



Antipasti

Rosemary & Garlic Confit Focaccia Prosciutto Di Parma +14	10
Grilled Tomino Cheese Prosciutto, Mushrooms, Grilled Onions, Aged Balsamic, Crostini	17
Beet & Burrata Salad Roasted Beets, Burrata, Rose Balsamic, Mint, Pistachio	16
Mussels Mussels, N'duja Sausage, White Wine, Garlic, Herbs, Grilled Focaccia	18
Roasted Fig Bruschetta Black Misson Figs, Burrata, Sicilian Pistachio Cream, Thyme, Wood-Fired Crostini	17
Chopped Salad Castel Franko, Romaine, Pepperoncini, Mild Salami, Garbanzo Beans, Cherry Tomato, Sicilian Oregano, Red Wine Vinaigrette, Pecorino Romano	15
Polpetta Meatballs Made of Pork, Beef, Veal in a Pomodoro Sauce	18

Pasta

All Made in House

Spicy Arrabiatta Spicy Tomato Sauce, Burrata Cheese, Basil, Chittara Pasta	20
Oxtail Ragù Braised Oxtails, Pecorino Romano, Allspice, Tomato, Hand cut Pappardelle Pasta	26
Lasagna Bianca White Bolognese, Sage, Spinach Pasta, Parmigiano Reggiano, Nutmeg	28
Chicken Sausage Finocchio Windy Meadows Chicken Offals, Sun-Dried Tomato, Parmesan, Casarecce	25
Bolognese Mafaldini Pasta, 6-Hour Braised Beef, Veal, & Pork	25
Lobster All' Astice Lobster and Crab Ravioli, Mascarpone Cheese, Cognac Sauce, Chives	30

* Please 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.

Entrees

Halibut Texas Cream Corn, Pesto Rosso, Dill, Chive	30
Chicken Parmesan Prosciutto, Mozzarella, Pomodoro, Basil	32
Crispy Cauliflower Mascarpone Polenta, Sultana, Pinenuts, Capers, Brown Butter, Charred Lemon	27
<div>From Our Wood Fired Grill</div> <div> <i>Texas Post Oak Wood</i></div>	
Rosewood Wagyu Skirt Steak Smoked Onion, Garlic Confit, Italian Salsa Verde	34
Chicken Marsala Wood fired Chicken Breast, Roasted Mushrooms, Marsala Sauce, Cream, Herbs	27
Pork Steak Pork Shoulder Steak, Braised Cabbage, Balsamic Caramel, Sweet Peppers, Borettane Onions, Peach BBQ	28
Butterflied Branzino Open Flame cooked, Salsa Verde, Pappadew Chili Sauce	Market Price

Sides

Charred Vegetables Wood - Fired Beans, Broccolini, Snap Peas, White Bean Hummus, Chili Crunch	10
Grilled Carrots Woodfired Carrots, Stracciatella Cheese, Carrot Top Gremolata, Sunflower Seeds, Honey	10
Braised Cabbage Pancetta, Garlic, Fennel	7
Texas Cream Corn Basil	7

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