabbit, Cassarece, Guanciale, Pecorino Romano, Bitter Greens, Black Pepper	
<b>Bolognese</b>	<b>25</b>
Mafaldini Pasta, 6-Hour Braised Beef, Veal, & Pork	
<b>Rigatoni All'Amatriciana</b>	<b>24</b>
Guanciale, Pecorino Romano, Pomodoro, Chili	

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

<b>Fried Cod Milanese</b>	<b>30</b>
Celeriac, Garlic Aioli, Capers, Dill	
<b>Chicken Parmesan</b>	<b>32</b>
Prosciutto, Mozzarella, Pomodoro, Basil	
 <b>From Our Wood Fired Grill</b> <i>Texas Post Oak Wood</i>	
<b>Fire Roasted Eggplant Involtoni</b>	<b>27</b>
Ricotta, Smoked Mozzarella, Parmesan, Calabrian Chili, Pomodoro, Basil	
<b>Rosewood Wagyu Skirt Steak</b>	<b>34</b>
Open Flame Cooked With Fennel, Thyme, Lemon, Salsa Verde	
<b>Pollo Alla Griglia</b>	<b>36</b>
Wood Fired Green Circle Chicken, Warm Bread Salad, Sultana, Jus, Rosemary	
<b>Braciole Di Maiale Alla Brace</b>	<b>42</b>
Kurobuta Pork Chop, Grilled Radicchio Borettane Onions, Balsamic	
<b>Bistro Filet</b>	<b>43</b>
10oz. Filet, Chicory Salad, Charred Lemon	
<b>Rosewood Ribeye "Fiorentina Style"</b>	<b>95</b>
14oz. Texas Wagyu Ribeye, Charred Lemon, Chicory Salad	

<b>Whole Branzino</b>	<b>Market Price</b>
Smoked Onion, Garlic Confit, Italian Salsa Verde	

## Sides

<b>Grilled Broccolini</b>	<b>8</b>
Bagna Cauda, Breadcrumbs	
<b>Carote Grigliate</b>	<b>10</b>
Woodfired Carrots, Stracciatella Cheese, Carrot Top Gremolata, Sunflower Seeds, Honey	
<b>Tuscan White Bean in Olive Oil</b>	<b>7</b>
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.